

 Look out for the chocolatier's pick!


DRINKS

 SUMMER 2020

Hot Chocolates • Rich and delicious, made with real 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
- Native** – Australian bush inspired, ask for flavour of the day \$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

Kids • Fun little treats

-  **Monkey Plate** – Warm or cold chocolate drink with a honeycomb chocolate frog \$6.5
- Chococino Bubble Plate** – Babycino with chocolate chips and a peanut butter cookie \$4.9

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

Feel good Infusion – pot small \$7.9 large \$12.9

Shakes • Thick, creamy and full of flavour

- Vanilla** – Yummy and delicious \$7.9
- Chocolate** – Classic rich chocolate shake \$7.9
- Add Salted Caramel** + \$1
- Berry & Banana (DF, VV)** – Real berry goodness, made with coconut milk \$7.9
- *Alternative milks: Bonsoy/ Almond/ Coconut/ Oat/ Lactose free milk +\$0.8

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
-  **Dark Iced Chocolate** – Double chocolate ice cream, dark chocolate sauce & cream \$8
- Honeycomb Iced Chocolate** – Iced chocolate with smashed honeycomb chunks \$8.5
- Mint Iced Chocolate** – Double vanilla ice cream, peppermint, choc sauce & cream \$8.5
- Salted Caramel Iced Chocolate** – Iced chocolate with oozing salted caramel \$8.5
- Aztec Iced Chocolate** – Double choc ice cream, chili dark chocolate sauce & cream \$8.5

Coconut Tango (DF, VV) – Coconut milk on ice served with melted dark chocolate \$7.0

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

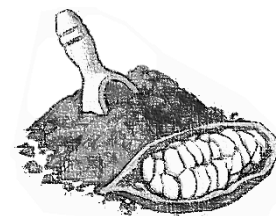
Classic: **Ethiopian Sidamo** (Organic) – Rich bodied, berry notes & well-rounded finish
Creamy **Blend**: Notes of roasted almonds, malt and stone fruit.

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
Tia Maria
Peppermint
Salted Caramel
Pure Milk Ganache
80% Ugandan
Shiraz
Baileys



Refreshing Cold Drinks • Cool and light

- Iced Tea \$5.5
- Natural Fruit Juices available from display fridge (DF, VV) \$5.9
- Coffee Frappé \$6.5
- Watermelon, Strawberry & Mint Frappé (DF, VV) \$7
- Mango & Passion fruit Frappé (DF, VV) \$7
- Iced Infusion – Ginger, lemon & honey \$7.9

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FOOD & MORE

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

Woodland – Almond praline ice cream, cherry compote, roasted almonds, whipped cream. \$16.9

Sunset – Boysenberry ice cream, lemon curd, smashed meringue, raspberry coulis. \$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, DF) – With coconut yoghurt & poached stone fruit \$12.9

Loaded Banana & Walnut Bread – Served with sliced banana, blueberries, crème fraiche, 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)

Friends (GF)

Seasonal Raw Cakes (GF, Vegan)

See our cake fridge for today's

Dessert Specials.

Savoury • Tasty and delicious

Gourmet Pie of the Day – Served with garden salad. \$12.9

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

Quiche (V) – Topped with 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