

CAFÉ MENU

9:00am - 4:30pm

THE
CHOCOLATERIES

BRUNCH

Sourdough Toast *▲ 10.00
Served with choice of:
Butter & house made jam or choc-hazelnut spread

Brekkie Roll * 18.50
Fried egg, smoked bacon, hash brown, house made tomato relish, milk brioche bun

Vegetarian option - with grilled halloumi

Big Brekkie * 27.00
Kransky sausage, smoked bacon, confit mushrooms, roasted tomato, hash brown, house made tomato relish, sourdough toast, eggs your way

Avo Pretzel *▲V 24.00
Smashed avocado, giant soft pretzel, cherry tomatoes, smoked almonds

Eggs Your Way *V 16.50
Two poached, scrambled or fried eggs on sourdough toast

Add sides
house made tomato relish 3.50 each
hash browns (x2), smashed avocado, confit mushrooms, roasted tomato smoked bacon, kransky sausage 5.00 each
6.00 each

Chilli Scramble Croissant V 23.00
Scrambled eggs, baked croissant, chilli oil, chilli mayonnaise, crispy shallots

Apple Crumble Porridge V 15.50
Oat porridge, apple crumble, honeycomb, dried apple

Add a scoop of our vanilla bean ice cream 4.00

Hot Waffles V 15.50
Fresh strawberries, banana, our vanilla bean ice cream, a shot of warm milk chocolate

Served with choice of:
classic golden or cookie waffle
maple syrup or house made choc-hazelnut spread

CROISSANTS

Buttery & house made

Plain 8.00
Served with choice of:
Butter & house made jam or choc-hazelnut spread

Almond 9.00
Roasted almond frangipane, sliced almonds

Ham & Cheese 13.50
Cheddar cheese, ham, baked

KIDS

Bacon & Egg * 12.00
Smoked bacon, sourdough toast, egg (fried, poached or scrambled)

Waffle Sandwich V 13.00
Maple syrup, strawberries, banana, shot of warm milk chocolate, our vanilla bean ice cream

KIDS MOO BOXES

With a juice pop-top or bottled water

Mini Cheeseburger & Chips 14.00
Beef pattie, cheddar cheese, chips, tomato sauce

Kids Margherita Pizza V*▲ 14.00
Tomato sugo, cheese

Popcorn Chicken & Chips 14.00
Crispy chicken bites, chips, tomato sauce

Fish & Chips 14.00
Battered fish, chips, tomato sauce

Croissant Swirl 14.00
Choice of ham & cheese or tomato sugo & 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 & Chips 26.00
Crispy battered flathead fillets, garden salad, chips, lemon, tartare sauce

Open Lamb Souvlaki 25.00
Lamb kofta, house made tzatziki, Greek salad, pita bread

Nourish Bowl 23.00
Crunchy chickpeas, roasted cauliflower, pomegranates, turmeric cous cous, creamy tahini dip
Grilled chicken 5.00
Poached egg 3.00

Bao Buns (x3) 23.50
Honey & lemon caramelised pork belly, apple & fennel

Pan Fried Barramundi Fillet * 29.00
Parsnip purée, roasted kipfler potatoes, shaved fennel, dill oil

Soup of the day 15.00
Served with sourdough toast. Ask our friendly team for today's creation.

Chips V▲ 12.00
Tomato sauce, aioli

BURGERS

Angus Beef Burger 26.00
Angus beef patty, cheese, lettuce, tomato, pickles, burger sauce, milk brioche bun, chips
Make it a double 6.00

Fried Chicken Burger 26.00
Buttermilk chicken, Frank's Hot Sauce, pickles, aioli, crunchy slaw, milk brioche bun, chips

Beyond Burger V 26.00
Plant based patty, tomato, lettuce, pickles, vegemaise, vegan cheese, vegan bun, chips

PIZZA from 10am

Hand stretched & stone baked

Margherita V*▲ 22.00
Tomato sugo, mozzarella, fresh basil

Pesto Veggie V* 25.00
Basil pesto, pumpkin, capsicum, mushrooms, semi dried tomatoes, spinach, mozzarella

Smokehouse * 26.00
Tomato sugo, ham, salami, bacon, mozzarella

BBQ Chicken * 26.00
Tomato sugo, BBQ chicken, mushrooms, spinach, mozzarella, BBQ sauce

Prosciutto * 27.00
Tomato sugo, mozzarella, rocket, shaved Parmesan, fig, balsamic glaze

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.

5% surcharge applies on weekends

15% surcharge applies on all public holidays

100% sustainably sourced cocoa

Gluten friendly pizza bases and bread available on request.
Vegan pizza cheese, also available

3.00
3.00

CAFÉ MENU

THE
CHOCOLATERIES

HOT DRINKS

Coffee by Silva Yarra Valley Coffee Roasters
served with our house made shortbread

Short	4.50
Short macchiato, short black, piccolo	
Classic	5.20
Flat white, latte, cappuccino, long macchiato, long black	
Affogato	8.00
Shot of espresso, our vanilla bean ice cream	
Chai latte	5.50
Mocha	5.50
Upgrade any of the above coffees to large	1.00
Choccamochachino	6.50
Layered with milk & white chocolate, shot of espresso	
Certified Organic Tea	
English breakfast, peppermint, lemongrass & ginger, chamomile, green jasmine, countess grey, cocoa relax	
Pot for one	5.00
Pot for two	8.50
Matcha Hot Chocolate	7.75
With an extra shot of warm white chocolate	
Real Hot Chocolate	7.75
With an extra shot of warm chocolate, your choice of: milk, dark, white, ruby or caramelised white	
Junior Hot Chocolate	5.75
With an extra shot of warm chocolate, your choice of: milk, dark, white, ruby or caramelised white	
Babychino or Baby Hot Choc	2.50
Alternative milks available for all hot drinks almond, soy, lactose free, oat	0.70

Woofuccino	4.50
Carob oat milk hot chocolate, peanut butter & crushed peanut rimmed cup, 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 a double shot of espresso	
Milkshake	8.90
With our artisan ice cream: chocolate, strawberry, vanilla, caramel or mint	
Kids milkshake	6.00
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, goji berries	
Alternative milks available for all smoothies almond, soy, lactose free, oat	0.70

DESSERTS

See dessert cabinet for selection

Cakes, Tarts, Tortes & Pastries from 10.00
Served with fresh cream and a shot of warm chocolate

Tasting Plates	
Selection of petite freshly house made pastries & desserts, fresh cream	
Your choice of:	
Delightful Tasting Plate 4 petite pastries and a shot of warm milk chocolate	15.00
Indulgent Tasting Plate 8 petite pastries and shots of warm milk and dark chocolate	25.00

Vanilla Bean Scone	
House made jam, dollop 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, your choice of warm milk, dark or white chocolate	
Add a scoop of ice cream	4.00

Chocolate Fondue	
Selection of dipping treats and fresh fruit. Your choice of warm milk, dark or white chocolate	
Two people	16.50
Four people	29.00

Chocberry Bowl	10.50
Bowl of fresh strawberries, your choice of warm milk, dark or white chocolate	
Add a scoop of ice cream	4.00

SUNDAES

Sensational Sundaes 18.00
Three scoops of artisan ice cream & handcrafted delights in a fish bowl glass

Honeycomb Crumble
Chocolate, caramel & vanilla bean ice cream, honeycomb chunks, fudge sauce

Smashed Pavlova
Vanilla bean, chocolate & strawberry ice cream, fresh strawberries, passionfruit, meringue, fudge sauce

Magical Unicorn
Chocolate, mint choc chip & bubblegum ice cream, popping candy, choc shavings, twisted sour lollies, fudge sauce

COCO HORIZONS



From the cocoa bean to the shelf, our dedication to quality means every treat is as responsible as it is absolutely delicious.

Behind all the sweetness is a big heart. We use 100% sustainably sourced and ethically farmed cocoa through our partnership with Cocoa Horizons.