

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 Bagel V*▲ 24.00
Smashed avocado, toasted bagel, 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 5.00 each
smoked bacon, kransky sausage 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 A 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 A 26.00
Crispy battered Blue Grenadier 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
Slow-cooked pork belly, sticky caramel soy glaze, pickled daikon, carrot, cucumber nahm jim, spring onion, crispy shallots

Pan Fried Barramundi Fillet A* 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, vegenaïse, 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

Tropical * 23.00
Tomato sugo, ham, pineapple, mozzarella

ALLERGEN GUIDE

V Vegetarian * Gluten Friendly Ingredients Available
▲ Vegan Ingredients Available A Australian Seafood

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 allergies 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

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 chai,
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 5.75

Junior Hot Chocolate
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 0.70
almond, soy, lactose free, oat

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 0.70
almond, soy, lactose free, oat

THE CHOCOLATERIES

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.