

brunch

sourdough toast (*) (▲)	9.00
served warm with your choice of:	
- butter & housemade berry jam from our orchard and local farms or housemade nutella	
brekkie roll (*)	16.50
fried egg, smoked streaky bacon, hash brown, peperonata, brioche roll, herb mayo	
eggs your way (V) (*)	14.50
poached, scrambled or fried eggs on sourdough toast	
- choose your sides	
add housemade tomato relish	2.00
smoked streaky bacon (4 rashers), hashbrown	4.50 each
smoked salmon, chorizo sausage	5.00 each
avocado, mushrooms, confit tomatoes	5.00 each
eggs (fried, poached or scrambled)	5.00 each
big brekkie (*)	27.00
spicy chorizo, smoked bacon, confit mushrooms, roasted tomato, hash brown, tomato and capsicum relish, eggs your way on sourdough	
avo stack (*) (▲) (V)	24.90
avocado smash, layered between a toasted bagel, whipped feta, sesame dukkha, herb dressing	
crispy zucchini fritters (V)	21.50
served on corn mash, tomato and cucumber salsa, chilli jam	
strawberry granola bowl (V)	15.50
coconut and strawberry yoghurt, granola clusters with mixed dried fruit and nuts, berry compote, strawberry coulis, white chocolate shards	
hot waffles (V) (available until 4.30pm)	13.50
fresh strawberries and banana, our vanilla bean ice cream, a shot of warm milk chocolate and your choice of:	
- classic golden or cookies waffle	
- maple syrup or housemade nutella	

Gluten Friendly bread available on request

add 2.00

croissants

french buttery, housemade

plain served with your choice of:	7.50
- butter and housemade berry jam or housemade nutella	
almond roasted almond frangipane topped with sliced almonds	8.50
local ham cheddar cheese, baked	12.50
churros bowl	12.50
bowl of bite sized freshly made Spanish style churros.	
Dip, dunk or drizzle them with your choice of	
- milk, dark or white chocolate	
add soft serve or your choice of our famous ice cream	4.00

dip
dunk
drizzle

pizzas

available from 10am

hand-stretched, stonebaked

margherita (V) (*) (▲)	20.00
tomato base, mozzarella, fresh basil	
garlic (V)	19.00
grana padano cheese, oregano, extra virgin olive oil	
pesto veggie (V) (*)	22.00
pesto base, pumpkin, capsicum, mushrooms, sun dried tomatoes, spinach, mozzarella	
meatball (*)	25.00
tomato base, beef and pork meatballs, mozzarella, fried basil	
bbq chicken (*)	23.50
bbq base, chicken, mushroom, Spanish onion, spinach, feta, mozzarella	
tropical (*)	22.00
tomato base, ham, pineapple, mozzarella	
prawn & garlic ricotta (*)	26.00
garlic base, tiger prawn tails, garlic ricotta, fire-roasted red peppers, lemon, chilli, fried capers	

Gluten Friendly pizza bases available on request

add 3.00

Vegan pizza cheese available on request

add 3.00

lunch

pork belly bao buns (3)	22.00
sticky sweet and sour pork belly, pickled slaw, sesame	
pulled beef ciabatta	19.50
slow cooked bbq beef brisket on a toasted ciabatta roll, chipotle mayo, pickles, slaw	
wagyu beef burger	24.50
wagyu beef patty, cheese, lettuce, tomato, pickles, housemade special sauce, bacon, lightly toasted bun, golden chips	
fish and chips	24.50
crispy battered flathead, side salad, tartare, lemon, golden chips	
atlantic salmon fillet	26.50
pearl cous cous, caper, preserved lemon, herb oil	
chicken parmigiana	27.00
crumbed chicken breast schnitzel, tomato sugo, ham, mozzarella, garden salad, golden chips	
open lamb souvlaki	24.00
oven-roasted lamb, Greek salad of tomato, onion, cucumber, tzatziki on grilled flatbread	
kale salad (V) (*) (▲)	21.50
green kale, raw beetroot, carrot, toasted sunflower seed, pumpkin seed, pomegranate dressing, cashew cream	
add smoked salmon 5.00 • grilled chicken 5.00 • poached egg 2.50	
ancient grain salad (V) (*) (▲)	21.50
freekah, lentil, quinoa, baby caper, currant, coriander, parsley, sumac yoghurt, pickled zucchini	
add smoked salmon 5.00 • grilled chicken 5.00 • poached egg 2.50	
smoked salmon poke bowl (*) (V) (▲)	24.50
brown rice, edamame, corn, pickled red cabbage, wakame, cucumber, jalapeno, spicy mayo	
chippies (V) (▲)	12.00
tomato sauce and garlic aioli	
trio of dips (*) (▲)	19.00
avocado, beetroot tzatziki and hummus dips, mixed olives, toasted pita bread	

good to go

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

kids

bacon & egg (*)	12.00
smoked streaky bacon, egg (fried, poached or scrambled), sourdough	
waffle sandwich (V)	12.00
maple syrup, our vanilla bean ice cream, topped with fresh fruit, served with a shot of warm milk chocolate	

kid's moo lunch boxes

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

mini cheeseburger & chips tomato sauce	12.50
kids pizza tomato base, cheese (*) (V) (▲)	12.50
chicken tenders & chips tomato sauce	12.50
croissant swirl your choice of ham and cheese or Vegemite and cheese croissant swirl, giant choc chip cookie, fresh fruit cup	12.50
fish & chips 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, milk, 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,
fresh cream, shots of warm milk and dark chocolate

delightful tasting plate 14.50

selection of 4 petite freshly housemade pastries and desserts,
fresh cream, shots of warm milk and dark chocolate

cakes, tarts, tortes & pastries from 8.90

served with fresh cream and a shot of warm chocolate

vanilla bean scone (1) 6.90

housemade jam, dollop of cream

vanilla bean scones (2) 12.90

housemade jam, dollop of cream

the best brownie 8.90

our vanilla bean ice cream, a shot of warm chocolate

chocberry creamalicious bowl 14.50

bowl of fresh strawberries, smothered in your choice of:

milk, white or dark chocolate topped with

jersey vanilla soft serve or **scoop of artisan ice cream**

old fashioned sundaes

creamy jersey vanilla soft serve, handcrafted delights in a traditional sundae glass 14.50

strawberry shortcake layered with strawberry coulis, shortbread crumbs, jersey vanilla soft serve, topped with whipped cream and a fresh strawberry

nutella crush layered with nutella, crushed caramelised hazelnuts, jersey vanilla soft serve, topped with whipped cream and crushed caramelised hazelnuts

biscoff bonanza layered with biscoff spread, crushed Biscoff crumbs, jersey vanilla soft serve, topped with whipped cream and a Biscoff cookie

sensational sundaes

made with 3 scoops of artisan gelato, handcrafted delights in a giant fish bowl 18.00

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 chocolate, mint choc chip & bubblegum ice cream, popping candy, choc shavings, twisted sour straps, mango coulis

chocolate fondue

dip it, spoon it, share it

eight handcrafted dipping treats and fresh fruit

- 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 our vanilla bean ice cream 8.00

hot chocolate

real hot chocolate 7.50

with an extra shot of warm chocolate

• MILK • DARK • WHITE • RUBY • CARAMELISED WHITE

choccamochachino 6.50

layered with milk & white chocolate, a shot of coffee

junior hot chocolate 5.50

in our moo mug

baby chino, baby hot choc 2.50

puppuccino carob oat milk hot chocolate in a peanut butter & crushed peanut rimmed cup, served with a doggy snack on the side 4.00

tea & more

certified organic tea

English breakfast, peppermint, lemongrass & ginger, chamomile, green jasmine, countess grey, cocoa chai, cocoa relax

chai latte 4.80

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

cold drinks

iced

real iced chocolate, iced coffee with our vanilla bean ice cream 7.50

iced choccamocha with our vanilla bean ice cream 8.50

milk shakes with our artisan ice cream 8.90

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

kids milk shakes with our artisan 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 7.90

smoothies 9.50

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: almond, soy, coconut, lactose free, oat 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

wines from 11am

white/sparkling

emer sparkling Riverina NSW - 187ml piccolo 11% ABV 9.50

king valley prosecco De Bortoli King Valley VIC - 200ml piccolo 11.5% ABV 9.50

emer pink moscato De Bortoli Riverina NSW - 200ml piccolo 8% ABV 9.50

sauvignon blanc Windy Peak King Valley VIC - 187ml piccolo 12.5% ABV 9.50

pinot grigio 2020 Jack Rabbit - Bellarine Peninsula VIC 42.00

chardonnay Cat out of the Bag - Bellarine Peninsula VIC 38.00

rosé

emer rosé De Bortoli King Valley VIC - 200ml piccolo 8% ABV 9.50

red

shiraz Windy Peak De Bortoli Heathcote VIC - 187ml piccolo 11% ABV 9.50

pinot noir 2020 Jack Rabbit - Bellarine Peninsula VIC 52.00

local 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

mixed drinks from 11am

Flowstate Brewers & Distillers

served with a glass of ice & lemon

highball gin & tonic Torquay VIC - 4.2% ABV 330mL 9.00

highball gin & soda Torquay VIC - 4.2% ABV 330mL 9.00

highball vodka lime & soda Torquay VIC - 4.2% ABV 330mL 9.00

highball ginger beer Torquay VIC - 4.2% ABV 330mL 9.00

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