

BREAKY 9am - 12pm		LUNCH 12pm - 4.30pm	
toast & jam*house-made from our orchard and local farms ham & cheese croissant house-made French croissant with shaved smoked leg ham and Swiss cheese	8.50 8.50	Share Plates olives and fetta* served with freshly baked bread (V)	9.50
yoghurt granola Greek vanilla yoghurt, house-made granola, fresh seasonal fruits, mint	11.50	arancini balls (5) wild mushroom, pumpkin puree, truffle aioli (V) fish tacos (3) market fresh battered fish on kale slaw with	16.50 17.50
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	charred corn, avocado, lime aioli and coriander taste of the valley *select local cheeses, orchard fruits, cured meat, maple & herb kabana, house-made pickles, freshly baked bread	32.00
baked eggs* spiced tomato base, chorizo, capsicum, onion, eggs, Yarra Valley fetta, sourdough	18.50	* Gluten Free flat bread available on request add 2.00	
* Gluten Free toast available on request add 2.00 MORE – SEE OUR BRUNCH MENU		Salads prawn thai noodle king prawns (3), rice noodles, carrot, capsicum, cucumber, mixed greens, crispy shallots, garlic ginger soy	22.00
BRUNCH 9am - 4.30pm		dressing (GF) Crispy skin salmon rocket, red onion, edamame beans, radish, citrus orange dressing (GF)	22.50
bacon and eggs *sourdough, maple smoked bacon, relish, eggs (fried, poached or scrambled)	15.50	roast veggie quinoa salad pumpkin, zucchini, eggplant, rocket, edamane beans, red onion, roasted pumpkin, pepitas, citrus orange dressing (V) (GF)	18.00
smashed avo* sourdough, poached eggs, beet relish, Yarra Valley fetta (V) - add maple smoked bacon 4.50 <i>or</i> pork & fennel sausage 5.00	17.50		
the lot *sourdough, choice of eggs, maple smoked bacon, pork & fennel sausage, roasted mushrooms, confit tomatoes, hash browns	22.50	Burgers, Pasta and more salmon bagel Yarra Valley cream cheese, smoked salmon,	14.50
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	rocket, red onion, served with green salad SChnitzel roll kale black sesame slaw, wasabi mayo, panko crumbed chicken schnitz	16.50
add maple smoked bacon (3 rashers), hash browns (2) smoked salmon, pork & fennel sausage 4.50 5.00		fish & chips market fresh battered fish, golden chips, aioli, served with green salad	19.50
avocado, mushrooms, confit tomatoes eggs (fried, poached or scrambled) *Gluten Free bread available on request add 2.00		chippies served with tomato sauce and aioli beef bolognese Yarra Valley tagliatelle, baby spinach, parmesan cheeseburger	9.50 16.00 20.00
KIDS 12 years & under		Angus beef, caramelised onion, beef relish, lettuce, tomato, Swiss cheese, truffle aioli, house-made brioche & side of chippies lamb shank mediterrranean slow cooked, mash, broccolini	26.00
Kids Breaky 9am - 12pm	5 50	Turns off affice that learns tow cooked, mash, procedim	20.00
COCO POPS served with a jug of cold milk and a shot of warm chocolat kids waffle sandwich maple syrup, vanilla bean ice cream, topped with strawberries, served with a shot of warm chocolate	12.50	PIZZA 12pm - 4.30pm	
bacon & egg* sourdough, maple smoked bacon, egg (fried, poached or scrambled)	9.50	Hand-stretched stonebaked*	
Vida Lunahhay 12nm - 4 20nm		margherita tomato base, fresh mozzarella, fresh basil (V)	16.50 18.50
Kids Lunchbox 12pm - 4.30pm all served with your choice of apple & blackcurrant juice box • orange juice box • bottled water		pumpkin roasted pumpkin base, Yarra Valley fetta, spinach, fire roasted capsicum (V)add maple smoked bacon 4.50 or chicken 5.00	10.50
petite baguette* with ham & cheese, giant choc chip cookie, fresh fruit kebab	11.00	pepperoni tomato base, fresh mozzarella, parmesan, fresh oregano smokehouse bacon confit garlic base, fresh mozzarella	18.50
margherita pizza (v) ham & pineapple pizza fish & chips market fresh battered fish, golden chips, tomato sauce *Gluten Free bread available on request add 1.00	11.00 12.00 12.50	red onion, chilli flakes, rocket, apple Salmon garlic base, cherry tomatoes, red onion, capers, rocket *Gluten Free bases available on request add 2.00	20.00

PLEASE TURN OVER FOR DRINKS & DESSERTS MENU

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.



HOT DRINKS

Coffee by Silva Yarra Valley Coffee Roasters Straight short macchiato, short black, long macchiato, long black	ck 4.00
Classic flat white, latte, cappuccino, mocha	4.40
Hot Chocolate, Tea & more	
choccamochachino layered with milk & white chocolate,	5.50
a shot of coffee and steamed milk 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,	pot for one 4.50 pot for two 6.50
green jasmine, countess grey, cocoa chai, cocoa relax	

DESSERTS anytime

from 8.00	cakes, tarts, tortes & pastries
for two 9.50	served with fresh cream and a shot of warm chocolate vanilla bean scones for one 6.00
8.50	with house-made jam and dollop cream
	the best brownie served with our vanilla bean ice cream and a shot of warm chocolate
12.50	hot waffles served with syrup, fresh fruit,
16.50	our vanilla bean ice cream and a shot of warm chocolate - your choice of classic golden or chocolate
10.50	sensational sundaes
	• 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
20.00	with delicious house-made dipping treats and

with delicious house-made dipping treats and - your choice of chocolate • MILK • DARK • WHITE for two 16.00 for four 28.00

COLD DRINKS

Iced

real iced chocolate, iced coffee,	
iced choccamocha with our vanilla bean ice cream	6.00
milk shakes with our ice cream	7.00
CHOCOLATE • CARAMEL • VANILLA • MINT • STRAWBERRY	
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	8.50
go green pineapple, spinach, apple	
energiser carrot, orange, apple, strawberries	
fatigue fighter orange, apple, carrot, beetroot, ginger	
summer kick watermelon, pineapple, orange, mint	



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