

Look out for the chocolatier's pick!

# DRINKS

AUTUMN 2021

## Hot Chocolates • Rich and delicious, made with real chocolate

<b>Milk, Dark or White</b> – Real couverture chocolate melted through milk	\$7	\$5
<b>Vienna</b> – Milk hot chocolate with a dollop of whipped cream	\$7.5	\$5.5
<b>Native</b> – Australian bush inspired, ask for the flavour of the day	\$8	\$6
<b>Aztec</b> – Dark, spiced with chilli and cinnamon	\$8	\$6
<b>Salted Caramel</b> – Thick oozing salted caramel with milk chocolate	\$8	\$6
<b>Hot Cross Bun</b> – Our signature Easter inspired hot chocolate	\$8	\$6
<b>Honeycomb</b> – Hot chocolate with delicious house made honeycomb	\$8	\$6
<b>Extra bitter</b> – 80% Ugandan hot chocolate with added raw cacao powder	\$8	\$6
<b>Mocha</b> – Fresh coffee combined with smooth real couverture chocolate	\$8	\$6

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

<b>Iced Coffee</b> – Vanilla ice cream, fresh coffee & cream	\$7.5
<b>Iced Mocha</b> – Vanilla & chocolate ice cream, fresh coffee, chocolate sauce & cream	\$8.5
<b>Iced Chocolate</b> – Vanilla & chocolate ice cream, chocolate sauce & cream	\$8
<b>Mint Iced Chocolate</b> – Double vanilla ice cream, peppermint, choc sauce & cream	\$8.5
<b>Salted Caramel Iced Chocolate</b> – Iced chocolate with oozing salted caramel	\$8.5
<b>Vegan Iced Choc (DF, VV)</b> – Coconut sorbet, dark chocolate & almond milk	\$9.5

## Kids • Fun little treats

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

## More Warm Drinks • Nostalgic comfort

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

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

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

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

## Coffee

All our coffees are sourced from local SA speciality roasters. We use Tweedvale dairy milk.

Milk based: Ethiopian Sidamo (Organic) – Rich bodied, berry notes & well-rounded finish

Black: Seasonal Single Origin Coffee

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

## Chocolate Pairing

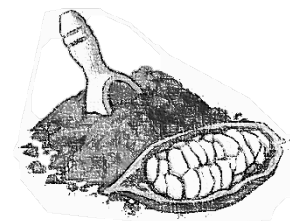
Coffee (Cappuccino, latte, flat white, long black, ...) + <b>2 Chocolates</b>	cup \$8.5	mug \$9.5
Short Coffee (Espresso or macchiato) + <b>2 Chocolates</b>	\$8	

When you choose your coffee, we match our handmade truffles & ganaches to the unique flavour of that coffee bean.

## Truffles & Ganaches

Popular chocolate flavours are:

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



## Shakes • Thick, creamy and full of flavour



<b>Vanilla</b> – Yummy and delicious	\$7.9
<b>Chocolate</b> – Classic rich chocolate shake	\$7.9
<b>PB &amp; J</b> – Smooth peanut butter & house made jam	\$7.9
<b>Berry &amp; Banana (DF, VV)</b> – Real berry goodness, made with coconut milk	\$7.9
*Alternative milks: Bonsoy/Almond/Coconut/Oat/Lactose free milk	+\$1.0

## Refreshing Cold Drinks • Cool and light


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

Alternative milks: Bonsoy/Almond/Coconut/Oat/Lactose free milk: mug/cup +\$1.0/\$0.8

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



 <b>Classic</b> – Fresh strawberries, vanilla bean ice cream, melted milk chocolate sauce.	\$16.9
<b>Banoffee</b> – Sliced banana, salted caramel sauce, whipped cream, milk chocolate chips	\$16.9
 <b>Apple Crumble</b> – Poached apple, cinnamon ice cream, maple syrup, nut crumble	\$16.9
<b>Mocha</b> – Brownie cubes, coffee ice cream, dark chocolate sauce, crushed hazelnuts	\$16.9
<b>Tiger</b> – Cornflake crackle, chocolate ice cream, sprinkle shards	\$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.

 <b>Marcus (GF, NF)</b> ~ Chocolate pastry, milk chocolate caramel, rich chocolate mousse, dark chocolate ganache	\$8.5
<b>Rachael (GF)</b> ~ Lemon myrtle mousse, lemon curd, mint cream, almond cake	\$8.5
<b>Samantha (GF)</b> ~ Spiced macadamia crumb, passionfruit curd, banana cream, caramelised white chocolate mousse	\$8.5
<b>Matthew (GF)</b> ~ Roasted milk chocolate mousse, plum, Crème Légère, almond chocolate brownie	\$8.5



## Indulgent Food • Feeling a little hungry?

<b>Raisin Loaf (VV opt.)</b> – Freshly baked mini sourdough loaf served warm with butter	\$7.4
<b>Croissants</b> – Milk chocolate shards	\$8.9
– House made jam and freshly whipped cream	\$8.9
<b>Spiced Carrot &amp; Date Loaf (GF, DF)</b> – With coconut yoghurt & poached stone fruit	\$12.9
 <b>Loaded Banana &amp; Walnut Bread</b> – Served with sliced banana, walnut praline, cinnamon butter, golden syrup drizzle	\$12.9
<b>House made Toasted Chocolate Granola</b> – With natural yoghurt & fresh seasonal fruits	\$12.9
<b>Affogato</b> – Vanilla bean ice cream with warm liquid chocolate and a shot of coffee	\$12.9
 <b>Dessert Platter</b> – Selection of tarts, desserts, cakes and chocolates. Serves 2 people.	\$25.0
<b>Fondue</b> – Melted milk chocolate with fruits, brownie cubes, marshmallow & more	\$29.5

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

## 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
 <b>Frittata (GF, V)</b> – Leek, cheese, onion. Served with garden salad	\$12.9
<b>Quiche (V)</b> – Topped with feta, olives, spinach & roasted capsicum. Served with garden salad.	\$12.9
<b>Sausage Roll (VV)</b> – Sweet potato & chickpea filling. Served with garden salad	\$12.9
 <b>Baked Croissant</b> – Leg ham & tasty cheese or cheese & tomato	\$8.9
<b>Savoury Muffin (GF)</b> – Served with tomato chutney.	\$7.9
Ask our staff for today's muffin selection	\$7.9
Add grilled chorizo \$4, tomato chutney \$2, side garden salad \$5	

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