

ALL DAY CAFÉ MENU 9am - 4.30pm

not arınks		cola arinks	
coffee by Silva Yarra Valley Coffee Roasters		iced	
staight short macchiato, short black, long macchiato, long black	4.20	real iced chocolate, iced coffee with our vanilla bean ice cream	7.00
Classic flat white, latte, cappuccino, mocha	5.00	iced choccamocha with our vanilla bean ice cream	7.50
affogato shot of expresso with vanilla beanice cream	8.00	milk shakes with our ice cream	8.50
hot chocolate		- your choice of chocolate, caramel, vanilla, mint or strawberry	6.00
real hot chocolate	7.00	kids milk shakes with our ice cream - your choice of chocolate, caramel, vanilla, mint or strawberry	0.00
with an extra shot of chocolate • MILK • DARK • WHITE • RUBY • CARAMELISED WHITE		spider with our vanilla bean ice cream and your favourite soft drink	7.50
choccamochachino layered with milk & white chocolate, a shot of coffee and steamed milk	6.20	smoothies	9.20
junior hot chocolate in our moo mug •MILK • DARK • WHITE • RUBY • CARAMELISED WHITE	5.00	detox banana, blueberries, boysenberries, dates, strawberries	
	0.00	reboot pineapple, mango, banana, passionfruit	
baby chino, baby hot choc	2.00	booster banana, mango, spinach, lime juice	
tea & more		Vitality strawberries, mango, raspberries and goji berries	
certified organic tea english breakfast, peopermint, lemongrass & ginger, chamomile.	4.80	energise strawberries, apple, pineapple, dates	
english breakfast, peppermint, lemongrass & ginger, chamomile, green jasmine, countess grey, cocoa chai, cocoa relax		alternative milk options almond, soy, lactose free, oat	add 0.70 8.80
chai latte	-44 0 70	cold pressed juices	0.00
alternative milk options almond, soy, lactose free, oat	add 0.70	valencia orange 100% Australian seasonal oranges	
desserts		gingered apple green apple, ginger, lemon fruity watermelon watermelon, apple, strawberry, lime	
see dessert cabinet for selection indulgent tasting plate		heartbeet beetroot, carrot, apple, ginger, lime	
indulgent tasting plate	24.50	daily greens celery, apple, silverbeet, pear, lemon, ginger, functional b	otanicals
selection of 8 petite freshly housemade pastries and desserts, served with fresh cream, a shot of warm milk and dark chocolate		Sublime pine pineapple, apple, pear, lemon, mint	
		mocktails	14.00
delightful tasting plate selection of 4 petite freshly housemade pastries and desserts, served with fresh cream, a shot of warm milk chocolate	H	elderflower mule	14.00
cakes, tarts, tortes & pastries served with fresh cream and a shot of warm chocolate	from 8.00	elderflower syrup, lime, ginger beer served with a buderim chocolate ginger skewer	
vanilla bean scone (1)	6.80	cucumber cooler	
with housemade jam and dollop of cream	44.00	cucumber syrup, tonic water, mint, cucumber served with a lemon lime mint chocolate lollipop	
vanilla bean scones (2) with housemade jam and dollop of cream	11.80	mango tango mango syrup, freeze dried passionfruit, lemon, soda water	
the best brownie	8.80	served with a mango passionfruit chocolate heart pop	
served with our vanilla bean ice cream and a shot of warm chocolate	13.50	strawberry blitz freeze dried strawberries, vanilla syrup, sugar syrup, soda	
hot waffles (available until 4.30pm) served with fresh fruit, our vanilla bean ice cream and	13.30	water served with two chocolate coated freeze dried strawberries	
- maple syrup or housemade nutella	47 E0		
sensational sundaes honeycomb crumble chocolate, caramel & vanilla bean	17.50	chocberry creamalicious bowl - bowl of fresh juicy strawberries, smothered in your choice of chocolate	14.50
ice cream, honeycomb chunks, fudge sauce smashed pavlova vanilla bean, choc & strawberry ice cream,		· MILK · DARK · WHITE	
fresh strawberries, passionfruit, fudge sauce		your chocberry bowl will be topped with:SILKY SOFT SERVE VANILLA GELATO	
magical unicorn choc, mint choc chip & bubblegum ice cream, popping candy, choc shavings, twisted sour straps, mango coulis		or	
chocolate fondue	for two 16.00	choose a scoop of our famous ice cream • VANILLA BEAN • WILDBERRY SORBET • HONEYCOMB	
with delicious housemade dipping treats and - your choice of chocolate • MILK • DARK • WHITE	for four 28.00	• COOKIES & CREAM • BUBBLE GUM • PISTACHIO	
,		• SALTED CARAMEL • MILK CHOCOLATE	

5% surcharge applies on weekends and 15% 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



ALL DAY CAFÉ MENU 9am - 4.30pm

brunch

Diulicii	
Sourdough toast (GF0)(VG0) served warm with your choice of:	8.50
 butter & housemade berry jam from our orchard and local farms or housemade nutella 	
brekkie roll (GFO)	16.50
fried egg, smoked streaky bacon, hash brown, peperonata, brioche roll, herb mayo	
eggs your way (GF0) poached, scrambled or fried eggs, sourdough	14.00
- choose your sides add housemade tomato relish	2.00
smoked streaky bacon (4 rashers), hashbrown	4.50 5.00
smoked salmon, chorizo sausage avocado, mushrooms, confit tomatoes	5.00
eggs (fried, poached or scrambled)	5.00 26.00
big brekkie spicy chorizo, smoked bacon, confit mushrooms, roasted tomato,	20.00
hash brown, tomato and capsicum relish, eggs your way on sourdough Smoked chilli scram (V)(GF0)	19.50
smoked chipotle pepper scrambled eggs, in-house baked croissant, sesame and paprika mayo	13.30
avo stack (v)(vg0)(GF0) avocado smash, layered between a crispy bagel smothered in sundried tomato, cream cheese, basil pesto, cranberries, mixed seeds, micro salad	23.00
zucchini & corn fritters (v)	21.50
crispy fritters, corn and edamame salad, relish, ranch dressing strawberry granola bowl	15.50
coconut and strawberry yoghurt, granola clusters with mixed dried fruit and nuts, berry compote, strawberry coulis, white chocolate shards	10.00
hot waffles	13.50
served with fresh fruit, our vanilla bean ice cream, a shot of warm milk chocolate and:	
- maple syrup or housemade nutella *Gluten Friendly bread available on request	add 2.00
	auu 2.00
croissants	
french buttery, housemade	
plain served with your choice of: - butter & housemade berry jam or housemade nutella	7.50
almond roasted almond frangipane topped with sliced almonds	8.50
local ham swiss cheese, baked	11.00
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pızzas	
traditional hand-stretched, stonebaked*	
margherita (GFO)(V)(VGO)* traditional tomato base, cherry tomatoes, mozzarella, grana padano, fresh basil	20.00
pesto veggie (GFO)(V)(VGO)* pesto base, pumpkin, capsicum, mushrooms, sun dried tomatoes,	22.00
spinach, mozzarella meat deluxe (GFO)	25.00
traditional tomato base, smoked ham, chicken, chorizo, smoked streaky bacon, mozzarella	25.00
bbq chicken (GFO) bbq base, chicken, mushroom, Spanish onion, spinach, feta, mozzarella	23.50
tropical (GFO)	22.00
tomato base, ham, pineapple, mozzarella	22.50
neapolitan prosciutto (GFO) traditional tomato base, topped with silky parmesan cream, prosciutto and fresh rocket, parmesan shavings	23.50
*Gluten Friendly bases available on request *(VGO) vegan cheese available on request	add 3.00 add 3.00

lunch

sesame, shallots - choose prawn or vegetable	
pork belly bao buns (3) sticky sweet and sour pork belly with pickled slaw, coriander, sesame	21.00
pulled beef ciabatta slow cooked bbq beef brisket on a toasted ciabatta roll with chipotle mayo, pickles, slaw	19.50
wagyu beef burger wagyu beef patty, lettuce, tomato, pickles, swiss cheese, mustard, tomato and capscium relish in a brioche bun, served with a side of golden chips	24.50
fish & chips crispy battered flathead, side salad, tartare, lemon, served with a side of golden chips	22.50
chicken parmigiana crumbed chicken schnitzel, tomato sugo, heritage ham, mozzarella, garden salad, served with a side of golden chips	26.50
open lamb souvlaki oven-roasted lamb, Greek salad of tomato, onion, cucumber, tzatziki on grilled flatbread	19.50
chicken and mango salad tender chicken, mango, mixed greens, cherry tomatos, red cabbage, corn, carrot, edamame, ranch dressing, crispy croutons	23.00
chippies (V)(VGO) served with tomato sauce and aioli	12.00

19.50

gyozas & noodle salad (4)perfectly steamed gyozas, herb-infused noodle salad, sweet soy,

kids

corn fritters (v) corn fritters, avocado, relish	12.50
bacon & egg (GFO) smoked streaky bacon, egg (fried, poached or scrambled), sourdough	11.00
waffle sandwich maple syrup, vanilla bean ice cream, topped with fresh fruit, served with a shot of warm milk chocolate	11.00

kids moo lunch boxes

all served with your choice of: apple & blackcurrant, orange juice box or bottled water

popcorn chicken & chips	
cheeseburger & chips	12.50
margherita pizza (GFO)(V)(VGO)	12.50
ham & cheese pizza (GFO)	12.50
croissant swirl your choice of ham and cheese or Vegemite and cheese croissant swirl, giant choc chip cookie, fresh fruit cup	12.50
fish & chips crispy battered flathead, golden chips, tomato sauce	12.50
add frog in a pond milk chocolate mousse, white chocolate frogs	add 5.50

ALLERGEN GUIDE

(V) Vegetarian (V0) Vegetarian Option (VG) Vegan (VG0) Vegan Option (GF) Gluten Friendly (GF0) Gluten Friendly Option

All food, desserts and beverages may contain traces of wheat, dairy, soy, peanuts or tree 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