



BREAKY 9am - 12pm

toast & jam*	house-made from our orchard and local farms	8.50
yoghurt granola	Greek vanilla yoghurt, house-made granola, fresh seasonal fruits, mint	11.50
almond maple chia	almond milk chia pudding, roasted seeds and nuts, passionfruit, fresh berries	14.50
chilli scrambled*	fluffy scrambled eggs folded with Sriracha sauce, sautéed kale, sourdough, fresh chilli (V)	15.50
- add maple smoked bacon 4.50 or pork & fennel sausage 5.00		
eggs fungi*	sourdough, spring mint pea puree, maple smoked bacon, roasted mushrooms, poached eggs	16.50
baked eggs*	spiced tomato base, chorizo, capsicum, onion, eggs, Yarra Valley fetta, sourdough	18.50
pulled pork eggs benny*	slow cooked smoked pulled pork, poached eggs, hollandaise, fennel apple salad, sourdough	22.00
*Gluten Free toast available on request add 2.00		
more – SEE OUR BRUNCH MENU		

BRUNCH 9am - 4.30pm

bacon and eggs*	sourdough, maple smoked bacon, relish, eggs (fried, poached or scrambled)	15.50
smashed avo*	sourdough, poached eggs, beet relish, Yarra Valley fetta (V)	17.50
- add maple smoked bacon 4.50 or pork & fennel sausage 5.00		
the lot*	sourdough, choice of eggs, maple smoked bacon, pork & fennel sausage, roasted mushrooms, confit tomatoes, hash browns	22.50
corn fritters	beet relish, avocado, goats cheese, rocket, spicy capsicum sauce (V)	17.50
- add eggs fried, poached or scrambled 3.00		
hot waffles	served with syrup, fresh fruit, our vanilla bean ice cream and a shot of warm chocolate	12.50
- your choice of classic golden or chocolate		
add	maple smoked bacon (3 rashers), hash browns (2)	4.50
	smoked salmon, pork & fennel sausage	5.00
	avocado, mushrooms, confit tomatoes	4.00
	eggs (fried, poached or scrambled)	3.00
*Gluten Free bread available on request add 2.00		

PIZZA 12pm - 4.30pm

Hand-stretched stonebaked*		
margherita	tomato base, fresh mozzarella, fresh basil (V)	16.50
pumpkin	roasted pumpkin base, Yarra Valley fetta, spinach, fire roasted capsicum (V)	18.50
- add maple smoked bacon 4.50 or chicken 5.00		
pepperoni	tomato base, fresh mozzarella, parmesan, fresh oregano	18.50
smokehouse bacon	confit garlic base, fresh mozzarella	19.00
red onion, chilli flakes, rocket, apple		
chef's pizza – SEE SPECIALS BOARD		
*Gluten Free bases available on request add 2.00		

Dessert		
magical wonderland	strawberry cake base, lime cream cheese, chocolate soil, fresh strawberries, raspberry jellies, mini marshmallows, sprinkles, glitter meringues, crispy pearls, vanilla bean and bubblegum ice cream, fairy floss	24.00

LUNCH 12pm - 4.30pm

Share Plates		
olives and fetta*	served with freshly baked bread (V)	9.50
dips*	(3) seasonal, garlic flat bread (V)	14.50
arancini balls	(5) wild mushroom, pumpkin puree, truffle aioli (V)	16.50
fish tacos	(3) market fresh battered fish on kale slaw with charred corn, avocado, lime aioli and coriander	17.50
taste of the valley*	select local cheeses, orchard fruits, cured meat, maple & herb kabana, house-made pickles, freshly baked bread	32.00
*Gluten Free flat bread available on request add 2.00		
Salads		
prawn thai noodle	king prawns (3), rice noodles, carrot, capsicum, cucumber, mixed greens, crispy shallots, garlic ginger soy dressing (GF)	22.00
peach prosciutto	rocket, red onion, cherry tomato, poppy goats cheese crumble, citrus mustard vinaigrette (GF) (V on request)	21.00
crispy skin salmon	rocket, red onion, edamame beans, radish, citrus orange dressing (GF)	22.50
Sandwiches, Risotto, Pasta		
salmon bagel	Yarra Valley cream cheese, smoked salmon, rocket, red onion, served with green salad	14.50
schnitzel roll	kale black sesame slaw, wasabi mayo, panko crumbed chicken schnitz	16.50
spring risotto	peas, asparagus, spinach, lemon, parsley (V, GF)	17.50
- add chicken or smoked salmon 5.00		
steak sandwich	grass-fed beef, caramelised onion, beet relish, lettuce, tomato, swiss cheese, truffle aioli	18.00
fish & chips	market fresh battered fish, golden chips, aioli, served with green salad	19.50
chippies	served with tomato sauce and aioli	9.50
seasonal pasta – SEE SPECIALS BOARD		
baguettes, croissants, quiches – SEE DISPLAY CABINET		

KIDS 12 years & under

Kids Breaky 9am - 12pm		
coco pops	served with a jug of cold milk and a shot of warm chocolate	5.50
crumpets	served with honeycomb butter, seasonal fruits and a shot of warm chocolate (V)	7.50
bacon & egg*	sourdough, maple smoked bacon, egg (fried, poached or scrambled)	9.50
Kids Lunchbox 12pm - 4.30pm		
all served with your choice of		
• apple & blackcurrant juice box • orange juice box • bottled water		
petite baguette*	with ham & cheese, giant choc chip cookie, fresh fruit kebab	11.00
margherita pizza	(V)	11.00
ham & pineapple pizza		12.00
fish & chips	market fresh battered fish, golden chips, tomato sauce	12.50
*Gluten Free bread available on request add 1.00		

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

Other gluten free options available - please ask.

(V) - Vegetarian (GF) - Gluten Free

PLEASE TURN OVER FOR DRINKS & DESSERTS MENU



HOT DRINKS

Coffee <i>by Silva Yarra Valley Coffee Roasters</i>	
straight short macchiato, short black, long macchiato, long black	4.00
classic flat white, latte, cappuccino, mocha	4.40
Hot Chocolate, Tea & more	
choccamochachino layered with milk & white chocolate, a shot of coffee and steamed milk	5.50
chai latte	4.50
affogato shot of espresso with vanilla bean ice cream	6.00
real hot chocolate	6.50
with an extra shot of chocolate • MILK • DARK • WHITE	
junior hot chocolate in our moo mug	4.50
baby chino, baby hot choc	1.50
certified organic tea	
english breakfast, peppermint, lemongrass & ginger, chamomile, green jasmine, countess grey, cocoa chai, cocoa relax	pot for one 4.50 pot for two 6.50

COLD DRINKS

Iced	
real iced chocolate, iced coffee,	
iced choccamocha with our vanilla bean ice cream	6.00
milk shakes with our ice cream	
• CHOCOLATE • CARAMEL • VANILLA • MINT • STRAWBERRY	7.00
spider with our vanilla bean ice cream and your favourite soft drink	6.00
Smoothies	8.50
goddess kale, pineapple, vanilla Greek yoghurt, chia seeds	
vegan crush pineapple, berries, watermelon, almond milk	
coco yogo cocoa, low-fat milk, avocado, vanilla Greek yoghurt	
Juices	
go green pineapple, spinach, apple	
energiser carrot, orange, apple, strawberries	
fatigue fighter orange, apple, carrot, beetroot, ginger	
summer kick watermelon, pineapple, orange, mint	

DESSERTS anytime

cakes, tarts, tortes & pastries	from 8.00
served with fresh cream and a shot of warm chocolate	
vanilla bean scones	for one 6.00 for two 9.50
with house-made jam and dollop cream	
the best brownie served with our vanilla bean ice cream and a shot of warm chocolate	8.50
hot waffles served with syrup, fresh fruit, our vanilla bean ice cream and a shot of warm chocolate	12.50
- your choice of classic golden or chocolate	
sensational sundaes	16.50
• 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 choc, mint choc chip & bubblegum ice cream, popping candy, choc shavings, twisted sour straps, mango coulis	
chocolate fondue	
with delicious house-made dipping treats and - your choice of chocolate • MILK • DARK • WHITE	for two 16.00 for four 28.00

GOOD TO GO

baguettes, savoury croissants, quiches	from 8.50
toasties including vegetarian options	
tea cakes, meringues, sweet croissants	
SEE DISPLAY CABINET FOR DAILY SPECIALS	



100% sustainably sourced cocoa

We care about our chocolate – every step of the process and everyone involved.

That's why 100% of our cocoa is sustainably sourced through programs that support farmers and their communities.

We believe sustainable practices make for better lives and better chocolate – helping us to make life sweeter.



Improving the livelihoods in cocoa communities through:
Farmer Collaboration
Women's Empowerment
Education & Training
Child Protection