



For orders phone

03 9730 2777

to pick up at our kiosk or café
available from 9am - 5pm

BREAKY 9am - 12pm

ham & cheese croissant house-made French croissant with shaved smoked leg ham and Swiss cheese

8.50

chilli scrambled* fluffy scrambled eggs folded with Sriracha sauce, sautéed kale, sourdough, fresh chilli (V)
- add maple smoked bacon 4.50 or pork & fennel sausage 5.00

15.50

*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

hot waffles served with syrup, fresh fruit, our vanilla bean ice cream and a shot of warm chocolate
- your choice of classic golden or chocolate

12.50

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



KIDS 12 years & under

Kids Breaky 9am - 12pm

kids waffle sandwich maple syrup, vanilla bean ice cream, topped with strawberries, served with a shot of warm chocolate

12.50

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

Take Away Menu

Social distancing protocols and extra hygiene and cleanliness practices are being followed

LUNCH 12pm - 4.30pm

Share Plates

olives and fetta* served with freshly baked bread (V)

9.50

arancini balls (5) wild mushroom, pumpkin puree, truffle aioli (V)

16.50

*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

crispy skin salmon rocket, red onion, edamame beans, radish, citrus orange dressing (GF)

22.50

roast veggie quinoa salad pumpkin, zucchini, eggplant, rocket, edamame beans, red onion, roasted pumpkin, pepitas, citrus orange dressing (V) (GF)

18.00

Burgers, Pasta and more

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

fish & chips market fresh battered fish, golden chips, aioli, served with green salad

19.50

chippies served with tomato sauce and aioli

9.50

beef bolognese Yarra Valley tagliatelle, baby spinach, parmesan

16.00

cheeseburger

20.00

Angus beef, caramelised onion, beef relish, lettuce, tomato, Swiss cheese, truffle aioli, house-made brioche & side of chippies

lamb shank mediterranean slow cooked, mash, broccolini

26.00

Lasagnas

angus beef or roasted vegetable

for two \$12.00

for four \$20.00

PIZZA 11am - 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 red onion, chilli flakes, rocket, apple

salmon garlic base, cherry tomatoes, red onion, capers, rocket

20.00

*Gluten Free bases available on request

add 2.00

Allergen guide: (V) Vegetarian (GF) Free from Gluten

All food, desserts and beverages may contain traces of allergens and consumption is at your risk.

Please advise our staff of any food allergies or intolerances you may have so we can do our best to cater for your requirements.

PLEASE TURN OVER FOR HAMPERS & DESSERTS MENU

10% surcharge applies on all public holidays



SAVOURY HAMPER

savoury hamper

\$46.00

Sml roast veg quinoa salad, schnitz sandwich for 2, 2 arancini balls, Mt Zero olives, Yarra Valley feta & pomegranate, smoked salmon & cream cheese, leg ham, local cheeses, garlic parmesan flat bread, fresh & toasted sourdough h



FRESH PATISseries

trio chocolate mouse

with pipette of chocolate sauce

\$8.50

carrot cake

sweet and moist carrot cake with walnuts, topped with cream cheese frosting

\$7.50

macadamia cheese cake

light cheesecake with caramelised macadamia daquiose meringue

\$8.50

strawberry tart

filled with vanilla crème patisserie with fresh strawberries

\$8.50

mocha tart

deliciously rich and smooth, layered with moist chocolate sponge cake, coffee mouse and coffee ganache

\$8.00

chocolate motlen lava cake

goey warm chocolate and caramel centre surrounded by a rich chocolate cake

\$7.50



SWEET HAMPER

sweet hamper

\$58.00

6 macarons, lemon tea cake, 3 triple choc brownies, shortbread bites 2 carrot cakes, fruit salad box

BROWNIES & ICE CREAM

brownie block

triple choc

\$7.00

add ice cream

vanilla, chocolate, strawberry or salted caramel

\$3.00

475mL tub

available in 24 flavours

\$11.95

5L tub

available in 24 flavours

\$45.00



SCONES, MACARONS & MORE

vanilla bean scones

with house-made berry jam and dollop of cream

for one \$6.00 for two \$9.50

lemon tea cake

tangy tea cake and dollop of cream

\$9.50

French macarons

assorted flavours

6 pack \$12.00 12 pack \$24.00

giant meringues

strawberry, unicorn vanilla or passionfruit

\$6.50



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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

10% surcharge applies on all public holidays