



EVOLVING CHOCOLATE MENU

5pm – close

All main meals served with white chocolate crème fraiche mash and seasonal greens seared in cocoa nib butter OR thick-cut fries with heirloom tomato and roquette salad with cocoa vinaigrette (except risotto)

Milk-poached Pork Belly

Free-range Flinders Ranges Pork Belly poached in milk with white chocolate and aromatics, served with whey reduction

28

Cacao Beef Short Rib

Black Angus short-rib, cold smoked then slow cooked with cacao, brown sugar and spice rub, with single origin Madagascan dark chocolate spiced glaze

28

Coq'oa au Vin

Traditional French braise of chicken and mushroom in local wine, enriched with the addition of Bracegirdle's bitter dark chocolate

28

Beetroot Risotto

Arborio rice cooked with fresh beetroot and greens, finished with whipped white chocolate chevre, baby leaf and cacao seed mix

22

Starters & Sides:

House Sourdough, Cacao & Seed Mix, EVOO & Balsamic	8
Rocket & Heirloom Tomato salad with Cacao Vinaigrette	6
White Chocolate & Crème Fraiche Mash	6
Seared Greens in Cacao Nib Butter	6
Thick-cut Fries & Cacao Aioli	8