

# café menu

9am - 4:30pm



## brunch

**sourdough toast \* ▲** 10.00  
served with choice of:  
butter & housemade jam or housemade nutella

**brekkie roll \*** 18.50  
fried egg, smoked streaky bacon, hash brown,  
milk brioche, bbq sauce

**vegetarian option - with grilled halloumi**

**big brekkie \*** 27.00  
spicy chorizo, smoked bacon, confit mushroom,  
roasted tomato, hash brown, house made  
tomato relish, sourdough and eggs your way

**avo stack \* ▲ V** 25.00  
smashed avocado, on toasted bagel, corn &  
tomato salsa, basil oil, sesame dukkah

**eggs your way V \*** 16.50  
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** 8.00  
served with choice of:  
butter & housemade jam or housemade nutella

**almond** 12.50  
roasted almond frangipane topped with sliced almonds

**local ham and cheese** 12.50  
cheddar cheese & local ham, baked

## kids

**bacon and egg \*** 12.00  
smoked streaky bacon, sourdough toast,  
egg (fried, poached or scrambled)

**waffle sandwich V** 13.00  
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** 14.00  
beef pattie, cheddar cheese, tomato sauce

**kids margherita pizza V \* ▲** 14.00  
tomato base, cheese

**popcorn chicken and chips** 14.00  
crispy chicken bites, chips, tomato sauce

**fish and chips** 14.00  
battered fish, chips, tomato sauce

**croissant swirl** 14.00  
choice of ham & cheese or vegemite & cheese  
swirl, giant choc chip cookie, fresh fruit cup.

## 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** 4.50  
short macchiato, short black, piccolo

**classic** 5.20  
flat white, latte, cappuccino, long macchiato, long black  
**upgrade to large** 1.00

**affogato** 8.00  
shot of espresso with our vanilla bean ice cream

**chai latte** 5.50

**mocha** 5.50

**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 5.00  
serves two 8.50

**real hot chocolate** 7.75  
with an extra shot of warm chocolate your choice of milk,  
dark, white, ruby or caramelised white chocolate.

**junior hot chocolate** 5.75  
in our moo mug

**babychino or baby hot choc** 2.50  
**alternative milk** 0.70  
**almond, soy, coconut, lactose free, oat**

**puppuccino** 4.50  
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** 7.75  
with our vanilla bean ice cream

**iced choccamocha** 9.00  
with our vanilla bean ice cream

**iced latte** 7.00  
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** 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** 0.70  
**almond, soy, coconut, lactose free, oat**

## 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 15.00  
indulgent tasting plate 8 petite pastries 25.00

**vanilla bean scone**  
housemade jam, dollop of cream  
**your choice of:**  
one scone 8.00  
two scones 14.50

**the best brownie** 9.90  
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.

**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** 10.50  
bowl of fresh strawberries smothered in your  
choice of milk, dark or white chocolate.

## 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.