



Look out for the chocolatiers' choices

# DRINKS

WINTER 2022



## Hot Chocolates

*Rich, made with real chocolate.*

- Milk, Dark or White ~ Real couverture chocolate melted through milk
- Vienna ~ A dollop of whipped cream atop milk chocolate
- Salted Caramel ~ Oozing, thick salted caramel meets milk chocolate
- Aztec ~ Chilli and cinnamon spices burst through dark chocolate
- Ginger ~ Earthy, rugged ginger cutting milk chocolate
- Mocha ~ A rich combination of fresh coffee and milk chocolate
- Orange ~ Zesty orange flavour emboldens dark chocolate
- Hazelnut ~ Hints of hazelnut blend with milk chocolate
- 100% Cacao ~ The darkest of chocolate, teeming with palate-coating intensity
- Alternative milks
  - Almond, Bonsoy, Oat, Coconut, Lactose Free

mug	cup
\$7.5	\$5.5
\$8	\$6
\$8.5	\$6.5
\$8.5	\$6.5
\$8.5	\$6.5
\$8.5	\$6.5
\$8.5	\$6.5
\$8.5	\$6.5
\$9.5	\$7.5
\$1	\$0.8

## Iced Drinks

*Real chocolate drinks, poured over ice cream, and topped with fresh cream.*

- Iced Chocolate ~ Vanilla & chocolate ice cream, chocolate sauce & cream \$8
- Iced Coffee ~ Vanilla ice cream, fresh coffee & cream \$7.5
- Iced Mocha ~ Vanilla & chocolate ice cream, fresh coffee, chocolate sauce & cream \$8.5
- Salted Caramel Iced Chocolate ~ Iced chocolate with oozing salted caramel \$8.5
- Vegan Iced Choc (DF, VV) ~ Coconut sorbet, dark chocolate & almond milk \$9.5

## Kids

*Fun treats.*

- Monkey Plate ~ Warm or cold chocolate drink with a chocolate frog \$6.9
- Chococino Bubble Plate ~ Babycino with chocolate chips and a sprinkle cookie \$4.9

## Teas & More

*Sweet, but subtle, aromatic brews.*

Loose Leaf Tbar Teas: pot small \$5 large \$8

- English Breakfast
- French Earl Grey
- Green Sencha
- Chai Tea
- Organic Peppermint
- Herbal Blend



Feel-Good Infusion Tea ~ Lemon, ginger & honey (DF) pot small \$8.9 large \$13.9

Chai Latte ~ Chai spices through steamed milk cup \$6.5 mug \$8.5

## Shakes

*Thick, creamy, defined by real ingredients.*

- Chocolate ~ Classic rich chocolate shake \$7.9
- Strawberry ~ Thick, real strawberry shake \$7.9
- Alternative milks
  - Almond, Bonsoy, Oat, Coconut, Lactose Free \$1

## Juices and Frappés

*Light, refreshing and ice-cold.*

- Natural Fruit Juices available from display fridge (DF, VV) \$5.9
- Watermelon, strawberry & mint frappé (DF, VV) \$7.9
- Coffee frappé (DF opt., VV opt.) \$6.9

## Coffee

*Our beans are sourced locally from speciality roasters, then ably poured by our passionate baristas. We use Adelaide Hills Tweedvale dairy milk.*

- Milk Based ~ A roast carefully selected to cut through milk, well-rounded rich bodied
- Black ~ Seasonal single origin coffee
- Barista's Choice ~ Our staff will advise you on today's coffee bean.

## Chocolate Pairing

*When you choose your coffee, we match our handmade truffles & ganaches to the unique flavour of that drink.*

- Coffee
  - Cappuccino, latte, flat white, long black, ... + 2 Chocolates cup \$9 mug \$10
  - Short Coffee
  - Espresso or macchiato + 2 Chocolates \$8.5

Alternative milks		
Milk Lab Almond and Lactose Free		
Bonsoy		
Alternative Dairy Co. Oat	cup	mug
Cocoquench	\$0.8	\$1

DF dairy free, VV vegan, NF nut free  
Please advise staff of any dietary requirements.

## Truffles & Ganaches

Perfected by Chocolatier and Owner, Marcus Booth-Remmers, our chocolates are defined by bright and bold flavours. Be it paired alongside a drink, or gifted in a box, these artisan chocolates take days to craft, but seconds to consume. Some favourite flavours include:



- Cherry Liqueur
- Raspberry (VV)
- Pure Dark Ganache (VV)
- Milk or Dark Salted Caramel
- Marzipan (VV)
- Pure Milk Ganache
- 80% Ugandan Ganache (VV)
- Apricot and Chilli (VV)
- Baileys
- Shiraz

Please see the full range in our display cabinet.



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# FOOD & MORE

WINTER 2022



## Waffles • Fluffy, but crispy; please allow extra time as our waffles are cooked fresh to order.

- Classic ~ Roasted strawberries, vanilla ice cream, milk chocolate sauce \$17.9
- Ready to Crumble ~ Poached apple, cinnamon ice cream, crumble, butterscotch sauce \$17.9
- Choc' a Block ~ Brittle brownies, whipped cream, chocolate Concorde, raspberry coulis \$17.9
- Vegan Waffle (DF, VV) ~ Roasted strawberries, coconut sorbet, maple syrup, vegan waffle base \$19.9
- Kids' Skippy ~ Freckle skippy roo, milk chocolate sauce, vanilla ice cream, brittle brownies \$12.9
- Add ice cream, whipped cream, maple syrup, salted caramel, milk or dark chocolate sauce ea. \$3
- Add roasted strawberries, brittle brownie cubes, poached apples ea. \$4
- GF opt. add \$3

## Baked Classics • Rediscover the classics, with our quality house made selection. Some favourites include:

- French Macaron Selection (GF)
- Carrot Cake
- Whole Orange Cake (GF)
- Chocolate Brownie (GF, NF)
- Peanut Butter Cookie (GF, DF)
- Classic Baked Cheesecake
- Salted Caramel Tart (GF, NF)
- Friends (GF)
- Seasonal Raw Cakes (GF, DF, VV)



Please see the full range in our cake fridge.

## Gateaux Cakes • Made in house, our gateaux cakes boast the same philosophy as our chocolate: only the best of the best. So, with the expertise of our pastry chefs, seasonal produce and epicurean ingredients come together to form complex balances of flavour and texture.

- Rachael (GF) ~ Lemon almond cake, mint cream, lemon curd, lemon myrtle mousse \$9.5
- Marcus (GF, NF) ~ Chocolate pastry, milk chocolate caramel, rich chocolate mousse, dark chocolate ganache \$9.5
- Nick (GF) ~ Mocha mousse, chocolate ganache, hazelnut crunch \$12.5
- Samantha (GF) ~ Spiced macadamia crumb, passionfruit curd, banana cream, caramelised white chocolate mousse \$9.5

All products are made fresh and may sell out.  
Check with wait staff for availability.  
15% public holiday surcharge on food & drinks.

## Indulgent Desserts • Rich, filling.

- Raisin Loaf (VV opt.) ~ Freshly baked mini loaf of sourdough served warm with butter \$7.4
- Croissants ~ With milk chocolate shards \$8.9
- ~ With house made jam and freshly whipped cream \$8.9
- Buttered Banana & Walnut Bread ~ Toasted golden brown & served with butter \$9
- Spiced Carrot & Date Loaf (GF, DF) ~ With coconut yoghurt, poached fruits & citrus syrup \$12.9
- Sticky Date Pudding (GF) ~ Served warm, with whipped cream and butterscotch sauce \$11.9
- Affogato (GF) ~ Vanilla ice cream with warm chocolate and a shot of coffee \$12.9
- Dessert Platter (GF opt., NF opt.) ~ Daily selection of tarts, desserts, cakes and chocolates Serves 2 people \$29

## Savoury • Light and fresh lunch.

- Fromage Tart (V) ~ Topped with feta, olives, spinach & roasted capsicum, served with garden salad \$13.9
- House made Soup (VV opt.) ~ Hearty soup served with toasted Turkish bread \$13.9
- Baked Croissant ~ Leg ham & tasty cheese or cheese & tomato \$9.5
- Frittata (GF, V) ~ Two cheeses, sautéed leek & onion, served with garden salad \$14.9
- Sausage Rolls (VV) ~ Sweet potato & chickpea filling, served with garden salad \$14.9
- Savoury Muffin (GF) ~ Served with tomato chutney, ask our staff for today's selection \$8.9

Add tomato chutney \$2, side garden salad \$5

GF gluten free, DF dairy free, V vegetarian, VV vegan, NF nut free  
Please advise staff of any dietary requirements.