

# CAFÉ MENU

9:00am - 4:30pm

# THE CHOCOLATERIES

## BRUNCH

**Sourdough Toast** \*▲ 10.00  
Served with choice of:  
Butter & house made jam or choc-hazelnut spread

**Brekkie Roll** \* 18.50  
Fried egg, smoked bacon, hash brown, BBQ sauce, milk brioche bun  
Vegetarian option - with grilled halloumi

**Big Brekkie** \* 27.00  
Spicy chorizo, smoked bacon, confit mushrooms, roasted tomato, hash brown, house made tomato relish, sourdough toast and eggs your way

**Avo Stack** \*▲V 25.00  
Smashed avocado, toasted bagel, corn & tomato salsa, basil oil, sesame dukkah

**Eggs Your Way** \*V 16.50  
Two poached, scrambled or fried eggs on sourdough toast

**Add sides**  
house made tomato relish 2.00 each  
smoked bacon, hash brown 4.50 each  
chorizo sausage, smashed avocado 5.00 each  
confit mushrooms, roasted tomato, egg

**Crispy Zucchini & Corn Fritter** V 22.50  
Pea puree, lemon whipped ricotta, tomato & 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 strawberries & banana, our vanilla bean ice cream, a shot of warm milk chocolate.  
Served with choice of:  
classic golden or cookie waffle  
maple syrup or choc-hazelnut spread

## CROISSANTS

Buttery & house made

**Plain** 8.00  
Served with choice of:  
Butter & house made jam or choc-hazelnut spread

**Almond** 12.50  
Roasted almond frangipane, sliced almonds

**Local Ham & Cheese** 12.50  
Cheddar cheese, local ham, baked

## KIDS

**Bacon & Egg** \* 12.00  
Smoked bacon, sourdough toast, egg (fried, poached or scrambled)

**Waffle Sandwich** V 13.00  
Maple syrup, strawberries, banana, shot of warm milk chocolate, our vanilla bean ice cream

## KIDS MOO BOXES

With a juice pop-top or bottled water

**Mini Cheeseburger & Chips** 14.00  
Beef pattie, cheddar cheese, chips, tomato sauce

**Kids Margherita Pizza** V\*▲ 14.00  
Tomato sugo, cheese

**Popcorn Chicken & Chips** 14.00  
Crispy chicken bites, chips, tomato sauce

**Fish & 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 & Chips** 26.00  
Crispy battered flathead fillets, garden salad, chips, lemon, tartare sauce

**Spiced Lamb Couscous** 25.00  
Pulled lamb, currant, apricot & toasted almond couscous, charred zucchini, tzatziki, warm pita bread

**Three Bao Buns** 23.50  
Steamed bao buns with your choice of pulled beef or pulled pork, house BBQ sauce, cucumber, carrot, fresh herbs, sesame seeds

**Pan Fried Barramundi Fillet** \* 29.00  
Smoky BBQ salad, charred corn, pickled red onion, chive batons, smoked almond dressing

**Beetroot Caprese** \* 23.50  
Whipped goat's 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  
Tomato sauce, aioli

## BURGERS

**Angus Beef Burger** 26.00  
Angus beef patty, cheese, lettuce, tomato, pickles, secret burger sauce, milk brioche bun, chips  
Make it a double 5.00

**Pulled Brisket Burger** 26.00  
Pulled beef brisket, slaw, cheese, aioli, BBQ sauce, milk brioche bun, chips

**Plant Based Burger** V 26.00  
Plant based patty, tomato, lettuce, vegenaïse, vegan cheese, vegan bun, chips  
Make it a double 5.00

## PIZZA from 10am

Hand stretched & stone baked

**Margherita** V\*▲ 22.00  
Tomato sugo, mozzarella, fresh basil

**Pesto Veggie** V\* 23.00  
Basil pesto, pumpkin, capsicum, mushrooms, semi dried tomato, spinach, mozzarella

**Tropical** \* 23.00  
Tomato sugo, leg ham, pineapple, mozzarella

**Bbq Chicken** \* 24.00  
Tomato sugo, BBQ chicken, mushrooms, spinach, mozzarella, bbq sauce

**Diavola** \* 26.00  
Tomato sugo, fior di latte, hot salami, rocket

## 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.

5% surcharge applies on weekends

15% surcharge applies on all public holidays

100% sustainably sourced cocoa

Gluten friendly pizza bases and bread available on request.  
Vegan pizza cheese, also available

3.00  
3.00

# CAFÉ MENU

9:00am - 4:30pm

THE  
CHOCOLATERIES

## 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  
Fat white, latte, cappuccino, long macchiato, long black

**Affogato** 8.00  
Shot of espresso, our vanilla bean ice cream

**Chai latte** 5.50

**Mocha** 5.50  
Upgrade any of the above coffees to large 1.00

**Choccamochachino** 6.50  
Layered with milk & white chocolate, shot of espresso

**Certified Organic Tea**  
English breakfast, peppermint, lemongrass & ginger,  
chamomile, green jasmine, countess grey, cocoa chai,  
cocoa relax  
Pot for one 5.00  
Pot for 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

**Junior Hot Chocolate** 5.75  
In our Moo Mug

**Babychino or Baby Hot Choc** 2.50  
Alternative milks available for all hot drinks  
almond, soy, lactose free, oat 0.70

**Puppuccino** 4.50  
Carob oat milk hot chocolate, peanut butter & crushed  
peanut rimmed cup, 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 a shot of espresso

**Milkshake** 8.90  
With our artisan ice cream:  
chocolate, strawberry, vanilla, caramel or mint

**Kids milkshake** 6.00

**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, goji berries

**Alternative milks available for all smoothies** 0.70  
almond, soy, 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 Plates**  
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 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, your choice of warm milk, dark or  
white chocolate  
**Add a scoop of ice cream** 4.00

**Chocolate Fondue**  
Selection of dipping treats and fresh fruit.  
Your choice of warm milk, dark or white chocolate  
Two people 16.50  
Four people 29.00

**Chocberry Creamalicious Bowl** 10.50  
Bowl of fresh strawberries, your choice of warm  
milk, dark or white chocolate  
**Add a scoop of ice cream** 4.00

## SUNDAES

**Sensational Sundaes** 18.00  
Three scoops of artisan ice cream & 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.

## COCO HORIZONS



From the cocoa bean to the shelf, our  
dedication to quality means every  
treat is as responsible as it is  
absolutely delicious.

Behind all the sweetness is a big heart.  
We use 100% sustainably sourced and  
ethically farmed cocoa through our  
partnership with Cocoa Horizons.

