

## brunch

<b>sourdough toast</b> (*) (▲) served warm with your choice of: - <b>butter &amp; housemade berry jam from our orchard and local farms or housemade nutella</b>	9.00
<b>egg &amp; bacon roll</b> (*) fried egg, bacon, tomato relish, lightly toasted bun	13.00
<b>eggs your way</b> (V) (*) poached, scrambled or fried eggs on sourdough toast - <b>choose your sides</b>	14.00
<b>add</b> housemade tomato relish	2.00
smoked streaky bacon (4 rashers), hashbrown	4.50
smoked salmon, chorizo sausage	5.00
avocado, mushrooms, confit tomatoes	5.00
eggs (fried, poached or scrambled)	5.00
<b>big brekkie</b> (*) spicy chorizo, smoked bacon, confit mushrooms, roasted tomato, hash brown, tomato and capsicum relish, eggs your way on sourdough	26.00
<b>avo stack</b> (*) (▲) (V) avocado smash, layered between a crispy bagel smothered in sundried tomato, cream cheese, basil pesto, cranberries, mixed seeds, micro salad	23.00
<b>strawberry granola bowl</b> (V) coconut and strawberry yoghurt, granola clusters with mixed dried fruit and nuts, berry compote, strawberry coulis, white chocolate shards	15.50
<b>hot waffles</b> (V) fresh strawberries and banana, our vanilla bean ice cream, a shot of warm milk chocolate and: - <b>maple syrup or housemade nutella</b> - <b>your choice of classic golden or cookies waffle</b>	13.50
<b>Gluten Friendly bread available on request</b>	add 2.00

## croissants

<b>french buttery, housemade</b>	
<b>plain</b> served with your choice of: - <b>butter and housemade berry jam or housemade nutella</b>	7.00
<b>almond</b> roasted almond frangipane topped with sliced almonds	8.00
<b>local ham</b> cheddar cheese, baked	11.00

## pizzas

<b>hand-stretched, stonebaked*</b>	
<b>margherita</b> (V) (*) (▲) tomato base, mozzarella, fresh basil	19.00
<b>pepperoni</b> (*) tomato base, mild pepperoni, mozzarella	23.00
<b>bbq chicken</b> (*) tomato base, chicken, red onion, mozzarella, BBQ sauce	22.00
<b>tropical pizza</b> (*) tomato base, smoked ham, pineapple, mozzarella	21.00
<b>vegetarian</b> (V) (*) (▲) tomato base, roasted zucchini, red onion, roasted red capsicum, olives, mozzarella	21.00
<b>Gluten Friendly bases available on request</b>	add 3.00
<b>Vegan cheese available on request</b>	add 3.00

## lunch

<b>gyozas &amp; noodle salad</b> (4) perfectly steamed gyozas, herb-infused noodle salad, sweet soy, sesame, shallots	19.50
- <b>choose prawn or vegetable</b>	
<b>pork belly bao buns</b> (3) sticky sweet and sour pork belly with pickled slaw, coriander, sesame	21.00
<b>pulled beef ciabatta</b> (*) slow cooked bbq beef brisket on a toasted ciabatta roll with chipotle mayo, pickles, slaw	19.50
<b>wagyu beef burger</b> (*) wagyu beef patty, cheddar cheese, lettuce, tomato, pickles, house made special sauce, bacon, lightly toasted bun, golden chips	24.00
<b>fish and chips</b> crispy battered flathead, side salad, tartare, lemon, served with a side of golden chips	22.50
<b>chicken parmigiana</b> crumbed chicken breast schnitzel, tomato sugo, ham, mozzarella, garden salad, golden chips	24.00
<b>open lamb souvlaki</b> smoked lamb shoulder, toasted pita bread, housemade garlic tzatziki, rocket salad, tomato, red onion and fetta	24.00
<b>chicken and mango salad</b> (*) tender chicken, mango, mixed greens, cherry tomatoes, red cabbage, corn, carrot, edamame, ranch dressing, crispy croutons	23.00
<b>chippies</b> (V) (*) with tomato sauce and garlic aioli	11.00
<b>trio of dips</b> (*) (▲) avocado, beetroot tzatziki and hummus dips, mixed olives, toasted pita bread	19.00

## good to go

please see today's selection of fresh & toasted sandwiches & baguettes in our display cabinet from 10.50

## kids

<b>bacon &amp; egg</b> (*) smoked streaky bacon, egg (fried, poached or scrambled), sourdough	11.00
<b>waffle sandwich</b> (V) maple syrup, vanilla bean ice cream, topped with fresh fruit, served with a shot of warm milk chocolate	11.00

### kid's moo lunch boxes

all served with your choice of: apple & blackcurrant, orange juice box or bottled water

<b>mini cheeseburger &amp; chips</b> with tomato sauce	12.50
<b>kids pizza</b> tomato base, cheese (*) (V) (▲)	12.50
<b>chicken tenders &amp; chips</b> with tomato sauce	12.50
<b>croissant swirl</b> your choice of ham and cheese or Vegemite and cheese croissant swirl, giant choc chip cookie, fresh fruit cup	12.00
<b>fish &amp; chips</b> crumbed fish, golden chips, tomato sauce	13.50

### ALLERGEN GUIDE

(V) Vegetarian \* Gluten Friendly Ingredients Available  
▲ Vegan Ingredients Available

All food, desserts and beverages may contain traces of wheat, dairy, soy, peanuts, almonds, cashews, hazelnuts, macadamias, pistachios and walnuts

Please advise our staff of any food allergens or intolerances you may have. Further information can be provided that may be of assistance.

please turn over for drinks & desserts menu

5% surcharge applies on weekends and 15% surcharge applies on all public holidays

## desserts

see dessert cabinet for selection

**indulgent tasting plate** 24.50  
selection of 8 petite freshly housemade pastries and desserts, served with fresh cream, a shot of warm milk and dark chocolate

**delightful tasting plate** 14.50  
selection of 4 petite freshly housemade pastries and desserts, served with fresh cream, a shot of warm milk and dark chocolate

**cakes, tarts, tortes & pastries** from 8.00  
served with fresh cream and a shot of warm chocolate

**vanilla bean scone (1)** 6.80  
with housemade jam and dollop of cream

**vanilla bean scones (2)** 10.80  
with housemade jam and dollop of cream

**the best brownie** 8.80  
served with our vanilla bean ice cream and a shot of warm chocolate

**hot waffles (available until 4.30pm)** 13.50  
fresh strawberries and banana, our vanilla bean ice cream, a shot of warm milk chocolate and:

- maple syrup or housemade nutella
- your choice of classic golden or cookies waffle

**sensational sundaes** 17.50  
**honeycomb crumble** chocolate, caramel & vanilla bean ice cream, honeycomb chunks, fudge sauce  
**smashed pavlova** vanilla bean, choc & strawberry ice cream, fresh strawberries, passionfruit, fudge sauce  
**magical unicorn** choc, mint choc chip & bubblegum ice cream, popping candy, choc shavings, twisted sour straps, mango coulis

**chocolate fondue** for two 16.00  
with delicious housemade dipping treats and for four 28.00  
- your choice of chocolate • MILK • DARK • WHITE

## hot drinks

**coffee** by Silva Yarra Valley Coffee Roasters

**straight** short macchiato, short black, long macchiato, long black 4.20

**classic** flat white, latte, cappuccino, mocha 5.00

*\*Upgrade to Large* add 1.00

**affogato** shot of espresso with housemade vanilla bean ice cream 8.00

**hot chocolate**

**real hot chocolate** 7.00  
with an extra shot of chocolate

• MILK • DARK • WHITE • RUBY • CARAMELISED WHITE

**choccamochachino** 6.20

layered with milk & white chocolate, a shot of coffee and steamed milk

**junior hot chocolate** in our moo mug 5.00

**baby chino, baby hot choc** 2.00

**tea & more**

**certified organic tea** for one 4.80  
english breakfast, peppermint, lemongrass & ginger, chamomile, for two 7.80  
green jasmine, countess grey, cocoa chai, cocoa relax

**chai latte** 4.80

**alternative milk options** almond, soy, coconut, lactose free, oat add 0.70

## beers from 11am

**bells beach brewing**

**bells beach session ale** mid-strength session ale 3% ABV 375ml 8.00

**endless summer lager** classic German Helles style lager 5% ABV 375ml 8.50

**jan juc pilsner** 100% pilsner malt grain bill 5% ABV 375ml 8.50

**blackmans brewery**

**mervyn pale ale** Geelong - a juicy pale ale 4.6% ABV 375ml 9.00

**torquay XPA** Geelong - a new world extra 4.4% ABV 375ml 8.50

**flying brick cider**

**original cider** 100% crispy apple - 4.4% ABV 330ml 8.00

**raspberry cider** packham pear, raspberry - 4.9% ABV 375ml 9.00

## cold drinks

**iced**

**real iced chocolate, iced coffee** with our vanilla bean ice cream 7.00

**iced choccamocha** with our vanilla bean ice cream 7.50

**milk shakes** with our ice cream 8.50

- your choice of chocolate, caramel, vanilla, mint or strawberry

**kids milk shakes** with our ice cream 6.00

- your choice of chocolate, caramel, vanilla, mint or strawberry

**spider** with our vanilla bean ice cream and your favourite soft drink 7.50

**smoothies** 9.20

**detox** banana, blueberries, boysenberries, dates, strawberries

**reboot** pineapple, mango, banana, passionfruit

**booster** banana, mango, spinach, lime juice

**vitality** strawberries, mango, raspberries and goji berries

**energise** strawberries, apple, pineapple, dates

**add** milk of your choice add 0.70

**cold pressed juices** 8.80

**valencia orange** 100% Australian seasonal oranges

**gingered apple** green apple, ginger, lemon

**fruity watermelon** watermelon, apple, strawberry, lime

**heartbeet** beetroot, carrot, apple, ginger, lime

**daily greens** celery, apple, silverbeet, pear, lemon, ginger, functional botanicals

**sublime pine** pineapple, apple, pear, lemon, mint

**mocktails** 14.00

**elderflower mule**

elderflower syrup, lime, ginger beer

served with a buderim chocolate ginger skewer

**strawberry basil smash**

basil and vanilla syrup, fresh strawberries and soda

served with a freeze-dried strawberry

**mango tango**

mango syrup, freeze dried passionfruit, lemon, soda water

served with a mango passionfruit chocolate heart pop

**jaffa martini**

cream, chocolate sauce, orange with a chocolate swirl

served with a candied choc-dipped orange slice

**spike it with**

**great ocean road gin** guvvos Aireys Inlet VIC - 41% 4.50

**four pillars gin** Yarra Valley VIC rare dry gin - 41.8% 4.50

**twenty third st distillery vodka** Renmark SA - 40% 4.00

**jimmyrum silver rum** Mornington Peninsula VIC 40% 4.50

**frangelico** Imported - 20% 4.50

## mixed drinks from 11am

**four pillars G&T** rare dry gin, Yarra Valley VIC - 41.8% 11.50

**great ocean road G&T** guvvos, Aireys Inlet VIC - 41% 11.50

**aperol spritz** aperol, prosecco, club soda and a slice of fresh orange 12.50

## wines from 11am

**white/sparkling**

**prosecco** de bortoli King Valley VIC - 200ml piccolo 11.5% ABV 9.50

**meri pink moscato** de bortoli Riverina NSW - 200ml piccolo 8% ABV 9.50

**meri chardonnay pinot noir** Riverina NSW - 187ml piccolo 11% ABV 9.50

**sauvignon blanc** de bortoli King Valley VIC - 187ml piccolo 12.5% ABV 9.50

**chardonnay** cat out of the bag Bellarine Peninsula VIC - 750ml bottle 38.00

**pinot grigio** 2020 jack rabbit Bellarine Peninsula VIC - 750ml bottle 42.00

**red**

**meri rosé** de bortoli King Valley VIC - 200ml piccolo 8% ABV 9.50

**shiraz** windy peak Heathcote VIC - 187ml piccolo 14.5% ABV 9.50

**pinot noir** 2020 jack rabbit Bellarine Peninsula VIC - 750ml bottle 52.00