



## BREAKY 9am - 12pm

- toast & jam\*** butter, house-made jam from our orchard and local farms **8.50**
- granola & yoghurt** coconut yoghurt, house-made granola, fresh seasonal fruits, choice of milk **13.50**
- coconut chia pudding** fresh seasonal fruit, toasted seeds, coconut flakes & cacao nibs (V) (GF) **14.50**
- sambal scrambled eggs\*** folded eggs with fresh chilli, spring onion, crispy shallots, coriander, chilli sambal, parmesan, sourdough (V) **16.50**
- roasted mushrooms\*** mushroom medley tossed with roasted garlic salsa verde, hummus, poached eggs, dukkah, sourdough (V) **17.50**
- breaky burger\*** maple smoked bacon, fried egg, hash brown, tomato relish, spinach, swiss cheese, housemade brioche bun **16.50**
- baked eggs\*** baked eggs with cannellini beans, pork & fennel sausage, roasted capsicum topped with basil pesto, Yarra Valley fetta, sourdough **20.50**
- the biggie\*** choice of eggs, maple smoked bacon, pork & fennel sausage, roasted mushrooms, confit tomato, hash brown, sourdough **22.50**

**more – SEE OUR BRUNCH MENU**

## CROISSANTS

french buttery, housemade

- plain** with housemade berry jam & butter (V) **7.00**
- almond** (V) **8.00**
- local ham** swiss cheese, baked **9.50**
- mushrooms** sauteed, baked brie (V) **13.50**

## BRUNCH 9am - 4.30pm

- eggs on toast\*** poached, scrambled or fried, housemade tomato relish (V) **13.50**
- bacon and eggs\*** maple smoked bacon, housemade tomato relish, eggs (fried, poached or scrambled), sourdough **17.50**
- smashed avo\*** quinoa, Yarra Valley fetta, charred corn, poached egg, toasted pepitas, roasted beetroot puree, sumac, sourdough (V) **18.50**
- hot waffles** served with maple syrup, fresh fruit, our vanilla bean ice cream and a shot of warm milk chocolate - **your choice of classic golden or chocolate** **13.50**

- add** maple smoked bacon (4 rashers), hash browns (2) **4.50**  
 smoked salmon, pork & fennel sausage **5.00**  
 avocado, mushrooms, confit tomatoes **4.50**  
 eggs (fried, poached or scrambled) **5.00**

\* **Gluten Free bread available on request** **add 2.00**

## KIDS 12 years & under

- Kids Breaky 9am - 12pm**
- kids waffle sandwich** maple syrup, vanilla bean ice cream, topped with strawberries, served with a shot of warm milk chocolate **12.50**
- bacon & egg\*** maple smoked bacon, egg (fried, poached or scrambled), sourdough **9.50**

### Kids Lunchbox 12pm - 4.30pm

all served with your choice of  
 • **apple & blackcurrant juice box** • **orange juice box** • **bottled water**

- ham & cheese toastie\*** giant choc chip cookie, fresh fruit cup **11.00**
- margherita pizza\*** (V) **11.00**
- ham & pineapple pizza\*** **12.00**
- fish & chips** market fresh battered fish, golden chips, tomato sauce **12.50**

\* **Gluten Free bread or pizza base available on request** **add 2.00**

## LUNCH 12pm - 4.30pm

- Share Plates**
- mezze plate\*** housemade dips, marinated mixed olives, selection of bread, dukkah (V) **16.50**
- pulled lamb sliders** pulled lamb sliders 12 hours slow cooked, slaw, aioli **17.50**
- salt & pepper calamari** panko crumbed calamari, citrus aioli, lemon **18.50**
- taste of the valley\*** select local cheeses, orchard fruits, cured meat, maple & herb kabana, house made pickles, quince paste, marinated olives, freshly baked bread and lavosh **34.00**
- chocolate & cheese tasting experience for 2** **29.00**  
 3 gourmet cheeses carefully paired with a selection of premium chocolates, fruits and nuts with complimentary tasting notes (GFO)
- Salads**
- prawn thai noodle** chilli & garlic prawns, mixed Asian greens, wombok, rice noodles, carrot, capsicum, cucumber, crushed cashews, crispy fried shallots, soy, ginger & sesame dressing (GF) **22.50**
- super salad** rocket, kale, roasted pumpkin, cauliflower, quinoa, charred corn, cherry tomatoes, toasted pepitas, almond flakes, goji berries, citrus orange dressing (V) (GF) **19.00**
- smoked salmon** radicchio, fennel, rocket, avocado, cucumber ribbons, goats cheese, cherry tomato, pistachios, citrus orange dressing (GF) **21.50**

### Burgers, Fries and more

- cheeseburger** Angus beef, caramelized onion, cos lettuce, tomato, pickles, swiss cheese, truffle aioli, tomato relish, house made brioche & side of golden chips **21.00**
- southern fried chicken burger\*** southern fried spiced chicken thigh, kale slaw, pickled cucumber, swiss cheese, chipotle aioli, house made brioche & side of golden chips **20.00**
- schnitzel roll** panko crumbed chicken schnitzel, creamy kale slaw, chipotle aioli, Turkish roll **16.50**
- fish & chips** beer battered flathead fillets, golden chips, citrus aioli & green salad **19.50**
- chicken parmigiana** panko crumb chicken schnitzel, Napoli, shaved ham, mozzarella served with golden chips and green salad **25.00**
- chippies** served with tomato sauce and aioli **10.50**

\* **Gluten Free bread available on request** **add 2.00**

## PIZZA 12pm - 4.30pm

### Hand-stretched stonebaked\*

- margherita** tomato base, cherry tomatoes, mozzarella, grana padano, fresh basil (V) **17.50**
- pumpkin** basil pesto base, roasted pumpkin, rocket, red capsicum, Yarra Valley fetta, mozzarella & toasted almond flakes (V) **19.00**
- funghi** confit garlic base, wild mushrooms, rocket, truffle oil, pecorino, mozzarella (V) **19.50**
- the shearer** confit garlic base, lamb shoulder, spinach, olives, red onion, mozzarella & chipotle aioli **22.00**
- calabrese** tomato base, salami, red capsicum, red onion, fresh oregano, parmesan, mozzarella **19.50**
- prosciutto** confit garlic base, rosemary potatoes, prosciutto, goats cheese, mozzarella, rocket, pecorino **22.00**
- tropical** tomato base, ham, pineapple & mozzarella **19.00**

\* **Gluten Free bases available on request** **add 3.00**

All food, desserts and beverages may contain traces of allergens and consumption is at your risk.

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

Allergen guide: (V) - Vegetarian (GF) Free from Gluten (GFO) Gluten Free Option available

**PLEASE TURN OVER FOR DRINKS & DESSERTS MENU**



## HOT DRINKS anytime

<b>Coffee</b> <i>by Silva Yarra Valley Coffee Roasters</i>	
<b>straight</b> short macchiato, short black, long macchiato, long black	4.20
<b>classic</b> flat white, latte, cappuccino, mocha	4.80
<b>Hot Chocolate, Tea &amp; more</b>	
<b>choccamochachino</b> layered with milk & white chocolate, a shot of coffee and steamed milk	6.20
<b>chai latte</b>	4.80
<b>affogato</b> shot of espresso with vanilla bean ice cream	8.00
<b>real hot chocolate</b>	6.50
with an extra shot of chocolate • MILK • DARK • WHITE	
<b>junior hot chocolate</b> in our moo mug	4.80
<b>baby chino, baby hot choc</b>	1.80
<b>certified organic tea</b>	pot for one 4.80
english breakfast, peppermint, lemongrass & ginger, chamomile, green jasmine, countess grey, cocoa chai, cocoa relax	pot for two 7.80

## COLD DRINKS anytime

<b>Iced</b>	
<b>real iced chocolate, iced coffee</b> with our vanilla bean ice cream	6.50
<b>iced choccamocha</b> with our vanilla bean ice cream	7.00
<b>milk shakes</b> with our ice cream	8.00
• CHOCOLATE • CARAMEL • VANILLA • MINT • STRAWBERRY	
<b>kids milk shakes</b> with our ice cream	5.50
• CHOCOLATE • CARAMEL • VANILLA • MINT • STRAWBERRY	
<b>spider</b> with our vanilla bean ice cream and your favourite soft drink	7.00
<b>Smoothies</b>	9.80
<b>goddess</b> spinach, pineapple, vanilla Greek yoghurt, chia seeds	
<b>vegan crush</b> pineapple, strawberries, watermelon, almond milk	
<b>choco love</b> banana, vanilla, choc fudge sauce, milk of your choice	
<b>Juices</b>	9.80
<b>go green</b> pineapple, spinach, apple	
<b>energiser</b> carrot, orange, apple, strawberries	
<b>fatigue fighter</b> orange, apple, carrot, beetroot, ginger	
<b>summer kick</b> watermelon, pineapple, orange, mint	

## DESSERTS anytime

<b>cakes, tarts, tortes &amp; pastries</b>	from 8.00
served with fresh cream and a shot of warm chocolate	
<b>vanilla bean scones</b>	for one 6.80 for two 10.80
with house-made jam and dollop cream	
<b>the best brownie</b> served with our vanilla bean ice cream and a shot of warm chocolate	8.80
<b>hot waffles</b> served with syrup, fresh fruit, our vanilla bean ice cream and a shot of warm chocolate	13.50
- your choice of classic golden or chocolate	
<b>sensational sundaes</b>	17.50
• 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	
<b>chocolate fondue</b>	
with delicious house-made dipping treats and - your choice of chocolate • MILK • DARK • WHITE	for two 16.00 for four 28.00

## MOCKTAILS 11am - 5pm

<b>elderflower mule</b>	14.00
elderflower syrup, lime, ginger beer	
served with a buderim chocolate ginger skewer	
<b>cucumber cooler</b>	14.00
cucumber syrup, tonic water, mint, cucumber	
served with a lemon lime mint chocolate lollipop	
<b>mango tango</b>	14.00
mango syrup, freeze dried passionfruit, lemon, soda water	
served with a mango passionfruit chocolate heart pop	
<b>jaffa martini</b>	14.00
cream, chocolate sauce, orange with a chocolate swirl	
served with a candied choc-dipped orange slice	

## 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