



yarra valley
chocolaterie
& ice creamery

For orders phone

03 9730 2777

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

BRUNCH 9am - 4.30pm

smashed avo* sourdough, poached eggs, beet relish,
Yarra Valley fetta (V)

- add maple smoked bacon 4.50

15.50

bacon and eggs* sourdough, maple smoked bacon, beet relish,
eggs (fried, poached or scrambled)

15.50

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

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

*Gluten Free bread available on request

add 2.00

KIDS 12 years & under

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

10.00

margherita pizza (V)

10.00

ham & pineapple pizza

10.00

fish & chips market fresh battered fish, golden chips, tomato sauce

11.50

*Gluten Free bread available on request add 1.00



LUNCH 12pm - 4.30pm

Share Plates

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

8.50

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

14.00

*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)

19.00

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

19.00

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

16.00

Burgers, Fish & Chips

schnitzel roll kale black sesame slaw, wasabi mayo,
panko crumbed chicken schnitz

14.50

fish & chips market fresh battered fish, golden chips, aioli

16.50

chippies served with tomato sauce and aioli

9.50

Take Away Menu

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

PIZZA 11am - 4.30pm



Hand-stretched stonebaked*

margherita tomato base, fresh mozzarella, fresh basil (V)

15.50

spicy lamb garlic base, slow cooked lamb, rocket, roasted capsicum,
red onion, mozzarella, chipotle aioli

19.00

pepperoni tomato base, fresh mozzarella, parmesan, fresh oregano

18.50

smokehouse bacon confit garlic base, fresh mozzarella
red onion, chilli flakes, rocket, apple

18.00

roasted mushroom garlic base, medley of roasted mushroom,
parmesan, spinach, mozzarella

17.50

*Gluten Free bases available on request

add 2.00

TAKE HOME MEALS

lasagna Angus beef or roasted vegetable for 2 12.00 for 4 22.00

roast lamb shoulder with garlic and rosemary,
red wine jus, choose 3 sides for 2 36.00

half roast chicken with lemon and thyme, choose 3 sides for 2 32.00

mediterranean lamb shank choose 3 sides for 2 38.00

USA pork ribs American style pork ribs slow cooked
with creamy slaw for 2 34.00

vegetarian tikka masala medley of vegetable and
chickpeas, rice (Vegan) for 2 28.00

lamb cumin curry chunks of lamb cooked in spices, tomato
and coriander, rice for 2 32.00

Mexican chocolate chicken mole chillies, spices,
chocolate, nuts, fruit, slow cooked chicken, rice for 2 32.00

chorizo, capsicum and tomato pasta bake chorizo, roasted capsicum, cherry tomato, baked in a tomato base
topped with bread crumbs and parmesan for 1-2 22.00

beef bolognese fresh pasta, house-made bolognese sauce,
spinach, parmesan for 2 18.00

quiche house-made pastry, bacon and leek or Roast pumpkin,
spinach and feta for 2 14.00

hearty winter soups split pea and ham or curried carrot
or potato and leek 1L pack 14.00

sides (included with roast lamb, roast chicken and lamb shanks)
honey roasted carrots, baby roast potatoes, broccolini with butter
and almonds, roast cauliflower bake, mash potato

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 & DESSERT MENU

10% surcharge applies on all public holidays



BREAKFAST BOX

Two house-made leg ham & cheese croissants, fresh local fruit and vanilla greek yoghurt, house-made granola, two juices

\$34.00

or

Two house-made croissants, our berry jam and butter, fresh local fruit and vanilla greek yoghurt, house-made granola, two juices



\$30.00

SAVOURY HAMPER

savoury hamper

small 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, lightly toasted sourdough

\$46.00



MORNING/AFTERNOON TEA BOX For 4-6 people

carrot cake, macadamia cheesecake, tiramisu, strawberry gateaux, triple choc brownie, fresh fruit salad bowl, 2 macarons, 2 milk chocolate almond nut clusters, 2 hand crafted truffles

\$58.00



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

Please order minimum 1 hour's notice



FRESH PASTRIES

All served with a shot of warm couverture milk chocolate

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 and topped 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

tiramisu

coffee amaretto infused sponge with layers of marscarpone folded in fresh cream

\$8.50

strawberry gateaux

strawberry mousse, delicious strawberry confit, almond dacquoise & house-made berry jam on a chocolate tart base

\$9.00

SCONES, MACARONS & MORE

vanilla bean scones

with house-made berry jam and dollop cream

for one \$6.00 for two \$9.50

lemon tea cake

tangy tea cake and dollop cream

\$9.50

French macarons

assorted flavours

6 pack \$12.00 12 pack \$24.00

giant meringues

strawberry, unicon, vanilla or passionfruit

\$6.50



CROSSIANTS

traditional house-made French buttery

with butter & jam

\$7.00

almond

\$7.50

plain

\$4.50

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