

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)	15.50

- add maple smoked bacon 4.50 or pork & fennel sausage 5.00

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
addmaple smoked bacon (3 rashers), hash browns (2)4.50smoked salmon, pork & fennel sausage5.00avocado, mushrooms, confit tomatoes4.00eggs (fried, poached or scrambled)3.00	
* Gluten Free bread available on request 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 chocolat	te 5.50
kids waffle sandwich maple syrup, vanilla bean ice cream,	12.50
topped with strawberries, served with a shot of warm chocolate	
bacon & egg* sourdough, maple smoked bacon,	9.50
egg (fried, poached or scrambled)	

Kids Lunchbox 12pm - 4.30pm

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	32.00
meat, maple & herb kabana, house-made pickles, freshly baked bread	
* Gluten Free flat bread available on request add 2.00	

Salads

prawn thai noodle king prawns (3), rice noodles, carrot,	22.00
capsicum, cucumber, mixed greens, crispy shallots, garlic ginger soy dressing (GF) Crispy skin salmon rocket, red onion, edamame beans, radish, citrus orange dressing (GF) roast veggie quinoa salad pumpkin, zucchini, eggplant, rocket, edamane beans, red onion, roasted pumpkin, pepitas, citrus orange dressing (V) (GF)	22.50 18.00

Burgers, Fries 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,	16.50
panko crumbed chicken schnitz fish & chips market fresh battered fish, golden chips, aioli,	19.50
served with green salad	9.50
chippies served with tomato sauce and aioli cheeseburger	20.00
Angus beef, caramelised onion, beet relish, lettuce, tomato,	_0.00

Swiss cheese, truffle aioli, house-made brioche & side of chippies

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,	18.50
fire roasted capsicum (V) - add maple smoked bacon 4.50 or chicken 5.00	
pepperoni tomato base, fresh mozzarella, parmesan, fresh oregano	18.50

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 cup11.00margherita pizza (v)11.00ham & pineapple pizza
fish & chips12.00fish & chipsmarket fresh battered fish, golden chips, tomato sauce*Chutan Free bread available on request

* Gluten Free bread available on request add 1.00

SMOKENOUSE DACON confit garlic base, tresh mozzarella red onion, chilli flakes, rocket, apple

Salmon garlic base, cherry tomatoes, red onion, capers, rocket **spicy lamb** garlic base, slow cooked lamb, rocket, roasted capsicum, red onion, mozzarella, chipotle aioli

* Gluten Free bases available on request

add 2.00

20.00

19.00

PLEASE TURN OVER FOR DRINKS & DESSERTS MENU

Please advise our staff of any food allergens or intolerances you may have. Further information can be provided that may be of assistance.

Other gluten free options available - please ask.

Allergen Guide: (V) - Vegetarian (GF) - Gluten Free

10% surcharge applies on public holidays including Easter Friday, Saturday, Sunday and Monday and Anzac Day



HOT DRINKS

Coffee by Silva Yarra Valley Coffee Roasters straight short macchiato, short black, long macchiato, long black classic flat white, latte, cappuccino, mocha	< 4.00 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
	pot for one 4.50 pot for two 6.50

green jasmine, countess grey, cocoa chai, cocoa relax

COLD DRINKS

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real iced chocolate, iced coffee,

iced choccamocha with our vanilla bean ice cream	6.00
milk shakes with our ice cream • CHOCOLATE • CARAMEL • VANILLA • MINT • STRAWBERRY	7.00
spider with our vanilla bean ice cream and your favourite soft drink	6.00
Smoothies	8.50
goddess spinach, pineapple, vanilla Greek yoghurt, chia seeds	
vegan crush pineapple, strawberries, watermelon, almond milk	
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	

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	for two J.JU
the best brownie served with our vanilla bean ice cream	8.50
and a shot of warm chocolate	
	12.50
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	40 50
	16.50
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	
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

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