



BREAKY 9am - 12pm

toast & jam* house-made from our orchard and local farms	8.50
ham & cheese croissant house-made French croissant with shaved smoked leg ham and Swiss cheese	8.50
yoghurt granola Greek vanilla yoghurt, house-made granola, fresh seasonal fruits, mint	11.50
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
baked eggs* spiced tomato base, chorizo, capsicum, onion, eggs, Yarra Valley fetta, sourdough * <i>Gluten Free toast available on request</i> add 2.00	18.50

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) - add maple smoked bacon 4.50 or 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
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 * <i>Gluten Free bread available on request</i> add 2.00	

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
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
* <i>Gluten Free bread available on request</i> add 1.00	

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
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 * <i>Gluten Free flat bread available on request</i> add 2.00	32.00

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 Angus beef, caramelised onion, beet relish, lettuce, tomato, Swiss cheese, truffle aioli, house-made brioche & side of chippies	20.00
lamb shank mediterranean slow cooked, mash, broccolini	26.00

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) - add maple smoked bacon 4.50 or chicken 5.00	18.50
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
* <i>Gluten Free bases available on request</i> add 2.00	

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.

10% surcharge applies on all public holidays



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	7.00
• CHOCOLATE • CARAMEL • VANILLA • MINT • STRAWBERRY	
spider with our vanilla bean ice cream and your favourite soft drink	6.00
Smoothies	
goddess kale, pineapple, vanilla Greek yoghurt, chia seeds	8.50
vegan crush pineapple, berries, watermelon, almond milk	
coco yogo cocoa, low-fat milk, avocado, vanilla Greek yoghurt	
Juices	
go green pineapple, spinach, apple	8.50
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



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