

 Look out for the chocolatier's pick!

# DRINKS

 **SPRING 2021**

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

<b>Milk, Dark or White</b> – Real couverture chocolate melted through milk	mug	cup
<b>Vienna</b> – Milk hot chocolate with a dollop of whipped cream	\$7	\$5
 <b>Mocha</b> – Fresh coffee combined with smooth real couverture chocolate	\$7.5	\$5.5
<b>Salted Caramel</b> – Thick oozing salted caramel with milk chocolate	\$8	\$6
 <b>Aztec</b> – Dark, spiced with chilli and cinnamon	\$8	\$6
<b>Matcha</b> – Pure Matcha powder mixed through white chocolate	\$8	\$6
<b>Choc Chai</b> – Milk hot chocolate with warming chai spices	\$9	\$7
<b>Cassis</b> – Fruity blackcurrant blended with milk chocolate	\$8.5	\$6.5
<b>100% Cacao</b> - Dark, rich, full of intense flavour	\$8	\$6
	\$9	\$7

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

## More Warm Drinks • Nostalgic comfort

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

English Breakfast

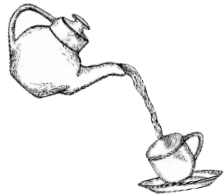
French Earl Grey

Green Sencha

Chai Tea

Organic Peppermint

Herbal Blend



**Chai Latte** cup \$6 mug \$8

Natural chai spices mixed through steamed milk

**House made Lemon, Ginger & Honey**

**Feel good Infusion** – pot small \$8.9 large \$13.9

## 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

**Dirty Chai** – Espresso coffee, vanilla ice cream, chai \$7.9

\*Alternative milks: Bonsoy/ Almond/ Coconut/ Oat/ Lactose free milk +\$1.0



## Coffee

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

Milk based: A roast carefully selected to cut through milk, well-rounded rich bodied coffee

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, ...) + 2 **Chocolates** cup mug

Short Coffee (Espresso or macchiato) + 2 **Chocolates** \$8.5 \$9.5


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

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

 **Iced Coffee** – Vanilla ice cream, fresh coffee & cream \$7.5

**Iced Chocolate** – Vanilla & chocolate ice cream, chocolate sauce & cream \$8

**Iced Mocha** – Vanilla & chocolate ice cream, fresh coffee, chocolate sauce & cream \$8.5

 **Salted Caramel Iced Chocolate** – Iced chocolate with oozing salted caramel \$8.5

**Mint Iced Chocolate** - Double vanilla ice cream, peppermint, choc sauce & cream \$8.5

**Raspberry Iced Chocolate** – Vanilla & chocolate ice cream, raspberry coulis & cream \$8.5

**Vegan Iced Choc (DF, VV)** – Coconut sorbet, dark chocolate & almond milk \$9.5

## Kids • Fun little treats

 **Monkey Plate** – Warm or cold chocolate drink with a chocolate frog \$6.5

**Chococino Bubble Plate** – Babycino with chocolate chips and a peanut butter cookie \$4.9



## Truffles & Ganaches

Popular chocolate flavours are:

Baileys

 Raspberry

 Tia Maria

Peppermint

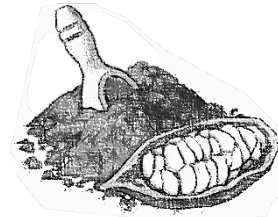
Salted Caramel

Marzipan (VV)

Pure Milk Ganache

80% Ugandan

Shiraz



## 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) \$7.9

Raspberry dark chocolate frappé \$7.9

Tropical frappé – Pineapple, passionfruit & mango \$7.9

Look out for the chocolatier's pick!

# FOOD & MORE

SPRING 2021

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

- **Classic** – Fresh strawberries, vanilla ice cream, melted milk chocolate sauce \$17.9
- **Coffee Caramel** – Coffee ice cream, brownie cubes, crushed hazelnuts, salted caramel sauce \$17.9
- **Apple Crumble** – Poached apple, cinnamon ice cream, butterscotch sauce, nut crumble \$17.9
- **Sunny Side** – Mixed berry ice cream, lemon curd, vanilla pavlova, raspberry coulis \$17.9
- **Cookie Monster** – Cookies n Cream ice cream, milk chocolate sauce, crushed cookies (kids size) \$12.9
- Add ice cream, maple syrup, salted caramel, whipped cream, chocolate sauce ea. \$3.0
- Add fresh strawberries, blueberries, brownie cubes, fresh bananas ea. \$4.0

**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.

- **Mahalia (GF)** ~ Matcha & pistachio sponge, pistachio cream, lemon curd, white chocolate mousse \$8.5
- **Rachael (GF)** ~ Lemon almond cake, mint cream, lemon curd, lemon myrtle mousse \$8.5
- **Marcus (GF, NF)** ~ Chocolate pastry, milk chocolate caramel, rich chocolate mousse, dark chocolate ganache \$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
- **Breakfast Panna cotta** – Honey Panna Cotta, toasted granola, fresh fruits & berries \$14.9
- **Spiced Carrot & Date Loaf (GF, DF)** – With coconut yoghurt, poached fruits & citrus syrup \$12.9
- **Loaded Banana & Walnut Bread** – Served with sliced banana, walnut praline, cinnamon cream, golden syrup drizzle & fresh blueberries \$13.9
- **Banana & Walnut Bread** – Toasted, served with butter \$8.0
- **Affogato** – Vanilla 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

All products are made fresh and may sell out. Check with wait staff for availability.  
15% public holiday surcharge on food & drinks

## 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

- **Carrot cake**
- **Chocolate brownie (GF, NF)**
- **Macaron selection (GF)**
- **Classic baked cheesecake**
- **Peanut butter cookie (GF, DF)**
- **Friands (GF)**
- **Seasonal raw cakes (GF, Vegan)**

• **Chocolate fondant (GF, NF)**  
**See our cake fridge for today's dessert specials.**



## Savoury • Tasty and delicious

- **Gourmet Pie of the Day** – Served with garden leaf salad. \$13.9
- **Frittata (GF, V)** – Two cheeses, sautéed leek & onion. Served with garden leaf salad \$13.9
- **Quiche (V)** – Topped with feta, olives, spinach & roasted capsicum. Served with garden leaf salad. \$13.9
- **Sausage Roll (VV)** – Sweet potato & chickpea filling. Served with garden leaf salad \$13.9
- **Soup of the Day** - Served with toasted Turkish bread & butter \$12.9
- **Baked Croissant** – Leg ham & cheddar cheese or tomato & cheddar cheese \$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 leaf salad \$5

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