

❖ **Breakfast (till 3pm)** ❖

Eggs Your Way 18.9 *GFo*

Served on Toasted Sourdough or Turkish bread

Poached or Fried Scrambled +2

Add Grilled Bacon 5 / Spinach 4
 Hash Browns(2pc) 5.5 / Mushrooms 6
 Feta 4 / Egg 4 / Grilled Tomato 4.5
 Smashed Avo 6 / Gluten Free Bread 2.5

Healthy Vegetable Pancakes

2pc 18.9 3pc 23.9 With Pomegranate Balsamic Vinegar and Chilli Aoli

Classic Eggs Benedict 28.9 *GFo*

Two Poached Eggs, Bacon, Wilted Spinach & Hollandaise Sauce

Brekky Burger 28.9

Two Fried Eggs, Bacon, Tomato, Fresh Greens, Tasty Cheese, BBQ Sauce & Two Hash Browns

Breakfast Waffles 27.9 *GFo, Vo*

Banana, Strawberries, Maple Syrup & Vanilla Ice Cream

Add Grilled Bacon 5

Smashed Avocado on Sourdough 27.9

Tomato, Feta, Pomegranate Balsamic Vinegar, Lemon & Toasted Seeds *GFo, Vo*

Add Egg 4

❖ **Buttermilk Pancakes** ❖

Topped with your choice of

- **Strawberry** 23.9

Fresh strawberry, vanilla ice cream, whipped cream & maple syrup

- **Nutella** 23.9

Crunchy Hazelnuts, Nutella, vanilla ice cream & whipped cream

- **Caramel** 23.9

Caramel Sauce, vanilla ice cream, whipped cream & milk chocolate

- **Lemon & passionfruit** 27.9

Lemon & passionfruit curd, whipped cream & vanilla ice cream

❖ **Lunch & Dinner** ❖

(after 10am)

Anti-pasto Grazing Board for Two 59.9 *GFo*

Double Smoked Ham, Arancini Balls, Feta, Olives, Roasted Marinated Vegetables, Beef Chipolates, Balsamic Olive Oil & Toasted Tasty Cheese Turkish Bread

Add 4Pc Dumplings 10 Salt & Pepper Squid 10

Roasted Pumpkin & Goats Cheese Risotto 34.9 *GF*
 with Toasted Seeds, Parmesan, Rocket & Thyme

Dumplings 4pc 15.9 6pc 21.9 8pc 26.9

Pan-fried and With Pomegranate Balsamic Vinegar

- *Ginger & Prawns*

- **Vegan** Mixed Vegetable Dumplings

Lemon & Herb Chicken Salad 28.9 *GF*

Grilled Chicken, Avocado, Tomato, Parmesan, Fresh Greens, Toasted Seeds & Herb Aioli

Chicken BLT 27.9 *GFo*

Grilled Chicken, Bacon, Cheddar, Tomato, Lettuce & Herb Mayonnaise on Turkish Bread with a side of Chips

Roasted Pumpkin & Feta Filo Quiche 23.9

Feta, Pomegranate Balsamic Vinegar. Served with **Chips or Salad**

❖ **Light & Tasty** ❖

Croissant

- with House-made Jam 9.9

- with Ham & Cheese 11.9

Toasted Tasty Cheese Bread (2pc) 11.9

Sourdough or Turkish bread

Mozzarella & Chive Arancini Balls 23.9

Ham or Tomato Cheese Toastie 14

Add Sliced Tomato 2

Chips 11.9

Banana Bread 9.9

House-made Scone 8.9

Served with Mixed Berry jam & cream

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

HOUSE SPECIALITIES

Chocolate & Desserts

French Style Crepes or Belgian Waffles 25.9

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 24.9

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

Twice Baked Hot Chocolate Soufflé 21.9 GF

Served with Vanilla Ice Cream

Apple & Cinnamon Crumble 21.9 GF

An old-school favourite with Vanilla Custard & Ice Cream

Warm Sticky Date Pudding 20.9

Drizzled with house-made Caramel & served with Vanilla Ice Cream

Ice Cream Sundae 21.9

- **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 21.9 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 22.9 GF, Vo
- Dark Chocolate, Fresh Seasonal Fruits & mixed Nuts 23.9 GF, V

Belgian Milk Chocolate Mousse 13.9 GF

Dark Chocolate & Berry Mousse 14.9 GF, V

Coco Monde Cakes or Tarts 15.9

Served with Ice Cream

- Lemon & Lime Meringue Tart
- Salted Caramel & Chocolate Mudcake
- Toblerone Cheesecake

SHARING PLATES

Classic Chocolate Fondue for Two 56.9

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 56.9

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 7
- House-made Marshmallows 1.2
- Scoop of Ice Cream 5
- Pot of House-made Caramel Sauce 4
- Fresh Strawberries 6
- Fresh Banana 5

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One bill per table please. A 10% surcharge applies on Saturdays and Sundays and 15% on Public Holidays.

