



yarra valley
chocolaterie
& ice creamery

For orders phone

03 9730 2777

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

Take Away Menu

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

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

*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 and chips market fresh battered fish, golden chips,
tomato sauce

12.50

*Gluten Free bread available on request

add 1.00

LUNCH 12pm - 4.30pm

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

8.50

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

14.00

garden salad fresh greens, tomato, cucumber, carrot, red onion,
citrus orange dressing (V) (GF)

12.00

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

15.50

chippies served with tomato sauce and aioli

8.50

baguettes, croissants, wraps - see display cabinet

picnic hampers - see next page

*Gluten Free flat bread available on request

add 2.00

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

garden salad fresh greens, tomato, cucumber, carrot, red
onion, citrus orange dressing (V) (GF)

12.00

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



PICNIC HAMPER BOX

\$48.00

3 meats, prosciutto, salami, roast beef
3 dips, sweet potato & cashew, spicy capsicum, tzatziki
3 cheeses, yarra valley fetta, farmhouse cheddar, brie
fresh tomato salad
fresh fruit selection
flat pizza bread, lightly toasted sourdough



**option - replace meats with smoked salmon*

PASTRY PICNIC BOX

\$48.00

4 brownie bites, cookies & cream, nutella, smores, strawberries & cream
4 mini almond croissants
4 mini waffles with a shot of caramel sauce
4 lamington bites
8 mini meringues
4 watermelon triangles
4 rockmelon slices
4 strawberries
8 salted caramel macadamia gourmet balls



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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