

HOUSE SPECIALITIES

Cafe ~ Restaurant ~ Chocolaterie

COCO MONDÉ

CHOCOLATERIA

Chocolate & Desserts

French Style Crepes or **Belgian Waffles** 26.9
Topped with your choice of
- Fresh Strawberries, Vanilla Ice Cream & Melted Milk Chocolate
- Crunchy Hazelnuts, Fudge Sauce & Milk Chocolate Ice Cream
- House-made Caramel Sauce, Vanilla Ice Cream & Melted Milk Chocolate

Vegan & Gluten Free Crepes or Belgian Waffles 28.9 *GF, V*
Topped with Cocoa Melted Dark Chocolate, Fresh Strawberries & Raspberry Sorbet

Spanish Churros 25.9
Spanish Style Doughnuts served with pots of House-made Caramel, Melted Belgian Chocolate & Vanilla Ice Cream

Twice Baked Hot Chocolate Soufflé 23.9 *GF*
Served with Vanilla Ice Cream

Apple & Cinnamon Crumble 23.9 *GF*
An old-school favourite with Vanilla Custard & Ice Cream

Warm Sticky Date Pudding 22.9
Drizzled with house-made Caramel & served with Vanilla Ice Cream

Ice Cream Sundae 23.9

- Very Berry *GF*
Vanilla Ice Cream, Fresh Strawberries & Cream, Raspberry Coulis & House-made Marshmallows

- Death By Chocolate
Vanilla & Chocolate Ice Cream, Chocolate Brownie, Cream, Marshmallows & Choc Fudge

Banana Split 23.9 *GF*
Banana filled with Vanilla Ice Cream, Chocolate Fudge, Caramelised Hazelnuts,
House-made Marshmallows, Whipped Cream & Chocolate Shavings

Chocolate Dipping Pot

- Milk Chocolate, Fresh Strawberries & House-made Marshmallows 24.9 *GF, Vo*
- Dark Chocolate, Fresh Seasonal Fruits & mixed Nuts 26.9 *GF, V*

Belgian Milk Chocolate Mousse 14.9 *GF*

Dark Chocolate & Berry Mousse 15.9 *GF, V*

Coco Monde Cakes or Tarts 15.9
Served with Ice Cream
- Lemon & Lime Meringue Tart
- Toblerone Cheesecake
- Salted Caramel & Chocolate Mudcake

SHARING PLATES

Classic Chocolate Fondue for Two 59.9
Fresh Seasonal Fruits, Banana Bread, Pretzels, House-made Marshmallows
& Spanish Churros with your choice of Milk, Dark or White Chocolate

The Coco Monde Indulgence Plate 59.9
Banoffee Pie, Belgian Chocolate Mousse, Spanish Churros, Fresh Strawberries, House-made Marshmallows, a Pot of Melted Chocolate, House-made Caramel Sauce & Vanilla Ice Cream

Extras

Pot of Melted Belgian Chocolate 8	House-made Marshmallows 1.4	Scoop of Ice Cream 5
Pot of House-made Caramel Sauce 4	Fresh Strawberries 6	Fresh Banana 5

GF = Gluten free **GFo** = can be altered to Gluten Free **V** = Vegan **Vo** = can be altered to Vegan
Traces may be present. Please advise of all allergies at the time of ordering.
One bill per table please. A 10% surcharge applies on Saturdays and Sundays and 15% on Public Holidays.

www.cocomonde.com.au **02 4023 0860** info@Cocomonde.com.au