

café menu

9am - 4:30pm



brunch

sourdough toast *▲ served with choice of: butter & housemade jam or house made nutella	9.00
brekkie roll * fried egg, smoked streaky bacon, hash brown, peperonata, herb mayo, brioche	16.50
big brekkie * spicy chorizo, smoked bacon, confit mushrooms, roasted tomato, hash brown, relish, sourdough and eggs your way	27.00
avo stack *▲▼ smashed avocado, toasted bagel, whipped fetta, sesame dukkha, herb dressing	25.00
eggs your way ▼ * poached, scrambled or fried on sourdough toast	15.00
sides	
house made tomato relish	2.00 each
smoked streaky bacon or hashbrowns	4.50 each
smoked salmon or chorizo sausage, avocado smash or confit mushrooms, roasted tomato or egg	5.00 each
crispy zucchini fritters ▼	22.50
corn puree, tomato and cucumber salsa, chilli relish	
hot waffles ▼	14.50
fresh strawberries and bananas, our vanilla bean ice cream, a shot of milk chocolate.	
served with choice of: classic golden or cookie waffle and maple syrup or house made nutella	
toasted honey granola ▼	15.50
honey roasted oats, coconut yoghurt, fresh strawberries, blueberries, banana jam, dark chocolate shard	
gluten friendly bread available on request	2.00

croissants

buttery and house made

plain served with choice of: butter & house made jam or house made nutella	7.50
almond roasted almond frangipane topped with sliced almonds	8.50
local ham cheddar cheese, baked	12.50

kids

bacon and egg * smoked streaky bacon, sourdough toast, egg (fried, poached or scrambled)	12.00
waffle sandwich ▼ maple syrup, strawberries, bananas, shot of milk chocolate	12.00
kids moo boxes with a juice box or bottled water	
mini cheeseburger and chips	13.50
beef pattie, cheddar cheese, tomato sauce	
kids margherita pizza ▼ *▲	13.50
tomato base, cheese	
popcorn chicken and chips	13.50
crispy chicken bites, chips, tomato sauce	
fish and chips	13.50
battered fish, chips, tomato sauce	
croissant swirl	13.50
choice of ham & cheese or vegemite & cheese swirl, giant choc chip cookie, fresh fruit cup.	

5% surcharge applies on weekends
15% surcharge applies on all public holidays
100% sustainably sourced cocoa

lunch

chicken parmigiana crumbed chicken breast schnitzel, tomato sugo, ham, mozzarella, garden salad, chips	27.00
fish and chips crispy battered flathead fillet, garden salad, lemon, tartare sauce, chips	25.50
open lamb souvlaki slow braised lamb shoulder, grilled flatbread, tomato, cucumber, red onion, tzatziki	25.00
three pork belly bao buns sticky pork belly, pickled red cabbage, aioli, sesame	22.00
falafel poke bowl brown rice, wasabi aioli, crispy falafel, pickled red cabbage, wakame, edamame, corn, cucumber	23.50
pan fried barramundi fillet ancient grain salad, preserved lemon dressing, fried enoki mushroom, dill oil	28.00
ancient grain salad ▼ *▲ freekeh, quinoa, French lentils, baby capers, toasted pumpkin and sunflower seeds, currants, sumac yoghurt, pickled zucchini ribbons	21.50
autumn salad ▼ roast pumpkin, kale chips, candied walnuts, roast beetroot, sticky balsamic dressing, goji berries, fetta, cashew cream	21.50
add smoked salmon or grilled chicken	5.00 each
poached egg	3.00 each
chips ▼▲ tomato sauce, aioli	12.00

burgers

angus beef burger angus beef patty, cheese, lettuce, tomato, pickles, secret burger sauce, milk bun, chips	25.00
make it a double	5.00
pit master burger pulled beef brisket, pork belly, slaw, cheese, aioli, bbq sauce, milk bun, chips	26.00
plant based burger ▼ plant based patty, tomato, lettuce, red onion, pickle, herb mayo, cheddar cheese, milk bun, chips	23.50
make it a double	4.50

pizza from 10am

hand stretched and stone baked

margherita *▲ tomato sugo, mozzarella, fresh basil	21.50
pesto veggie * basil pesto, pumpkin, capsicum, mushrooms, semi dried tomatoes, spinach, mozzarella	22.50
meatball * tomato sugo, beef and pork meatballs, fior di latte, mozzarella, fried basil	25.00
tropical * tomato sugo, leg ham, pineapple, mozzarella	22.50
bbq chicken * tomato base, bbq chicken, mushrooms, spinach, mozzarella, bbq sauce	23.50
potato and rosemary * garlic and rosemary base, roasted potato, mozzarella, grana padano	21.50
gluten friendly pizza bases & vegan pizza cheese available on request	3.00



Improving the livelihoods in cocoa communities through: farmer collaboration, women's empowerment, education & training, child protection

café menu

9am - 5pm



desserts

see dessert cabinet for selection

cakes, tarts, tortes & pastries from 9.50
served with fresh cream and a shot of warm chocolate

tasting plate

selection of petite freshly house made pastries & desserts,
fresh cream, shots of warm milk and dark chocolate

your choice of:

delightful tasting plate 4 petite pastries 14.50
indulgent tasting plate 8 petite pastries 24.50

vanilla bean scone

house made jam, dollop cream

your choice of:

one scone 7.50
two scones 13.50

the best brownie

served with our vanilla bean ice cream, a shot of warm chocolate

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 ice cream

4.00

chocolate fondue

8 hand crafted dipping treats and fresh fruit.

Your choice of milk, dark or white chocolate.

2 people

4 people 16.00

chocberry creamalicious bowl

bowl of fresh strawberries smothered in your

choice of milk, dark or white chocolate. 14.50

add soft serve or your choice of ice cream

4.00

sundaes

old fashioned sundaes 14.50

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

strawberry shortcake

strawberry coulis, shortbread crumbs, jersey vanilla
soft serve, whipped cream, fresh strawberries

nutella crush

nutella, crushed caramelised hazelnuts, jersey vanilla
soft serve, whipped cream, crushed caramelised hazelnuts

biscoff bonanza

biscoff spread, crushed biscoff crumbs, jersey vanilla
soft serve, whipped cream, biscoff cookies

sensational sundaes 18.00

3 scoops of artisan gelato, handcrafted
delights in a fish bowl glass

honeycomb crumble

chocolate, caramel & vanilla bean ice cream,
honeycomb chunks, fudge sauce

smashed pavlova

vanilla bean, chocolate & strawberry ice cream,
fresh strawberries, passionfruit, fudge sauce

magical unicorn

chocolate, mint choc chip & bubblegum ice
cream, popping candy, choc shavings, twisted
sour worms, fudge sauce.

ALLERGEN GUIDE

✓ 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.

hot drinks

coffee by Silva Yarra Valley Coffee Roasters
served with our house made shortbread

straight 4.20

short macchiato, short black, long macchiato, long black, piccolo

classic 5.00

flat white, latte, cappuccino, mocha

upgrade to large 1.00

affogato 8.00

shot of espresso with our vanilla bean ice cream

chai latte 5.00

choccamochachino 6.50

layered with milk & white chocolate, shot of coffee

certified organic tea

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

serves one 4.80

serves two 8.00

real hot chocolate 7.50

with an extra shot of warm chocolate, your choice of milk,
dark, white, ruby or caramelised white chocolate.

junior hot chocolate 5.50

in our moo mug

babychino or baby hot choc 2.50

alternative milk

almond, soy, coconut, lactose free, oat 0.70

puppuccino 4.00

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

cold drinks

real iced chocolate & iced coffee 7.50

with our vanilla bean ice cream

iced choccamocha 8.50

with our vanilla bean ice cream

iced latte 6.50

with our locally roasted coffee

milkshake 8.90

with our artisan ice cream.

chocolate, caramel, vanilla, mint or strawberry

kids milkshake 6.00

with our artisan ice cream

chocolate, caramel, vanilla, mint or strawberry

add malt to your milkshake 0.70

spider 7.90

with our vanilla bean ice cream and your favourite soft drink

cold pressed juices 8.80

valencia orange

100% Australian seasonal oranges

gingered apple

green apple, ginger, lemon

fruity watermelon

watermelon, apple, strawberry, lime

sublime pine

pineapple, apple, pear, lemon, mint

daily greens

celery, apple, silverbeet, pear, lemon, ginger, functional botanicals

smoothies 9.50

detox

banana, blueberries, boysenberries, dates, strawberries

reboot

pineapple, mango, banana, passionfruit

vitality

strawberries, mango, raspberries and goji berries

alternative milk

almond, soy, coconut, lactose free, oat 0.70