



All Day Breakfast

Until 3pm

Eggs Your Way 12.9 Gfo

Served on Toasted Sourdough. **Poached, Scrambled or Fried**

Add Grilled Bacon 4 / Add Smoked Salmon 4.5
Add Hash Browns 3.5 / Add Spinach 3.5
Add Grilled Tomato 3.5 / Add Mushrooms 3.5
Add Smashed Avo 4 / Add Feta 3
Add Egg 2.5 / Gluten Free Bread 2.5

Breakfast Tacos 22.9

Soft Tacos with Fried Eggs, Tomato, Beans, Sour Cream, Guacamole, Fresh Greens, Chill & Lime

Mexican Style Baked Eggs 19.9 GFo

Eggs baked with Tomatoes, Onion & Beans served with Toasted Turkish, Avocado, Sour Cream

Smashed Avocado on Sourdough 18.9 GFo, Vo

Tomato, Feta, Lemon & Toasted Seeds

Granola Breakfast bowl 16.9

House-Made Granola, Yoghurt, Fresh Fruits & Berry Coulis

Classic Eggs Benedict GFo

- Ham & Wilted Spinach 20.9
- Smoked Salmon 21.9

Brekky Burger 19.9

Two Fried Eggs, Bacon, Tomato, Chutney, Hash Browns

Breakfast Waffles 19.9 GFo, Vo

Banana, Strawberries, Maple Syrup & Vanilla Ice Cream
Add Grilled Bacon 4

Croissant

- with House-made Jam & Butter 7.9
- with Ham & Cheese 9.9

Toasted Breads 6.9

White//Wholemeal Sourdough//Raisin
Gluten Free Toast 7.5

Banana Bread 9.9

Served with Cinnamon Butter

Chips 8.9

Hot Beverages

Authentic Hot Chocolate 7

- Classic French - Dark Chocolate - White Chocolate

Authentic Hot Chocolate Infusions 7.5

- Hazelnut - Chilli - Peppermint - Vanilla

Houses-made Marshmallows 1.2

"Remedy" Locally custom-roasted Coffee

Cappuccino /Flat White / Latte Reg 4 Lrg 4.5

Long Black / Short Black / Macciato / Piccolo 4

House-made Cold Brew 6

Mocha 7 Vienna 6 Affogato 6

Chai Latte 5 Tumeric Cinnamon Latte 5
Babycino 2

Decaf / SoyMilk/ Almond Milk / Double Shot 0.6

Syrups 0.6

- Vanilla - Hazelnut - caramel

Premium Loose Leaf 5

- Earl Gray - English Breakfast - Chai - Peppermint
- Green - Chamomile

Lunch & Dinner

10am to cl

Tomato & Feta Bruschetta 14.9 GFo Vo

Mozzarella & Chive Aranchini Balls 16.9

Anti-Pasto Grazing Board for Two 32.9 GFo

Double Smoked Ham, Arancini balls, Feta, Olives, Roasted Vegetables, Beef Chipolates, Spiced Chickpeas, Balsamic Olive Oil & Toasted Turkish Bread

Loaded Fries 16.9

Melted Cheese, Grilled Bacon, Fresh Chilli, Shallots, Sour Cream.
(Vegetarian: Mexican Bean topping instead of Bacon)

Classic Carbonara Spaghetti 20.9

Creamy Garlic, Bacon, White Wine, Egg, Parmesan & Fresh Parsley
Add Grilled Chicken 4.5

Crispy Skin Atlantic Salmon Fillet 32.9 GFo

With Sweet Potato Chips, Turmeric Cauliflower, Wilted Spinach & Honey Tumeric Dressing

Roasted Pumpkin & Goats Cheese Risotto 22.9 GF

Toasted Seeds, Parmesan, Rocket

Lemon & Herb Chicken Salad 19.9 GFo

Grilled Chicken Breast, Avocado, Tomato, Parmesan, Fresh Greens & Toasted Seeds with a Lemon & Herb Aioli

Loaded Nacho Bowl 19.9 GFo, Vo

Corn Chips, Melted Cheese, Mexican Beans, Smashed Avocado, Tomato, topped with Sour Cream & Jalapeños
Add Grilled Chicken 4.5

Chicken BLT 19.9 GFo

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

Roasted Vegetable Turkish 19.9 GFo

Balsamic Marinated Vegetables, Honey Tumeric Mayo, Feta, Mixed Greens on Toasted Turkish Bread served with a side of Chips

Pure Beef Burger 21.9 GFo

100% Beef topped with Bacon, Pink Peppercorn Chutney, Aioli, Caramelised Onion, Lettuce, Tomato & Cheddar Cheese served with a side of Chips

Cold Beverages

Fresh Juice 6

Orange / Apple / Mango / Pineapple / Cranberry

Soft Drinks 4.5

Coke / Diet Coke / Coke Zero / Solo / Sprite

San Pellegrino Sparkling Mineral Water 5.5

Milk shakes 7.5

or Thick Shakes 8.5

Vanilla / Caramel / Belgian Chocolate Strawberry

Frappes 8.5

Minty Lemon lemon juice, Mint leaves, Crushed ice

Belgian Chocolate Belgian Milk Chocolate, Ice cream

Very Watermelon Watermelon, Lime, Mint

Fruit blast Mango, Pineapple, Cranberry, ice

Smoothies 8.9

Cookie Crunch ChocChip Cookies, icecream, Milk chocolate

Nutella Love Nutdella, Icecream

Snickers Peanut Butter, Caramel, Chocolate sauce, Icecream

Healthy Green Baby Spinach, Chia seed, Banana, Pineapple

HOUSE SPECIALITIES

Chocolate & Desserts

French Style Crepes or Belgian Waffles 18.9

Topped with your choice of either

- Fresh Strawberries, Vanilla Ice Cream & Melted Milk Chocolate
- Crunchy Hazelnuts, Fudge Sauce & Milk Chocolate Ice Cream
- House-made Caramel Sauce & Honeycomb, Vanilla Ice Cream & Melted Milk Chocolate

Vegan & Gluten Free Crepes or Belgian Waffles 18.9 GF, V

Topped with Cocoa Melted Dark Chocolate, Fresh Strawberries & Raspberry Sorbet

Spanish Churros 18.9

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

Coco Monde Bliss 19.9

A Crisp Brandy Snap Tower filled with Warm Brownie, Churros, Strawberries, Banana, Melted Belgian Chocolate & Vanilla Ice Cream

Coco's Twice Baked Hot Chocolate Soufflé 17.9 GF

Served with Vanilla Ice Cream & A Belgian Chocolate Cigar

Apple & Cinnamon Crumble 16.9 GF

An old-school favourite with Vanilla Custard & Ice Cream

Warm Sticky Date Pudding 16.9

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

Coco's Ice Cream Sundae 16.9

- Very Berry GF

Vanilla Ice Cream, Fresh Strawberries & Cream, Raspberry Coulis & House-made Marshmallows

- Death By Chocolate

Vanilla & Chocolate Ice Cream, Chocolate Brownie, Cream, House-made Marshmallows & Choc Fudge

Banana Split 17.9 GF

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

Chocolate Dipping Pot 16.9

- Milk Chocolate, Fresh Strawberries & House-made Marshmallows GF, Vo
- Dark Chocolate, Fresh Seasonal Fruits & Caramelised Nuts GF, V

Belgian Milk Chocolate Mousse 9.9 GF

Dark Chocolate & Berry Mousse 10.9 GF, V

COCO MONDE CAKES

A Slice of Freshly House-Baked Cake 12.9

Served with Ice Cream

- Lemon & Lime Meringue Tart

- Banoffee Pie

- Toblerone Cheesecake

- Salted Caramel & Chocolate Mudcake

Please see our Cake Display for more deliciousness!

SHARING PLATES

Classic Chocolate Fondue for Two 29.9 GFo

Fresh Seasonal Fruits, Chocolate Brownies, Banana Bread, House-made Marshmallows & Spanish Churros with your choice of Milk, Dark or White Chocolate

The Coco Monde Indulgence Plate 29.9 GFo

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 4

House-made Marshmallows 4

Scoop of Ice Cream 4

Pot of House-made Caramel Sauce 3

Fresh Strawberries 4

Fresh Banana 3

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 Sundays and Public Holidays.



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