



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

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*

15.50

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

15.50

15.50

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

19.00

8.50

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

PICNIC HAMPER BOX

10.00

\$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



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

\$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



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

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



CROSSIANTS

traditional house-made French buttery

with butter & jam

\$7.00

almond

\$7.50

plain

\$4.50

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.

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

10% surcharge applies on all public holidays