

Look out for the chocolatier's pick!



RED CACAO SPRING MENU 2020

Hot Chocolates ▪ Rich and delicious, made with real couverture chocolate

	mug	cup
Milk, Dark or White – Real couverture chocolate melted through milk	\$7	\$5
Vienna – Milk hot chocolate with a dollop of whipped cream	\$7.5	\$5.5
Orange – Dark chocolate infused with natural orange essence	\$8	\$6
Aztec – Dark, spiced with chilli and cinnamon	\$8	\$6
Salted Caramel – Thick oozing salted caramel with milk chocolate	\$8	\$6
Chocolate Chai – Milk hot chocolate with warming chai spices	\$8	\$6
Extra bitter – 80% Ugandan hot chocolate with added raw cacao powder	\$8	\$6
Mocha – Fresh coffee combined with smooth real couverture chocolate	\$8	\$6
100% Cacao – Dark, rich, full of intense flavour and sugarless	\$9	\$7

Iced Drinks ▪ Scoops of ice cream, freshly whipped cream using real chocolate & coffee

Iced Coffee – Vanilla ice cream, fresh coffee & cream	\$7.5
Iced Mocha – Vanilla & chocolate ice cream, fresh coffee, chocolate sauce & cream	\$8.5
Iced Chocolate – Vanilla & chocolate ice cream, chocolate sauce & cream	\$8
Honeycomb Iced Chocolate – Iced chocolate with smashed honeycomb chunks	\$8.5
Salted Caramel Iced Chocolate – Iced chocolate with oozing salted caramel	\$8.5
Coconut Tango – Coconut milk on ice served with melted dark chocolate (DF, VV)	\$7.0

More Warm Drinks ▪ Comforting and nostalgic

Loose Leaf Tbar Teas: pot small \$5 large \$8

- English Breakfast
- French Earl Grey
- Green Sencha
- Chai Tea
- Organic Peppermint
- Organic Chamomile



Chai Latte – Natural chai spices mixed through steamed milk
cup \$5.5 mug \$7.5

House made Lemon, Ginger & Honey
Fuel good Infusion – pot small \$7.9 large \$12.9

Chocolate & Coffee Experience

We offer three types of coffee beans sourced from local SA speciality roasters. You choose your coffee & we match our handmade truffles & ganaches to the unique flavour of that coffee bean. All our coffees are freshly roasted and made with local Tweedvale milk.

Coffee (Cappuccino, latte, flat white, long black, ...) + 2 Chocolates	\$8.5
Short Coffee (Espresso or macchiato) + 2 Chocolates	\$8

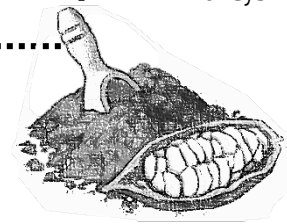
Classic: **Ethiopian Sidamo** (Organic) – Rich bodied, berry notes & well-rounded finish
Creamy **Blend**: Notes of roasted almonds, malt and stone fruit.

Or try our: **Barista's Choice** – Our staff will advise you on today's coffee bean

Mug size	+	\$1
Decaffeinated – Certified organic, mountain water decaffeinated	+	\$0.6
Bonsoy/ Almond/ Coconut/ Oat/ Lactose free milk	cup/mug	+\$0.6/\$0.8

Truffles & Ganaches

- Popular chocolate flavours are:
- Raspberry
 - Coffee
 - Peppermint
 - Salted Caramel
 - Pure Milk Ganache
 - 80% Ugandan
 - Shiraz
 - Baileys



Refreshing Cold Drinks ▪ Cool and light

Iced Tea	\$5.5
Coffee Frappé	\$6.5
Watermelon, Strawberry & Mint (DF, VV)	\$7
Natural Fruit Juices available from display fridge (DF, VV)	\$5.9

Shakes ▪ Thick, creamy and full of flavour

Vanilla – Yummy and delicious	\$7.9
Chocolate – Classic rich chocolate shake	\$7.9
Berry & Banana (DF, VV) – Real berry goodness, made with coconut milk	\$7.9
*Alternative milks: Bonsoy/ Almond/ Coconut/ Oat/ Lactose free milk	+\$0.8

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Waffles • Soft in the middle and slightly crispy on the outside (GF opt. add \$2)

Chocolate – Brownie cubes, cacao nib concorde, chocolate ice cream, raspberry coulis. \$16.9

Banoffee – Fresh banana slices, salted caramel sauce, whipped cream, milk chocolate chips. \$16.9

Classic – Fresh strawberries, vanilla bean ice cream, melted milk chocolate sauce. \$16.9

Add vanilla bean ice cream, maple syrup, salted caramel or whipped cream ea. \$2.0

Cakes & Gateaux • All cakes are made in house by our team who take special care in making every slice a perfect treat. Fresh seasonal produce and epicurean ingredients combined with the expertise of our pastry chefs gives each creation a perfect balance of flavour and texture.

Marcus (GF, NF) ~ Chocolate Pastry, Milk Chocolate Caramel, Rich Chocolate Mousse, Dark Chocolate Ganache \$8.5

Rachael (GF) ~ Lemon Myrtle Mousse, Lemon Curd, Mint Cream, Almond Cake \$8.5

Mahalia (GF) ~ Matcha & Pistachio Sponge, Pistachio Cream, Lemon Curd, White Chocolate Mousse \$8.5

Samantha (GF) ~ Spiced Macadamia Crumb, Passionfruit Curd, Banana Cream, Caramelised White Chocolate Mousse \$8.5



Indulgent Food • Feeling a little hungry?

Raisin Loaf (VV opt.) – Freshly baked mini sourdough loaf served warm with butter \$7.4

Croissants – Milk chocolate shards \$8.9

– House made jam and freshly whipped cream \$8.9

Spiced Carrot & Date Loaf (GF) – Served with coconut yoghurt & citrus syrup \$12.9

Loaded Banana & Walnut Bread – Served with sliced banana, blueberries, whipped mascarpone, golden syrup drizzle \$12.9

House made Toasted Chocolate Granola – With natural yoghurt & fresh seasonal fruits \$12.9

Affogato – Vanilla bean ice cream with warm liquid chocolate and a shot of coffee \$12.9

Dessert Platter – Selection of tarts, desserts, cakes and chocolates. Serves 2 people. \$25.0

Chocolate Truffles & Ganaches (GF, DF options)

Chocolatier and Owner Marcus Booth-Remmers has a strong passion for fine chocolates. Red Cacao's chocolates are the perfect delights to bring joy and happiness to your day and are a unique gift to make someone else's day special.

See the full range in our chocolate display cabinet.

Little Treats • just delightful

Classic Baked Cheesecake

Chocolate Fondant (GF, NF)

Chocolate Brownie (GF, NF)

Assorted Macarons (GF)

Carrot Cake

Peanut Butter Cookie (GF, DF)

Friands (GF)

Seasonal Raw Cakes (GF, Vegan)

See our cake fridge for today's

Dessert Specials.



Savoury • Tasty and delicious

Gourmet Pie – Chicken & vegetable. Served with garden salad \$12.9

Frittata (GF, V) – Leek, cheese, onion. Served with garden salad \$12.9

Fromage Tart (V) – Feta, olives, spinach & roasted capsicum. Served with garden salad. \$12.9

Vegan Sausage Roll – Sweet potato, chickpea filling. Served with garden salad \$12.9

Baked Croissant – Leg ham & tasty cheese or cheese & tomato \$8.9

Savoury Muffin (GF) – Served with tomato chutney.

Ask our staff for today's muffin selection \$7.9

Add grilled chorizo \$4, tomato chutney \$2, side garden salad \$5

All products are made fresh and may sell out. Check with wait staff for availability.

GF gluten free, DF dairy free, V vegetarian, VV vegan, NF nut free