

café menu

9am - 4:30pm



brunch

sourdough toast	9.00
served with choice of: butter & housemade jam or housemade nutella	
brekkie roll	16.50
fried egg, smoked streaky bacon, hash brown, peperonata, herb mayo, brioche	
big brekkie	27.00
spicy chorizo, smoked bacon, confit mushroom, roasted tomato, hash brown, relish, sourdough and eggs your way	
avo stack	25.00
smashed avocado, toasted bagel, whipped fetta, sesame dukkha and herb dressing	
eggs your way	15.00
poached, scrambled or fried on sourdough toast	
sides	
house made tomato relish	2.00
smoked streaky bacon, hashbrown	4.50
smoked salmon, chorizo sausage	5.00
avocado smash, confit mushroom, roasted tomato, egg	
crispy zucchini fritters	22.50
corn puree, tomato and cucumber salsa, chilli relish	
hot waffles	14.50
fresh strawberry and banana, our vanilla ice cream, a shot of milk chocolate.	
served with choice of: classic golden or cookie waffle maple syrup or house made nutella	
toasted honey granola	15.50
honey roasted oats, coconut yoghurt, fresh strawberry, blueberry, banana jam, dark chocolate shard	
gluten friendly bread available on request	2.00

croissants

buttery and housemade

plain	7.50
served with choice of: butter & housemade jam or housemade nutella	
almond	8.50
roasted almond frangipane topped with sliced almonds	
local ham	12.50
cheddar cheese, baked	

kids

bacon and egg	12.00
smoked streaky bacon, sourdough toast, egg (fried, poached or scrambled)	
waffle sandwich	12.00
maple syrup, strawberries, bananas, shot milk chocolate	

kids moo boxes

with a juice box or bottled water

mini cheeseburger and chips	13.50
beef pattie, cheddar cheese, tomato sauce	
kids margherita pizza	13.50
tomato base, cheese	
popcorn chicken and chips	13.50
crispy chicken bites, chips, tomato sauce	
fish and chips	13.50
battered fish, chips, tomato sauce	
croissant swirl	13.50
choice of ham & cheese or vegemite & cheese swirl, giant choc chip cookie, fresh fruit cup.	

lunch

soup of the day	14.50
please ask our team for today's variety	
chicken parmigiana	27.00
crumbed chicken breast schnitzel, tomato sugo, ham, mozzarella, garden salad, chips	
fish and chips	25.50
crispy battered flathead fillet, garden salad, lemon, tartare sauce, chips	
open lamb souvlaki	25.00
slow braised lamb shoulder, grilled flatbread, tomato, cucumber, red onion, tzatziki	
three pork belly bao buns	22.00
sticky pork belly, pickled red cabbage, aioli, sesame	
falafel poke bowl	23.50
brown rice, wasabi aioli, crispy falafel, pickled red cabbage, wakame, edamame, corn, cucumber	
pan fried barramundi fillet	28.00
ancient grain salad, preserved lemon dressing, fried enoki mushroom, dill oil	
ancient grain salad	21.50
freekeh, quinoa, french lentil, baby caper, toasted pumpkin and sunflower seed, currant, sumac yoghurt, pickled zucchini ribbon	
autumn salad	21.50
roast pumpkin, kale chips, candied walnut, roast beetroot, sticky balsamic dressing, goji berries, feta, cashew cream	
add salad sides	
smoked salmon, grilled chicken	5.00
poached egg	3.00

chips	12.00
chips, tomato sauce, aioli	

burgers

angus beef burger	25.00
angus beef patty, cheese, lettuce, tomato, pickles, secret burger sauce, milk bun, chips	
make it a double	5.00
pit master burger	26.00
pulled beef brisket, pork belly, slaw, cheese, aioli, bbq sauce, milk bun, chips	
plant based burger	23.50
plant based patty, tomato, lettuce, red onion, pickle, herb mayo, cheddar cheese, milk bun, chips	
make it a double	4.50

pizza from 10am

hand stretched and stone baked

margherita	21.50
tomato sugo, mozzarella, fresh basil	
pesto veggie	22.50
basil pesto, pumpkin, capsicum, mushroom, semi dried tomato, spinach, mozzarella	
meatball	25.00
tomato sugo, beef and pork meatball, fior di latte, mozzarella, fried basil	
tropical	22.50
tomato sugo, leg ham, pineapple, mozzarella	
bbq chicken	23.50
tomato base, bbq chicken, mushroom, spinach, mozzarella, bbq sauce	
potato and rosemary	21.50
garlic and rosemary base, roasted potato, mozzarella, grana padano	
gluten friendly pizza bases & vegan pizza cheese available on request	3.00

5% surcharge applies on weekends
15% surcharge applies on all public holidays
100% sustainably sourced cocoa



Improving the livelihoods in cocoa communities through: farmer collaboration, women's empowerment, education & training, child protection

café menu

9am - 5pm



desserts

see dessert cabinet for selection

cakes, tarts, tortes & pastries

served with fresh cream and a shot of warm chocolate

tasting plate

selection of petite freshly housemade pastries & desserts, fresh cream, shots of warm milk and dark chocolate

your choice of:

delightful tasting plate 4 petite pastries

indulgent tasting plate 8 petite pastries

14.50

24.50

vanilla bean scone

housemade jam, dollop of cream

your choice of:

one scone

two scones

7.50

13.50

the best brownie

our vanilla bean ice cream, a shot of warm chocolate

9.50

churros bowl

bowl of bite sized freshly made spanish style churros.

Dip, dunk or drizzle them with your choice of milk, dark or white chocolate.

12.50

add soft serve or your choice of ice cream

4.00

chocolate fondue

8 hand crafted dipping treats and fresh fruit.

Your choice of milk, dark or white chocolate.

2 people

4 people

16.00

28.00

chocberry creamalicious bowl

bowl of fresh strawberries smothered in your choice of milk, dark or white chocolate.

14.50

add soft serve or your choice of ice cream

4.00

sundaes

old fashioned sundaes

creamy jersey vanilla soft serve, handcrafted delights in a sundae glass

14.50

strawberry shortcake

strawberry coulis, shortbread crumbs, jersey vanilla soft serve, whipped cream & fresh strawberry

nutella crush

nutella, crushed caramelised hazelnuts, jersey vanilla soft serve, whipped cream & crushed caramelised hazelnuts

biscoff bonanza

biscoff spread, crushed biscoff crumbs, jersey vanilla soft serve, whipped cream & biscoff cookie

sensational sundaes

3 scoops of artisan gelato, handcrafted delights in a fish bowl glass

18.00

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

chocolate, mint choc chip & bubblegum ice cream, popping candy, choc shavings, twisted sour worms, fudge sauce.

ALLERGEN GUIDE

V Vegetarian * Gluten Friendly Ingredients Available
▲ Vegan Ingredients Available

All food, desserts and beverages may contain traces of wheat, milk, soy, peanuts, almonds, cashews, hazelnuts, macadamias, pistachios and walnuts

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

hot drinks

coffee by silva yarra valley coffee roasters
served with our house made shortbread

straight

short macchiato, short black, long macchiato, long black, piccolo

4.20

classic

flat white, latte, cappuccino, mocha

5.00

upgrade to large

1.00

affogato

shot of espresso with our vanilla bean ice cream

8.00

chai latte

5.00

choccamochachino

layered with milk & white chocolate, shot of coffee

6.50

certified organic tea

english breakfast, peppermint, lemongrass & ginger, chamomile, green jasmine, countess grey, cocoa chai, cocoa relax

serves two

serves one

4.80

8.00

real hot chocolate

with an extra shot of warm chocolate your choice of milk, dark, white, ruby or caramelised white chocolate.

7.50

junior hot chocolate

in our moo mug

5.50

babychino or baby hot choc

2.50

alternative milk

almond, soy, coconut, lactose free, oat

0.70

puppuccino

carob oat milk hot chocolate in a peanut butter & crushed peanut rimmed cup, served with a doggy snack on the side

4.00

cold drinks

real iced chocolate & iced coffee

with our vanilla bean ice cream

7.50

iced choccamocha

with our vanilla bean ice cream

8.50

iced latte

with our locally roasted coffee

6.50

milkshake

with our artisan ice cream.

chocolate, caramel, vanilla, mint or strawberry

8.90

kids milkshake

with our artisan ice cream

chocolate, caramel, vanilla, mint or strawberry

6.00

add malt to your milkshake

0.70

spider

with our vanilla bean ice cream and your favourite soft drink

7.90

cold pressed juices

8.80

valencia orange

100% australian seasonal oranges

gingered apple

green apple, ginger, lemon

fruity watermelon

watermelon, apple, strawberry, lime

sublime pine

pineapple, apple, pear, lemon, mint

daily greens

celery, apple, silverbeet, pear, lemon, ginger, functional botanicals

smoothies

9.50

detox

banana, blueberries, boysenberries, dates, strawberries

reboot

pineapple, mango, banana, passionfruit

vitality

strawberries, mango, raspberries and goji berries

alternative milk

almond, soy, coconut, lactose free, oat

0.70