

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 *▲V 25.00
smashed avocado, toasted bagel, whipped fetta, sesame dukkha and herb dressing

eggs your way V* 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 V 22.50
corn puree, tomato and cucumber salsa, chilli relish

hot waffles V 15.50
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 V 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 8.00
served with choice of:
butter & housemade jam or housemade nutella

almond 9.00
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 V 13.00
maple syrup, strawberries, bananas, shot milk chocolate

kids moo boxes

with a juice box or bottled water

mini cheeseburger and chips 14.00
beef pattie, cheddar cheese, tomato sauce

kids margherita pizza V*▲ 14.00
tomato base, cheese

popcorn chicken and chips 14.00
crispy chicken bites, chips, tomato sauce

fish and chips 14.00
battered fish, chips, tomato sauce

croissant swirl 14.00
choice of ham & cheese or vegemite & cheese swirl, giant choc chip cookie, fresh fruit cup.

lunch

chicken parmigiana 28.00
crumbed chicken breast schnitzel, tomato sugo, ham, mozzarella, garden salad, chips

fish and chips 26.00
crispy battered flathead fillet, garden salad, lemon, tartare sauce, chips

open lamb souvlaki 26.00
slow braised lamb shoulder, grilled flatbread, tomato, cucumber, red onion, tzatziki

three pork belly bao buns 23.00
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 29.00
ancient grain salad, preserved lemon dressing, fried enoki mushroom, dill oil

ancient grain salad V*▲ 22.50
freekeh, quinoa, french lentil, baby caper, toasted sunflower seed, currant, sumac yoghurt, pickled zucchini ribbon

autumn salad V 22.50
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 V▲ 12.00
chips, tomato sauce, aioli

burgers

angus beef burger 26.00
angus beef patty, cheese, lettuce, tomato, pickles, secret burger sauce, milk bun, chips
make it a double 5.00

pit master burger 27.00
pulled beef brisket, pork belly, slaw, cheese, aioli, bbq sauce, milk bun, chips

plant based burger V 26.00
plant based patty, tomato, lettuce, red onion, pickle, herb mayo, cheddar cheese, milk bun, chips
make it a double 5.00

pizza from 10am

hand stretched and stone baked

margherita V*▲ 22.00
tomato sugo, mozzarella, fresh basil

pesto veggie V* 23.00
basil pesto, pumpkin, capsicum, mushroom, semi dried tomato, spinach, mozzarella

meatball * 25.50
tomato sugo, beef and pork meatball, fior di latte, mozzarella, fried basil

tropical * 23.00
tomato sugo, leg ham, pineapple, mozzarella

bbq chicken * 24.00
tomato base, bbq chicken, mushroom, spinach, mozzarella, bbq sauce

potato and rosemary V* 22.00
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



hot drinks

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

straight 4.50
short macchiato, short black, piccolo

classic 5.20
flat white, latte, cappuccino, long macchiato, long black
upgrade to large 1.00

affogato 8.00
shot of espresso with our vanilla bean ice cream

chai latte 5.50

mocha 5.50

choccamochachino 6.50
layered with milk & white chocolate, shot of coffee

certified organic tea
english breakfast, peppermint, lemongrass & ginger,
chamomile, green jasmine, countess grey, cocoa chai, cocoa relax
serves one 5.00
serves two 8.50

real hot chocolate 7.75
with an extra shot of warm chocolate your choice of milk,
dark, white, ruby or caramelised white chocolate.

junior hot chocolate 5.75
in our moo mug

babychino or baby hot choc 2.50
alternative milk 0.70
almond, soy, coconut, lactose free, oat

puppuccino 4.50
carob oat milk hot chocolate in a peanut butter & crushed
peanut rimmed cup, served with a doggy snack on the side

cold drinks

real iced chocolate or iced coffee 7.75
with our vanilla bean ice cream

iced choccamocha 9.00
with our vanilla bean ice cream

iced latte 7.00
with our locally roasted coffee

milkshake 8.90
with our artisan ice cream.
chocolate, caramel, vanilla, mint or strawberry

kids milkshake 6.00
with our artisan ice cream
chocolate, caramel, vanilla, mint or strawberry

add malt to your milkshake 0.70

spider 7.90
with our vanilla bean ice cream and your favourite soft drink

cold pressed juices 9.00

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 10.00

detox
banana, blueberries, boysenberries, dates, strawberries

reboot
pineapple, mango, banana, passionfruit

vitality
strawberries, mango, raspberries and goji berries

alternative milk 0.70
almond, soy, coconut, lactose free, oat

desserts

see dessert cabinet for selection

cakes, tarts, tortes & pastries from 10.00
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 15.00
indulgent tasting plate 8 petite pastries 25.00

vanilla bean scone
housemade jam, dollop of cream
your choice of:
one scone 8.00
two scones 14.50

the best brownie 9.90
our vanilla bean ice cream,
a shot of warm chocolate

churros bowl 12.50
bowl of bite sized freshly made spanish style churros.
Dip, dunk or drizzle them with your choice of
milk, dark or white chocolate.

chocolate fondue
8 hand crafted dipping treats and fresh fruit.
Your choice of milk, dark or white chocolate.
2 people 16.50
4 people 29.00

chocberry creamalicious bowl 10.50
bowl of fresh strawberries smothered in your
choice of milk, dark or white chocolate.

sundaes

sensational sundaes 18.00
3 scoops of artisan gelato, handcrafted
delights in a fish bowl glass

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, walnuts,
egg and sesame

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