

K O K O B L A C K

Menu

Something Small

Chocolate Cherry Royale 4.0
Sour cherry jam and marshmallow on a crisp buttery biscuit, coated with our 34% milk chocolate. **G**

Florentines 4.0
Two crispy Florentines with almonds, pistachios and cranberries on a 54% dark chocolate base. Single 2.30 **N**

Something Sweet

Dr Marty's Crumpets 8.5
Toasted and served with lashings of French butter and raspberry cocoa nib jam. **G**

Apple & Walnut Brioche 7.5
Freshly baked, layered brioche with milk chocolate, apple and walnuts, coated in a sticky apple glaze. **N,G**

Flourless Orange Cake 7.0
Flourless orange cake dressed with orange frosting and poppy seeds. **N**

Chocolate & Salted Caramel Tart 9.5
54% dark chocolate ganache with salted caramel nestled in a shortbread base. **G**

Chocolate & Hazelnut French Almond Cake 7.5
A light and tender cake of chocolate and almond meal, filled with a crunchy hazelnut centre and finished with roasted hazelnuts. **N**

Raspberry French Almond Cake 7.5
A traditional French Almond cake, flavoured with cinnamon and finished with raspberries. **N**

Chocolate Brownie 7.5
A rich, melt in your mouth chocolate fudge brownie, made with our 73% dark chocolate. **G**
Add a scoop of vanilla bean ice cream 3.00

Apple Crumble Chocolate Tart 9.5
Baked shortbread tart filled with frangipane, apple and cinnamon mixed with milk chocolate and topped with a salted almond crumble. **N,G**
Add a scoop of vanilla bean ice cream 3.00

Choc Chip & Caramel Cookie 7.5
A soft and chewy freshly baked cookie, filled with choc chips and swirls of caramel. **G**
Add a scoop of vanilla bean ice cream 3.00

Something Savoury

Ham, Cheese & Tomato 11.5
Smoked ham, vintage cheddar, sliced tomato, mayonnaise and cracked pepper on rustic sourdough bread. **G**

Chicken & Avocado 11.5
Roast chicken, avocado, vintage cheddar, sliced tomato, mayonnaise and cracked pepper on rustic sourdough bread. **G**

Roast Beef 11.5
Sliced roast beef, vintage cheddar, pickles, baby spinach, sliced tomato, dijonaise and cracked pepper on rustic sourdough bread. **G**

Roast Pumpkin and Feta 11.5
Roast pumpkin, basil pesto, baby rocket and feta on rustic white sourdough. **N,G**

Allergy Information

All sandwiches contain gluten, milk, soy and may contain egg. May contain traces of fish, tree nuts and sesame. Ask one of our friendly team members for more detail.

Something Signature

Dessert Degustation (Sharing Plate) 29.5
Spoil yourselves with this indulgent sharing plate, filled with Koko Black's most favoured desserts: Black Forest Gateau, Caramel Delice, Chocolate and Hazelnut Gateau, Chocolate and Salted Caramel Tart and Raspberry French Almond Cakes. **N,G**

Chocolate & Hazelnut Gateau 10.5
Rich flourless chocolate brownie base with layers of our homemade crunchy, buttery hazelnut paste and a layer of creamy vanilla crèmeux, topped with 54% dark chocolate mousse. **N**

Black Forest Gateau 9.5
Our most decadent 73% dark chocolate mousse with a centre of soured cherry jelly, lying on a base of rich chocolate sponge and finished with a whipped vanilla ganache. **G**

Caramel Délice 9.5
A luscious caramelised milk chocolate mousse on a crunchy chocolate crust, made with a centre of salted caramel and creamy caramelised white chocolate crèmeux.

Chocolate Mousse 10.5
Devilish chocolate mousse scattered with crunchy chocolate soil. **G**

Hot Chocolates

A perfectly-balanced blend of cream, 54% dark couverture chocolate and milk. Brewed for two hours to achieve a deliciously smooth and velvety texture.

Belgian Hot Chocolate	7.0
Classic Belgian / Mocha / Chilli / Cinnamon / Orange. Hazelnut. N	
Light Belgian Hot Chocolate	7.0
A lighter version of our signature beverage brewed using reduced-fat milk.	
Soy Belgian Hot Chocolate	7.0
Freshly brewed using a blend of premium soy milk and 54% dark chocolate.	
Hot Chocolate or Coffee Affogato	8.0
Hot chocolate in a blend of your choice, or a double shot of espresso poured over a scoop of vanilla bean ice cream. G	

Hot Chocolate & Praline Flights

Belgian Hot Chocolate, paired with 3 of our favourite pralines - Salted Caramel Milk, Almond Praline and Classic Belgian Truffle. 13.5 **N**

Hazelnut Hot Chocolate paired with 3 perfect praline accompaniments - Hazelnut Cluster dark, Hazelnut Crisp Milk and Dark Pistachio. 13.5 **N**

Ice Creams

Vanilla & Salted Caramel 11.5
Vanilla bean ice cream and cashew nut brittle, drizzled with warm salted caramel sauce. **N,G**

Chocolate 11.5
Chocolate ice cream nestled on a bed of crunchy chocolate soil, served with warm chocolate sauce. **G**

Coffee / Tea / Cold Drinks

Coffee 4.0
Available in all styles. Soy or Almond Milk Add 0.50

Tea (pot) 5.0
Breakfast Blend / Chai / Refresh-a-Mint / Sencha / Chocolate & Orange Fudge / Lemon Aid / Earl Grey

Sparkling Mineral Water (250ml) 4.0

Flavoured Mineral Water (250ml) 4.0
Lemon / Cranberry

Phoenix Organic Fruit Juice (275ml) 5.0
A delicious blend of organic apples, oranges and mangoes.

Iced Drinks

Iced Chocolate 9.0
Our signature iced beverage over chocolate and vanilla bean ice cream. Classic Belgian/ Mocha. **G**

Iced Chocolate with Salted Caramel 9.0
Our signature iced chocolate with salted caramel poured over vanilla bean ice cream **G**

Iced Coffee 9.0
Fresh double shot of espresso over vanilla bean ice cream, topped with full cream milk. **G**

Kids' Menu

Junior Hot Chocolate 4.0
Our famous Belgian Hot Chocolate, served warm (not hot).

Junior Iced Chocolate 6.0
Iced chocolate poured over chocolate and vanilla bean ice cream. **G**

Babycino 2.5
Frothy milk served with a milk chocolate Teddy Pop.

Ice Cream Single Scoop 4.0
A scoop of Koko Black vanilla bean or chocolate ice cream. **G**
Add warm chocolate or salted caramel sauce 1.00

Heart Pop 3.5
Solid chocolate Heart Pop in your choice of milk, 54% dark or white chocolate.

Teddy Pop 2.3
Solid chocolate Teddy Pop in your choice of milk or 54% dark.

Allergy Information

All products are handcrafted in an environment that contains tree nuts, gluten, eggs, dairy and soybean, therefore contact with these ingredients may occur. For dairy free and vegan options or any other allergen information please ask one of our friendly team members. **G** Contains gluten **N** Contains nuts

Pair your Belgian Hot Chocolate, Iced Chocolate or Coffee, with one of our handcrafted pralines or truffles for a truly indulgent Koko Black experience - dine in or take away.

Pralines & Truffles



Orange Segment **G**

Our specialty chocolates are handcrafted by Melbourne's master chocolatiers. Using the finest Australian ingredients; organic walnuts and Tasmanian leatherwood honey, we combine natural Australian produce with carefully selected Belgian couverture to create inspired chocolate experiences.

2.3 each



Caramel Mousse **GF, NF**



Cinnamon



Chai Tea



Raspberry Ganache Dark



Raspberry Purée



Aurelia Champagne Truffle



Orange & Cointreau Truffle **G**



Gianduja Truffle **N**



Passion



Amarena Cherry



Cassis



Sienna Strawberry Dark



Sienna Strawberry Milk



Sienna Strawberry White



Ginger



Leatherwood Honey



Hazelnut Cluster Dark **N**



Hazelnut Cluster Milk **N**



Walnut **N**



Salted Caramel Dark



Salted Caramel Milk



Classic Belgian Truffle



Almond Praline **N**



Caramelised Coconut **N**



Single Malt Whisky **G**



Java Dark



Dulce de Leche



Mint



Liquid Salted Caramel Truffle



Tikal Chilli



Raspberry Ganache Milk



Mango & Vanilla



Rose Jelly **G**



Hazelnut Crisp Milk **N, G**



Dark Pistachio **N**



Baileys

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Koko Black Creative Centre

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Corporate Gifting / Special Occasions
Wholesale Enquiries / Conference Gifts

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K O K O
B L A C K

LIMITED EDITION

Iced Koko



DESSERTS

Lemon Meringue Tart — 12.0

Shortcrust pastry filled with homemade lemon jam and lemon custard, topped with crisp Swiss meringue. Served with vanilla bean ice cream. G

Salted Caramel & Pretzel Sundae — 11.5

Salted caramel ice cream, marbled with salted caramel toffee, served with flecks of 54% dark chocolate and salted pretzel crumb. Served with warm salted caramel sauce. G



DRINKS

Strawberry Iced Tea — 7.5

House brewed iced tea blended with fresh strawberry puree, lemon and sparkling water, served with fresh strawberries and mint.

Espresso & Salted Caramel Chill — 9.0

Salted caramel ice cream, blended with milk, salted caramel sauce and a shot of espresso. Topped with fresh cream and finished with a square of 54% dark chocolate. (Without cream and dark chocolate square — 8.5)

Strawberry & White Chocolate Chill — 9.0

Vanilla bean ice cream blended with milk, premium white chocolate and fresh strawberry puree. Topped with fresh cream, strawberry and finished with a square of 54% dark chocolate. (Without cream and dark chocolate square — 8.5) G

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G contains gluten

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