

## brunch

<b>toast &amp; jam (GF0)</b> butter, housemade berry jam from our orchard and local farms	8.50
<b>chilli scram (GF0)</b> chorizo chilli ragu, buffalo mozzarella, chilli folded eggs, edamame, cherry tomatoes, pickled red onion and sourdough	22.00
<b>sautéed wild mushroom bruschetta</b> sautéed greens, poached eggs, chimichurri, goats fetta, dukkah on sourdough	22.00
<b>breaky roll</b> fried egg, smoked streaky bacon, peperonata, spring onion kewpie, brioche roll	16.50
<b>eggs your way (GF0)</b> poached, scrambled or fried eggs, sourdough - choose your sides	13.50
<b>add</b>	2.00
housemade tomato relish	2.00
smoked streaky 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
<b>smashed avo (GF0) (VO)</b> avocado, edamame hummus, cherry tomatoes, pickled red onion, Yarra Valley feta, sourdough	19.50
<b>corn fritters</b> served with smashed avocado, corn salsa and chilli jam	19.50
<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

\*Gluten Friendly bread available on request

add 2.00

## croissants

### french buttery, housemade

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

## pizzas

### hand-stretched, stonebaked\*

<b>margherita (GF0)</b> tomato base, cherry tomatoes, mozzarella, grana padano, fresh basil	18.50
<b>pesto veggie (GF0)</b> pesto base, pumpkin, capsicum, mushrooms, sun dried tomatoes, spinach, mozzarella	20.50
<b>meat deluxe (GF0)</b> tomato base, smoked ham, chicken, chorizo, smoked streaky bacon, braised beef, mozzarella	24.00
<b>bbq chicken (GF0)</b> bbq base, chicken, mushroom, Spanish onion, spinach, feta, mozzarella	22.50
<b>tropical (GF0)</b> tomato base, ham, pineapple, mozzarella	19.50

\*Gluten Friendly bases available on request

add 3.00

## lunch

<b>thai prawn noodle salad</b> mixed Asian greens, grilled prawns, rice noodles, carrot, cucumber, crushed cashews, crispy fried shallots, fermented chilli dressing	23.50
<b>cauliflower salad</b> whole roasted cauliflower, spiced chickpeas, pearl couscous, romesco, dukkah and roasted red peppers	19.00
<b>salt &amp; pepper calamari</b> panko crumbed calamari, housemade tartare, side salad, lemon	19.50
<b>schnitzel roll</b> parmesan and herb crumbed chicken schnitzel, housemade slaw, herb butter and swiss cheese in a Turkish roll	17.50
<b>braised beef tacos (3) (VO)</b> with corn salsa, jack cheese, smashed avocado and pickled jalapeños	19.50
<b>waygu beef burger</b> waygu beef patty, lettuce, tomato, pickles, swiss cheese, mustard, tomato and capsicum relish in a brioche bun, served with a side of golden chips	23.00
<b>fish &amp; chips</b> herb crumbed baby barramundi, side salad, tartare, lemon, served with a side of golden chips	22.50
<b>chippies</b> served with tomato sauce and aioli	11.50

## kids

<b>smashed avo</b> on sourdough topped with feta (GF0)	13.00
<b>corn fritters</b> served with tomato relish, corn salsa	12.50
<b>bacon &amp; egg (GF0)</b> smoked streaky bacon, egg (fried, poached or scrambled), sourdough	10.50
<b>waffle sandwich</b> maple syrup, vanilla bean ice cream, topped with strawberries, served with a shot of warm milk chocolate	13.50

### moo lunch boxes

all served with your choice of:

• apple & blackcurrant juice box • orange juice box • bottled water

<b>popcorn chicken &amp; chips</b>	12.00
<b>cheeseburger &amp; chips</b>	12.50
<b>ham &amp; cheese pizza (GF0)</b>	11.00
<b>ham &amp; cheese toastie</b> giant choc chip cookie, fresh fruit cup (GF0)	11.50
<b>fish &amp; chips</b> herb crumbed baby barramundi, golden chips, tomato sauce	13.50

### ALLERGEN GUIDE

(V) Vegan (VO) Vegan Option (GF) Gluten Free (GF0) Gluten Free Option

All food, desserts and beverages may contain traces of wheat, dairy, soy or nuts.

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

please turn over for drinks & desserts menu

## hot drinks

**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** 6.20  
layered with milk & white chocolate, 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** for one 4.80  
english breakfast, peppermint, lemongrass & ginger, chamomile, green jasmine, countess grey, cocoa chai, cocoa relax for two 7.80

## desserts

**cakes, tarts, tortes & pastries** from 8.00  
served with fresh cream and a shot of warm chocolate

**vanilla bean scone (1)** 6.80  
with housemade jam and a dollop of cream

**vanilla bean scones (2)** 10.80  
with housemade jam and a dollop of cream

**the best brownie** 8.80  
served with our vanilla bean ice cream and a shot of warm chocolate

**hot waffles** 13.50  
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

**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 for two** 16.00  
with delicious housemade dipping treats and  
- your choice of chocolate • MILK • DARK • WHITE

**chocolate fondue for four** 28.00  
with delicious housemade dipping treats and  
- your choice of chocolate • MILK • DARK • WHITE

## cold drinks

### 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  
- your choice of chocolate, caramel, vanilla, mint or strawberry

**kids milk shakes** with our ice cream 5.50  
- your choice of chocolate, caramel, vanilla, mint or strawberry

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

### smoothies

**detox** banana, blueberries, boysenberries, dates 9.20

**reboot** pineapple, mango, banana, passionfruit 9.20

**booster** banana, mango, spinach, lime juice 9.20

**vitality** strawberries, mango, raspberries and goji berries 9.20

**add** milk of your choice 0.50

### juices

**antiox** apple, raspberry, passionfruit, rhubarb 8.80

**botanical** apple, spinach, kale, cucumber, celery, lettuce, lemon, ginger 8.80

**immunity** carrot, orange, pineapple, celery, lemon, turmeric 8.80

**energise** pineapple, spinach, cucumber, kale, cos lettuce, lime, mint 8.80

**roots** beetroot, apple, lemon, ginger 8.80

**tropical bliss** orange, mango, passionfruit, lucuma 8.80

### mocktails

**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

10% surcharge applies on all public holidays

## 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