

## brunch

<b>sourdough toast</b> (*) (▲)	9.00
served warm with your choice of: - <b>butter &amp; housemade berry jam from our orchard and local farms or housemade nutella</b>	
<b>brekkie roll</b> (*)	16.50
fried egg, smoked streaky bacon, hash brown, peperonata, brioche roll, herb mayo	
<b>eggs your way</b> (V) (*)	14.50
poached, scrambled or fried eggs on sourdough toast - <b>choose your sides</b>	
<b>add</b> 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
<b>big brekkie</b> (*)	27.00
spicy chorizo, smoked bacon, confit mushrooms, roasted tomato, hash brown, tomato and capsicum relish, eggs your way on sourdough	
<b>avo stack</b> (*) (▲) (V)	24.90
avocado smash, layered between a toasted bagel, whipped feta, sesame dukkha, herb dressing	
<b>crispy zucchini fritters</b> (V)	21.50
served on corn mash, tomato and cucumber salsa, chilli jam	
<b>strawberry granola bowl</b> (V)	15.50
coconut and strawberry yoghurt, granola clusters with mixed dried fruit and nuts, berry compote, strawberry coulis, white chocolate shards	
<b>hot waffles</b> (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: - <b>classic golden or cookies waffle</b> - <b>maple syrup or housemade nutella</b>	

**Gluten Friendly bread available on request** add 2.00

## croissants

french buttery, housemade

<b>plain</b> served with your choice of: - <b>butter and housemade berry jam or housemade nutella</b>	7.50
<b>almond</b> roasted almond frangipane topped with sliced almonds	8.50
<b>local ham</b> cheddar cheese, baked	12.50
<b>churros bowl</b>	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	
<b>add</b> soft serve or your choice of our famous ice cream	4.00

dip  
dunk  
drizzle

## pizzas available from 10am

hand-stretched, stonebaked

<b>margherita</b> (V) (*) (▲)	20.00
tomato base, mozzarella, fresh basil	
<b>garlic</b> (V)	19.00
grana padano cheese, oregano, extra virgin olive oil	
<b>pesto veggie</b> (V) (*)	22.00
pesto base, pumpkin, capsicum, mushrooms, sun dried tomatoes, spinach, mozzarella	
<b>meatball</b> (*)	25.00
tomato base, beef and pork meatballs, mozzarella, fried basil	
<b>bbq chicken</b> (*)	23.50
bbq base, chicken, mushroom, Spanish onion, spinach, feta, mozzarella	
<b>tropical</b> (*)	22.00
tomato base, ham, pineapple, mozzarella	
<b>prawn &amp; garlic ricotta</b> (*)	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

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

<b>bacon &amp; egg</b> (*)	12.00
smoked streaky bacon, egg (fried, poached or scrambled), sourdough	
<b>waffle sandwich</b> (V)	12.00
maple syrup, our vanilla bean ice cream, topped with fresh fruit, served with a shot of warm milk chocolate	
<b>kid's moo lunch boxes</b>	
served with your choice of: apple & blackcurrant or orange juice box or bottled water	
<b>mini cheeseburger &amp; chips</b> tomato sauce	12.50
<b>kids pizza</b> tomato base, cheese (*) (V) (▲)	12.50
<b>chicken tenders &amp; chips</b> 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	12.50
<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, 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

for two 16.00

for four 28.00

## 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** in our moo mug 5.50

**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**

**emeri sparkling** Riverina NSW - 187ml piccolo 11% ABV 9.50

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

**emeri 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**

**emeri 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