



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**
- chilli scram*** chorizo chill ragu, buffalo mozzarella, chilli folded eggs, sourdough (V) **19.50**
- 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, potato rosti, tomato relish, spinach, swiss cheese, housemade brioche bun **16.50**
- the biggie*** choice of eggs, maple smoked bacon, chorizo sausage, roasted mushrooms, confit tomato, potato rosti, sourdough **22.50**
- 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**

more – SEE OUR BRUNCH MENU

BRUNCH 9am - 4.30pm

- smashed avo*** avocado, edamame hummus, cherry tomatoes, pickled red onion, Yarra Valley feta, sourdough (V) **19.50**
- ham hock bene*** smoked ham hock, house fennel krout, potato rosti, pickled mustard seeds, poached eggs, sourdough and hollandaise **22.50**
- salmon bene** citrus cured salmon and two poached eggs served with potato rosti, smashed peas, horseradish mascarpone and hollandaise **23.50**
- 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), potato rosti **4.50**
 smoked salmon, chorizo 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

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

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 Friendly 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**

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**
- pork belly burger** chilli caramel pork belly, bahn mi burger, pickled carrot, chicken liver pate, chilli caramel sauce, served with golden chips **23.50**
- vegan burger** Vegan pattie, cos lettuce, tomato, relish, hummus, salsa verde in a ciabatta roll served with golden chips **18.50**
- 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**
- lamb shoulder** served with tahini labneh, quinoa tabbouleh, pomegranate and mint salsa, topped with pomegranate molasses **22.50**
- chippies** served with tomato sauce and aioli **10.50**

* **Gluten Friendly 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**
- tropical** 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



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, 6.20
a shot of coffee and steamed milk

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 with house-made jam and dollop cream for one 6.80 for two 10.80

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