

Chocorate Care	
BAKERY & TOAST	
Belgian Pastries Muffin Selection	\$
Ask our staff or check display for today's selection	
Freshly Baked Croissants	\$ \$
Toast & Spread Choice of white, sourdough, soy linseed sourdough, gluten free.	Ş
Served with butter & your choice of jam, marmalade, peanut butt	er or vegemite
Ham & Cheese Croissant	\$1
Served with smoked ham & cheddar cheese	
Truffle Toasties	\$1
Fruffle salsa, cheddar & parmesan on brioche bread	**
Triple Cheese Toasties	\$1
Cheddar, mozzarella & parmesan on sourdough	
Banana Bread Toasted & served with Pepe Saya butter	\$1
BREAKFAST BOWLS	
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Fruit Bowl Seasonal mixed fruit, vanilla yogurt, honey	\$2
	¢o.
Granola /anilla yogurt, mixed berries, honey	\$2
, ,	¢o.
Apple & Almond Bircher Meusli Rolled oats, chia seeds, pepitas, oat milk, almond, grated apple, fr	\$2 ash harries & medical dates
Breakfast Salad Bowl Brilled halloumi, poached egg, avocado, edemame, roasted numr	\$2 kin, kale, cherry tomato, fresh herbs, dried fruit, toasted pepitas,
valnut & labneh	ikili, kale, cherry torriato, fresh herbs, dhed fruit, toasted pepitas,
MAINS ————————————————————————————————————	
reakfast Burger	\$2
ried egg, bacon, tomato, smashed potato, cheddar, tomato relisł	
vocado Toast	\$2
oached eggs, Persian feta, cherry tomato, avocado, tomato & he	rb salsa, chilli butter, sumac on soy linseed quinoa sourdough
Roasted Portobello Mushroom & Halloumi	\$2
	wilted spinach, roasted potatoes, grilled tomato, truffle oil, toast
ggs Your Way served with grilled tomato, toast & butter	\$14.
	¢o.
Three Egg Omelette Classic ham & cheese with grilled tomato & toast	\$2
	8 Eggs Benedict Bacon or Ham \$2
Choice of smoked salmon, ham or bacon, on sourdough with wilt	1 00
Vaffle Benedict	\$3
oached eggs, shaved wagyu beef pastrami, chorizo crumble, roa	sted potatoes, spinach, avocado, chilli butter
rench Toast	\$2
Caramelized banana, passion fruit curd, creme fraiche, pistachio	
Croque Madame	\$2
Smoked ham, truffle bechamel, gruyere cheese, fried egg on sour	dougn
ADD ONS —	
	Avocado, Roasted Portabello Mushroom Grilled Halloumi - \$6
Bacon, Ham, Chorizo - \$6.5	Tasmanian Smoked Salmon - \$8.5
PANCAKES ————————	WAFFLES —
	Classic Woffle
Classic Pancake \$2	2 Vanilla ice cream, Belgian chocolate sauce
reme fraiche, mixed berries, maple syrup or Belgian hocolate sauce	Berry Waffle \$2
	Mixed berries, vanilla ice cream, Belgian chocolate sauce
Caramelized Banana Pancake \$2	5 Deluxe Waffle \$2
Passion fruit curd, creme fraiche, blueberries, maple syrup	Caramelized banana, mixed berries, vanilla ice cream,
r Belgian Chocolate sauce	hazelnut spread, whipped cream, pistachio crumble,
	Belgian chocolate sauce



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LIGHT LUNCH & SIDES —			
Garlic Bread			\$12
Garlic butter, parsley, sea salt on ciabatta			610
Warm Sourdough Baguette Served with balsamic & olive oil or butter.			\$10
Ham & Cheese Croissant			\$15
Served with smoked ham & cheddar cheese			Ψ10
Pumpkin & Rosemary Soup			\$18
Served with toasted house bread			·
Croque Madame			\$25
Smoked ham, truffle bechamel, gruyere cheese, fried egg on	sourdo	ugh	
SALADS —			
House Salad			\$22
Baby gem lettuce, mixed leaf, Persian feta, dates, cherry tom	nato, sha	aved Radish, Pickled cucumber, carrots, onion, olives, fresh he	erb,
croutons, & honey mustard dressing.			
Pulled Spiced Lamb Salad			\$30
Roasted pumpkin, quinoa, Rocket leaves, cherry tomato, fres	sh herbs	, onion, pickle carrots, cucumber, dried apricot, pistachio, lab	neh,
pomegranate molasses.			
PIES & ROLLS			
Quiche			\$22
Freshly baked spinach & feta quiche, with mixed leaf salad &	2 Tomato	o sauce	722
Classic Aussie Beef Pie	. 101116		\$22
Freshly baked, served with mixed leaf salad & Tomato sauce			722
Chicken & Leek Pie			\$22
Freshly baked, served with mixed leaf salad & Tomato sauce.			722
Gourmet Beef Sausage Roll			\$18
Freshly baked, served with mixed leaf salad & Tomato sauce			ψ10
BURGERS			
Classic Angus Beef Burger			\$28
Lettuce, tomato, caramelized onion, cheddar cheese, pickle,	house b	burger sauce on a brioche bun	Ų20
Cheese Burger			\$24
Pickle, caramelized onion, house burger sauce on a brioche bun			
SANDWICHES (Served on baguette)			
Chicken	16 16		\$22
Pulled chicken, avocado, basil pesto, cheddar cheese, mayo,	altalta s	sprouts, on baguette	
Reuben			\$26
Shaved pastrami, sauerkraut, pickled cucumber, cheese, alfa	alfa spro	uts, Russian dressing on baguette	
Roasted Turkey			\$24
Cranberry sauce, camembert cheese, mayo, alfalfa sprouts c	on bagu	ette	
Mediterranean Veggie Sandwich			\$24
Roasted Mediterranean vegetables, hummus, rocket, feta, ol	ives, pin	e nut, fresh herb & pomegranate molasses on sourdough	
PANCAKES —		WAFFLES —	
	^	Classic Waffle	\$21
Classic Pancake Creme fraiche, mixed berries, maple syrup or Belgian	\$22	Vanilla ice cream, Belgian chocolate sauce	→= ·
chocolate sauce		Berry Waffle	\$25
	ĆOE	Mixed berries, vanilla ice cream, Belgian chocolate sauce	
Caramelized Banana Pancake Passion fruit curd, creme fraiche, blueberries, maple syrup	\$25	Deluxe Waffle	\$28
or Belgian Chocolate sauce		Caramelized banana, mixed berries, vanilla ice cream,	
		hazelnut spread, whipped cream, pistachio crumble, Belgian chocolate sauce	
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