



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

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

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

\*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

**margherita pizza (V)**

**ham & pineapple pizza**

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

\*Gluten Free bread available on request

add 1.00

## LUNCH 12pm - 4.30pm

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

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

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

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

**chippies** served with tomato sauce and aioli

**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)

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

**pepperoni** tomato base, fresh mozzarella, parmesan, fresh oregano

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

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

\*Gluten Free bases available on request

add 2.00

## PICNIC HAMPER BOX

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

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



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



## BROWNIES & ICE CREAM

### **brownie block**

triple choc

### **add ice cream**

vanilla, chocolate, strawberry  
or salted caramel

### **475mL tub**

available in 24 flavours

### **5L tub**

available in 24 flavours

**Please order minimum 1 hour's notice**



**\$7.00**

**\$3.00**

**\$11.95**

**\$45.00**

## 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, unicorn, vanilla or passionfruit

**\$6.50**



## 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 molten lava cake**

gooey 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**



## CROSSIANTS

traditional house-made French buttery

### **with butter & jam**

**\$7.00**

### **almond**

**\$7.50**

### **plain**

**\$4.50**

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## 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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