

# café menu

9am - 4:30pm



## brunch

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

## croissants

buttery and house made

|   |       |
|---|-------|
| <b>plain</b><br>served with choice of:<br>butter & house made jam or house made nutella | 8.00  |
| <b>almond</b><br>roasted almond frangipane topped with sliced almonds                   | 9.00  |
| <b>local ham</b><br>cheddar cheese, baked   | 12.50 |

## kids

|  |       |
|--|-------|
| <b>bacon and egg</b> *<br>smoked streaky bacon, sourdough toast, egg (fried, poached or scrambled) | 12.00 |
| <b>waffle sandwich</b> V<br>maple syrup, strawberries, bananas, shot of milk chocolate             | 13.00 |

## kids moo boxes

with a juice box or bottled water

|   |       |
|---|-------|
| <b>mini cheeseburger and chips</b><br>beef pattie, cheddar cheese, tomato sauce                                       | 14.00 |
| <b>kids margherita pizza</b> V *▲<br>tomato base, cheese  | 14.00 |
| <b>popcorn chicken and chips</b><br>crispy chicken bites, chips, tomato sauce   | 14.00 |
| <b>fish and chips</b><br>battered fish, chips, tomato sauce   | 14.00 |
| <b>croissant swirl</b><br>choice of ham & cheese or vegemite & cheese swirl, giant choc chip cookie, fresh fruit cup. | 14.00 |

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

## lunch

|   |           |
|---|-----------|
| <b>chicken parmigiana</b><br>crumbed chicken breast schnitzel, tomato sugo, ham, mozzarella, garden salad, chips  | 28.00     |
| <b>fish and chips</b><br>crispy battered flathead fillet, garden salad, lemon, tartare sauce, chips   | 26.00     |
| <b>open lamb souvlaki</b><br>slow braised lamb shoulder, grilled flatbread, tomato, cucumber, red onion, tzatziki   | 26.00     |
| <b>three pork belly bao buns</b><br>sticky pork belly, pickled red cabbage, aioli, sesame   | 23.00     |
| <b>falafel poke bowl</b><br>brown rice, wasabi aioli, crispy falafel, pickled red cabbage, wakame, edamame, corn, cucumber  | 23.50     |
| <b>pan fried barramundi fillet</b><br>ancient grain salad, preserved lemon dressing, fried enoki mushroom, dill oil   | 29.00     |
| <b>ancient grain salad</b> V *▲<br>freekeh, quinoa, French lentils, baby capers, toasted pumpkin and sunflower seeds, currants, sumac yoghurt, pickled zucchini ribbons | 22.50     |
| <b>autumn salad</b> V<br>roast pumpkin, kale chips, candied walnuts, roast beetroot, sticky balsamic dressing, goji berries, fetta, cashew cream                        | 22.50     |
| <b>add</b><br>smoked salmon or grilled chicken  | 5.00 each |
| poached egg   | 3.00 each |
| <b>chips</b> V▲<br>tomato sauce, aioli  | 12.00     |

## burgers

|  |       |
|--|-------|
| <b>angus beef burger</b><br>angus beef patty, cheese, lettuce, tomato, pickles, secret burger sauce, milk bun, chips             | 26.00 |
| <b>make it a double</b>  | 5.00  |
| <b>pit master burger</b><br>pulled beef brisket, pork belly, slaw, cheese, aioli, bbq sauce, milk bun, chips                     | 27.00 |
| <b>plant based burger</b> V<br>plant based patty, tomato, lettuce, red onion, pickle, herb mayo, cheddar cheese, milk bun, chips | 26.00 |
| <b>make it a double</b>  | 5.00  |

## pizza from 10am

hand stretched and stone baked

|  |       |
|--|-------|
| <b>margherita</b> *▲<br>tomato sugo, mozzarella, fresh basil   | 22.00 |
| <b>pesto veggie</b> *<br>basil pesto, pumpkin, capsicum, mushrooms, semi dried tomatoes, spinach, mozzarella | 23.00 |
| <b>meatball</b> *<br>tomato sugo, beef and pork meatballs, fior di latte, mozzarella, fried basil            | 25.50 |
| <b>tropical</b> *<br>tomato sugo, leg ham, pineapple, mozzarella   | 23.00 |
| <b>bbq chicken</b> *<br>tomato base, bbq chicken, mushrooms, spinach, mozzarella, bbq sauce                  | 24.00 |
| <b>potato and rosemary</b> *<br>garlic and rosemary base, roasted potato, mozzarella, grana padano           | 22.00 |
| <b>gluten friendly pizza bases &amp; vegan pizza cheese available on request</b>                             | 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 10.00

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

15.00

indulgent tasting plate 8 petite pastries

25.00

### vanilla bean scone

house made jam, dollop cream

**your choice of:**

one scone

8.00

two scones

14.50

### the best brownie

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

9.90

### churros bowl

bowl of bite sized freshly made Spanish style churros.

12.50

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

16.50

4 people

29.00

### chocberry creamalicious bowl

bowl of fresh strawberries smothered in your  
choice of milk, dark or white chocolate.

10.50

**add soft serve or your choice of ice cream**

4.00

## sundaes

### old fashioned sundaes

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

14.50

#### 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

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

18.00

#### 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.

## hot drinks

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

### straight

short macchiato, short black, piccolo

4.50

### classic

flat white, latte, cappuccino, long macchiato, long black

5.20

**upgrade to large**

1.00

### affogato

shot of espresso with our vanilla bean ice cream

8.00

### chai latte

5.50

### mocha

5.50

### choccamochachino

layered with milk & white chocolate, shot of coffee

6.50

### certified organic tea

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

serves one

5.00

serves two

8.50

### real hot chocolate

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

7.75

### junior hot chocolate

in our moo mug

5.75

### babychino or baby hot choc

2.50

**alternative milk**

almond, soy, coconut, lactose free, oat

0.70

### puppuccino

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

4.50

## cold drinks

### real iced chocolate & iced coffee

with our vanilla bean ice cream

7.75

### iced choccamocha

with our vanilla bean ice cream

9.00

### iced latte

with our locally roasted coffee

7.00

### milkshake

with our artisan ice cream.

chocolate, caramel, vanilla, mint or strawberry

8.90

### kids milkshake

with our artisan ice cream

chocolate, caramel, vanilla, mint or strawberry

6.00

**add malt to your milkshake**

0.70

### spider

with our vanilla bean ice cream and your favourite soft drink

7.90

### cold pressed juices

9.00

#### 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

10.00

#### 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

## 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.