

café menu

brunch

sourdough toast *▲	
served with choice of:	
butter & housemade jam or housemade nutella	
brekkie roll *	10.00
fried egg, smoked streaky bacon, hash brown, milk brioche, bbq sauce	
vegetarian option - with grilled halloumi	
big brekkie *	18.50
spicy chorizo, smoked bacon, confit mushroom, roasted tomato, hash brown, house made tomato relish, sourdough and eggs your way	
avo stack *▲ V	27.00
smashed avocado, on toasted bagel, corn & tomato salsa, basil oil, sesame dukkah	
eggs your way V *	25.00
poached, scrambled or fried on sourdough toast	
sides	
house made tomato relish	2.00 each
smoked streaky bacon, hashbrown	4.50 each
chorizo sausage, smashed avocado	5.00 each
confit mushroom, roasted tomato, egg	
crispy zucchini and corn fritter V	22.50
pea puree, lemon whipped ricotta, tomato and red pepper relish	
fruit sourdough V	16.50
toasted fruit sourdough, vanilla mascarpone, seasonal berries, honey drizzle	
chia pudding V *▲	15.50
coconut yoghurt, tropical fruit, granola crumb, dark chocolate	
hot waffles V	15.50
fresh strawberry and banana, our vanilla ice cream, a shot of milk chocolate.	
served with choice of:	
classic golden or cookie waffle	
maple syrup or house made nutella	

croissants

buttery and housemade

plain	
served with choice of:	
butter & housemade jam or housemade nutella	
almond	8.00

roasted almond frangipane topped with sliced almonds

local ham and cheese

cheddar cheese & local ham, baked

kids

bacon and egg *

smoked streaky bacon, sourdough toast, egg (fried, poached or scrambled)

waffle sandwich

maple syrup, strawberries, bananas, shot milk chocolate and vanilla ice cream

kids moo boxes

with a juice box or bottled water

mini cheeseburger and chips

beef patty, cheddar cheese, tomato sauce

kids margherita pizza

tomato base, cheese

popcorn chicken and chips

crispy chicken bites, chips, tomato sauce

fish and chips

battered fish, chips, tomato sauce

croissant swirl

choice of ham & cheese or vegemite & cheese swirl, giant choc chip cookie, fresh fruit cup.

9am - 4:30pm

lunch

chicken parmigiana	28.00
crumbed chicken breast schnitzel, tomato sugo, ham, mozzarella, garden salad, chips	
fish and chips	26.00
crispy battered flathead fillet, garden salad, lemon, tartare sauce, chips	
spiced lamb couscous	25.00
pulled lamb, currant, apricot and toasted almond couscous, charred zucchini, tzatziki, warm pita bread	
three bao buns	23.50
steamed bao buns your choice of pulled beef or pulled pork with house bbq sauce, cucumber & carrot, fresh herbs, sesame	
pan fried barramundi fillet *	29.00
smoky barbecue salad, charred corn, pickled red onion, chive baton, smoked almond dressing.	
beetroot caprese V *	23.50
whipped goats cheese, pickled baby beetroot, candied walnut, honey truffle dressing, lemon balm	
valley harvest salad V *	24.50
charred corn, black beans, roasted capsicum & sweet potato, feta, toasted pepitas, lime-chilli vinaigrette	
add salad sides	
grilled chicken	5.00
poached egg	3.00
chips V▲	12.00
chips, tomato sauce, aioli	
burgers	
angus beef burger	26.00
angus beef patty, cheese, lettuce, tomato, pickles, secret burger sauce, milk bun, chips	
make it a double	5.00
pulled brisket burger	26.00
pulled beef brisket, slaw, cheese, aioli, BBQ sauce, milk bun, chips	
plant based burger V	26.00
plant based patty, tomato, lettuce, Veganaise, vegan cheese, vegan bun, chips	
make it a double	5.00
pizza from 10am	
hand stretched and stone baked	
margherita V *▲	22.00
tomato sugo, mozzarella, fresh basil	
pesto veggie V *	23.00
basil pesto, pumpkin, capsicum, mushroom, semi dried tomato, spinach, mozzarella	
tropical *	23.00
tomato sugo, leg ham, pineapple, mozzarella	
bbq chicken *	24.00
tomato sugo, bbq chicken, mushroom, spinach, mozzarella, bbq sauce	
diavola *	26.00
tomato sugo, fior di latte, hot salami, rocket	
gluten friendly pizza bases & vegan pizza cheese available on request	3.00

5% surcharge applies on weekends

15% surcharge applies on all public holidays

100% sustainably sourced cocoa



gluten friendly bread available on request



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

café menu

9am - 5pm



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
serves two

5.00

real hot chocolate

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

5.75

junior hot chocolate

in our moo mug

2.50

babychino or baby hot choc

0.70

alternative milk

almond, soy, coconut, lactose free, oat

4.50

puppuccino

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

cold drinks

real iced chocolate or 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

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 housemade pastries & desserts, fresh cream, shots of warm milk and dark chocolate

your choice of:

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

15.00

25.00

vanilla bean scone

housemade jam, dollop of cream

your choice of:

one scone
two scones

8.00

14.50

9.90

the best brownie

our vanilla bean ice cream,
a shot of warm chocolate

churros bowl

bowl of bite sized freshly made spanish style churros.
Dip, dunk or drizzle them with your choice of
milk, dark or white chocolate.

12.50

chocolate fondue

8 hand crafted dipping treats and fresh fruit.
Your choice of milk, dark or white chocolate.

2 people

4 people

16.50

29.00

chocberry creamalicious bowl

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

10.50

sundaes

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, choc & 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

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, walnuts,
egg and sesame

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