

café menu

9am - 4:30pm



brunch

sourdough toast * ▲ 10.00
served with choice of:
butter & housemade jam or housemade nutella

brekkie roll * 18.50
fried egg, smoked streaky bacon, hash brown, milk brioche, bbq sauce

vegetarian option - with grilled halloumi

big brekkie * 27.00
spicy chorizo, smoked bacon, confit mushroom, roasted tomato, hash brown, house relish, sourdough and eggs your way

avo stack * ▲ V 25.00
smashed avocado on toasted bagel, corn & tomato salsa, basil oil, sesame dukkah

eggs your way V * 16.50
poached, scrambled or fried on sourdough toast

sides
- house made tomato relish 2.00
- smoked streaky bacon, hash brown 4.50
- chorizo sausage smashed avocado, confit mushroom, roasted tomato, egg 5.00

crispy zucchini fritters V 22.50
pea puree, lemon whipped ricotta, tomato and red pepper relish

fruit sourdough V 16.50
toasted fruit sourdough, vanilla mascarpone, seasonal berries, honey drizzle

chia pudding V * ▲ 15.50
coconut yoghurt, tropical fruit, granola crumb, dark chocolate

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

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 and cheese 12.50
cheddar cheese & local ham, 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 and vanilla ice cream

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

spiced lamb couscous 25.00
pulled lamb, currant, apricot and toasted almond couscous, charred zucchini, tzatziki, warm pita bread

three bao buns 23.50
three bao buns your choice of pulled beef or pork with house bbq sauce, cucumber & carrot, fresh herbs, sesame

pan fried barramundi fillet * 29.00
smoky barbecue salad, charred corn, pickled red onion, chive baton, smoked almond dressing.

beetroot caprese V * 23.50
whipped goats cheese, pickled baby beetroot, candied walnut, honey truffle dressing, lemon balm

valley harvest salad V * 24.50
charred corn, black beans, roasted capsicum & sweet potato, feta, toasted pepitas, lime-chilli vinaigrette

add salad sides 5.00
grilled chicken 3.00
poached egg

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

pulled brisket burger 26.00
pulled beef brisket, slaw, cheese, aioli, bbq sauce, milk bun, golden fries

plant based burger V 27.00
plant based patty, tomato, lettuce, veganaise, vegan cheese, vegan bun, golden fries
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

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

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

diavola 26.00
tomato sugo, fior di latte, hot salami, rocket

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

gluten friendly bread available on request



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.