

Patisserie

Seasonal tea cakes*
5.25

French-style pastries*
from 3.80

Handmade CHOCOLATES

1.95 EACH

Choose from our extensive range of individual, fresh chocolates and truffles.

CHILDREN'S DEPARTMENT

JUNIOR SUMMER SPOIL 7.20

Strawberry jube, chocolate-raspberry sorbet and a milk chocolate teddy bear pop.

JUNIOR BELGIAN SPOIL 7.20

Chocolate cake, chocolate ice cream and a milk chocolate teddy bear pop.*
With a babycino. 8.20

BABY ICE CREAM 4.00

A single scoop of either vanilla bean, chocolate, chocolate-raspberry sorbet or white peach sorbet.

BABY CHOCOLATE MOUSSE 4.00

Our amazing chocolate mousse garnished with chocolate shavings.

BABY HOT CHOCOLATE 4.00

Our traditional Belgian hot chocolate, served warm, not hot.

BABY ICED CHOCOLATE 5.00

Our special iced chocolate blend in a junior size.

BABYCINO TEDDY BEAR 2.50

Warm, frothy milk with chocolate on top and a milk chocolate teddy bear pop.

Summer INDULGENCE

SUMMER SPOIL 13.50 SUMMER MARTINIS 9.50

A summer interpretation of the Belgian Spoil; blackberry torte, strawberry jube, chocolate mousse with crushed pistachios, chocolate-raspberry sorbet and two chocolates — milk raspberry ganache and cassis.*

Chocolate-raspberry sorbet with freeze-dried raspberry shard and chocolate pearls.

White peach sorbet with freeze-dried peaches, chocolate curl and marbled chocolate cigar.

MILK CHOCOLATE MOUSSE 12.50 SUMMER ICED CHOCOLATES 7.75

On an almond shortbread base served with white peach jelly, apricot coulis and rosewater and vanilla bean infused cream.*

A delectable combination of fruit coulis and our special iced chocolate blend including vanilla and chocolate ice cream. Choose from *blood orange* or *raspberry*.

HOUSE SPECIALTIES

BELGIAN SPOIL 13.50 CHOCOLATE WALNUT BROWNIE 12.50

A traditional chocolate platter: chocolate cake, two Belgian chocolates, a shortbread, chocolate ice cream and chocolate mousse.*

Served hot with Koko Black's vanilla bean ice cream and hot chocolate sauce.*

ICE CREAM SPOIL PLATE 12.50 BELGIAN CHOCOLATE MOUSSE MARTINI 9.50

A spoil plate presented with a scoop of each of our current house ice creams and sorbets — vanilla bean, chocolate, chocolate-raspberry sorbet and white peach sorbet.*

Direct from Bruges in Belgium, an intensely rich mousse recipe from our founding Master Chocolatier.*

CHOCOLATE AFFOGATO SPOIL 14.50 ICE CREAM MARTINIS 9.50

Koko Black's vanilla bean ice cream with a small carafe of Belgian hot chocolate to create your own affogato. Accompanied by a chocolate cake, two Belgian chocolates and a shortbread.*

Chocolate ice cream with chocolate sauce and chocolate garnish.
Vanilla bean ice cream with caramel sauce and bresillienne nuts.*

CAKE AND BISCUIT PLATE 6.50

Chocolate cake and two shortbreads, accompanied by chocolate mousse.*

COFFEE AFFOGATO SPOIL 12.50

A double espresso shot poured over a scoop of Koko Black's vanilla bean ice cream accompanied by a chocolate cake, two Belgian chocolates and a shortbread.*

SHARING FOR TWO

SUMMER SPOIL 24.00 TEA CAKE SELECTION 21.00

A summer spoil to share served with two hot or iced chocolates.* ‡

A selection of two tea cakes from the display case served with two hot or iced chocolates.* ‡

BELGIAN SPOIL 24.00 ICE CREAM PLATE 22.00

A Belgian spoil to share served with two hot or iced chocolates.* ‡

Ice cream spoil plate to share and two hot or iced chocolates. ‡

‡ If choosing iced chocolate add \$1.50 each.

BEVERAGES

BELGIAN HOT CHOCOLATE 5.95 ST ALI SPECIALITY COFFEE 3.80

Freshly brewed to a traditional Belgian recipe blending full cream milk, cream and 54% dark chocolate. Also available in *chilli*, *chocolate mocha*, *hazelnut* or *cinnamon*.

Melbourne's small batch roaster, available to enjoy in all coffee styles.
Dulce add 50c | Soy add 30c

LIGHT HOT CHOCOLATE 5.95 ICED TEA 5.25

Freshly brewed the traditional way using a lighter recipe.

A refreshing iced tea infused with mint and strawberries.

SOY HOT CHOCOLATE 5.95 DAYLESFORD AND HEPBURN 3.75

Freshly brewed with a blend of premium soy and rich dark chocolate.

MINERAL SPRINGS
Sparkling and still mineral water, lemon, blood orange or chinotto (all 275ml).

HOT CHOCOLATE AFFOGATO 7.75 CHAMELLIA ORGANIC TEA

A carafe of Belgian hot chocolate in a blend of your choice, poured over a scoop of Koko Black's vanilla bean ice cream.

LGE pot \$6.50 | SML pot \$4.50 |
Takeaway \$4.00

COFFEE AFFOGATO 5.75 PHOENIX ORGANIC JUICES 3.75

A double espresso shot poured over a scoop of Koko Black's vanilla bean ice cream.

English Breakfast, Earl Grey, peppermint, chamomile, pure green or chai.
Soy chai add \$1.00

ICED CHOCOLATE/MOCHA/COFFEE 7.75

Our own special iced chocolate blend or fresh espresso, with vanilla bean ice cream, chocolate ice cream and chocolate shavings.

Our chocolate desserts are made using couverture chocolate. We source all other ingredients locally where possible. Our chocolates are handmade using all natural ingredients and are free from preservatives. They are available for purchase exclusively at Koko Black salons and online at kokoblack.com. Private functions may be booked at Koko Black salons in Collins Street and Lygon Street. For more information, please speak to a salon manager.

All martini options are also available as takeaway.

* Contains nuts. Some desserts can be ordered without nuts (prepared in a kitchen that contains nuts).