



Reduced menu due  
to staff shortages

## BREAKY 9am - 12pm

<b>toast &amp; jam*</b> butter, house-made jam from our orchard and local farms	8.50
<b>granola &amp; yoghurt</b> coconut yoghurt, house-made granola, fresh seasonal fruits, choice of milk	13.50
<b>sambal scrambled eggs*</b> folded eggs with fresh chilli, spring onion, crispy shallots, coriander, chilli sambal, parmesan, sourdough (V)	16.50
<b>roasted mushrooms*</b> mushroom medley tossed with roasted garlic salsa verde, hummus, poached eggs, dukkah, sourdough (V)	17.50
<b>breaky burger*</b> maple smoked bacon, fried egg, hash brown, tomato relish, spinach, swiss cheese, housemade brioche bun	16.50
<b>the biggie*</b> choice of eggs, maple smoked bacon, pork & fennel sausage, roasted mushrooms, confit tomato, hash brown, sourdough	22.50
<b>eggs on toast*</b> poached, scrambled or fried, housemade tomato relish (V)	13.50
<b>bacon and eggs*</b> maple smoked bacon, housemade tomato relish, eggs (fried, poached or scrambled), sourdough	17.50

more – SEE OUR BRUNCH MENU

## BRUNCH 9am - 4.30pm

<b>smashed avo*</b> quinoa, Yarra Valley fetta, charred corn, poached egg, toasted pepitas, roasted beetroot puree, sumac, sourdough (V)	18.50
<b>hot waffles</b> 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
<b>add</b> 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 Friendly bread available on request

add 2.00

## CROISSANTS 9am - 4.30pm

french buttery, housemade

<b>plain</b> with housemade berry jam & butter (V)	7.00
<b>almond</b> (V)	8.00
<b>local ham</b> swiss cheese, baked	9.50
<b>mushrooms</b> sautéed, baked brie (V)	13.50

## KIDS 12 years & under

### Kids Breaky 9am - 12pm

<b>kids waffle sandwich</b> maple syrup, vanilla bean ice cream, topped with strawberries, served with a shot of warm milk chocolate	12.50
<b>bacon &amp; egg*</b> 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

<b>ham &amp; cheese toastie*</b> giant choc chip cookie, fresh fruit cup	11.00
<b>margherita pizza*</b> (V)	11.00
<b>ham &amp; pineapple pizza*</b>	12.00
<b>fish &amp; chips</b> market fresh battered fish, golden chips, tomato sauce	12.50

\* Gluten Friendly bread or pizza base available on request

add 2.00

## LUNCH 12pm - 4.30pm

### Share Plates

<b>mezze plate*</b> housemade dips, marinated mixed olives, selection of bread, dukkah (V)	16.50
<b>pulled lamb sliders</b> pulled lamb sliders 12 hours slow cooked, slaw, aioli	17.50
<b>salt &amp; pepper calamari</b> panko crumbed calamari, citrus aioli, lemon	18.50
<b>taste of the valley*</b> select local cheeses, orchard fruits, cured meat, maple & herb kabana, house made pickles, quince paste, marinated olives, freshly baked bread and lavosh	34.00

### Salads

<b>prawn thai noodle</b> chilli & garlic prawns, mixed Asian greens, wombok, rice noodles, carrot, capsicum, cucumber, crushed cashews, crispy fried shallots, soy, ginger & sesame dressing (GF)	22.50
<b>super salad</b> rocket, kale, roasted pumpkin, cauliflower, quinoa, charred corn, cherry tomatoes, toasted pepitas, almond flakes, goji berries, citrus orange dressing (V) (GF)	19.00

### Burgers, Fries and more

<b>cheeseburger</b> Angus beef, caramelized onion, cos lettuce, tomato, pickles, swiss cheese, truffle aioli, tomato relish, house made brioche & side of golden chips	21.00
<b>vegan burger</b> Vegan pattie, cos lettuce, tomato, relish, hummus, salsa verde in a ciabatta roll served with golden chips	18.50
<b>schnitzel roll</b> panko crumbed chicken schnitzel, creamy kale slaw, chipotle aioli, Turkish roll	16.50
<b>fish &amp; chips</b> beer battered flathead fillets, golden chips, citrus aioli & green salad	19.50
<b>lamb shoulder</b> 18-hour slow-braised lamb shoulder served with creamy mash, green salad and jus	22.50
<b>chippies</b> served with tomato sauce and aioli	10.50

\* Gluten Friendly bread available on request

add 2.00

## PIZZA 12pm - 4.30pm

### Hand-stretched stonebaked\*

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

\* Gluten Friendly 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) Gluten Friendly - (GFO) Gluten Friendly Option available

PLEASE TURN OVER FOR DRINKS & DESSERTS MENU

10% surcharge applies on all public holidays



## HOT DRINKS anytime

**Coffee** by Silva Yarra Valley Coffee Roasters

**straight** short macchiato, short black, long macchiato, long black 4.20  
**classic** flat white, latte, cappuccino, mocha 4.80

**Hot Chocolate, Tea & more**

**choccamochachino** layered with milk & white chocolate, a shot of coffee and steamed milk 6.20

**chai latte** 4.80

**affogato** shot of espresso with vanilla bean ice cream 8.00

**real hot chocolate** 6.50

with an extra shot of chocolate • MILK • DARK • WHITE

**junior hot chocolate** in our moo mug 4.80

**baby chino, baby hot choc** 1.80

**certified organic tea** pot for one 4.80

english breakfast, peppermint, lemongrass & ginger, chamomile, green jasmine, countess grey, cocoa chai, cocoa relax pot for two 7.80

## DESSERTS anytime

**cakes, tarts, tortes & pastries** from 8.00

served with fresh cream and a shot of warm chocolate

**vanilla bean scones** for one 6.80 for two 10.80

with house-made jam and dollop cream

**the best brownie** served with our vanilla bean ice cream 8.80

and a shot of warm chocolate

**hot waffles** served with syrup, fresh fruit, 13.50

our vanilla bean ice cream and a shot of warm chocolate

- your choice of classic golden or chocolate

**sensational sundaes** 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

**chocolate fondue**

with delicious house-made dipping treats and

- your choice of chocolate • MILK • DARK • WHITE for two 16.00 for four 28.00

## COLD DRINKS anytime

**Iced**

**real iced chocolate, iced coffee** with our vanilla bean ice cream 6.50

**iced choccamocha** with our vanilla bean ice cream 7.00

**milk shakes** with our ice cream 8.00

• CHOCOLATE • CARAMEL • VANILLA • MINT • STRAWBERRY

**kids milk shakes** with our ice cream 5.50

• CHOCOLATE • CARAMEL • VANILLA • MINT • STRAWBERRY

**spider** with our vanilla bean ice cream and your favourite soft drink 7.00

**Smoothies** 9.20

**detox** banana, blueberries, boysenberries, dates

**reboot** pineapple, mango, banana, passionfruit

**booster** banana, mango, spinach, lime juice

**vitality** strawberries, mango, raspberries and goji berries

**add** milk of your choice 0.50

**Juices** 8.80

**antiox** apple, raspberry, passionfruit, rhubarb

**botanical** apple, spinach, kale, cucumber, celery, lettuce, lemon, ginger

**immunity** carrot, orange, pineapple, celery, lemon, turmeric

**energise** pineapple, spinach, cucumber, kale, cos lettuce, lime, mint

**roots** beetroot, apple, lemon, ginger

**tropical bliss** orange, mango, passionfruit, lucuma

## MOCKTAILS 11am - 5pm

**elderflower mule** 14.00

elderflower syrup, lime, ginger beer

served with a buderim chocolate ginger skewer

**cucumber cooler** 14.00

cucumber syrup, tonic water, mint, cucumber

served with a lemon lime mint chocolate lollipop

**mango tango** 14.00

mango syrup, freeze dried passionfruit, lemon, soda water

served with a mango passionfruit chocolate heart pop

**jaffa martini** 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