

Our most popular items!

# DRINKS

SUMMER 2021/2022

## Hot Chocolates • Rich, 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
Salted Caramel ~ Thick oozing salted caramel with milk chocolate	\$8	\$6
Aztec ~ Dark, spiced with chilli and cinnamon	\$8	\$6
Gingerbread ~ Milk chocolate infused with gingerbread spices	\$8	\$6
Mocha ~ Fresh coffee combined with smooth real couverture chocolate	\$8	\$6
Honeycomb ~ Hot chocolate with delicious house made honeycomb	\$8	\$6
Matcha ~ Pure Matcha powder mixed through white chocolate	\$9	\$7
100% Cacao ~ Dark, rich, full of intense flavour	\$9	\$7
Alternative milks (almond, bonsoy, oat, coconut, lactose free)	\$1	\$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 (DF)		
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
Strawberry ~ Thick, real strawberry shake	\$7.9
Alternative milks (almond, bonsoy, oat, coconut, lactose free)	\$1



## 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

**Coffee** • All our coffees are sourced from local speciality roasters and created by our passionate baristas. We use Adelaide Hills Tweedvale dairy milk.

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

Black ~ Seasonal single origin coffee

Barista's Choice ~ Our staff will advise you on today's coffee bean

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

	cup	mug
Coffee (Cappuccino, latte, flat white, long black, ...) + 2 Chocolates	\$9	\$10
Short Coffee (Espresso or macchiato) + 2 Chocolates	\$8.5	
Alternative milks (almond, bonsoy, oat, coconut, lactose free)	\$0.8	\$1

## Iced Drinks • Scoops of ice cream, 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
Salted Caramel Iced Chocolate ~ Iced chocolate with oozing salted caramel	\$8.5
Honeycomb Iced Chocolate ~ Iced chocolate with smashed honeycomb chunks	\$8.5
Mint Iced Chocolate ~ Double vanilla ice cream, peppermint, choc sauce & cream	\$8.5
Raspberry Ice Chocolate ~ Vanilla & chocolate ice cream, raspberry couli & cream	\$8.5
Iced Chai ~ Double vanilla ice cream, natural chai spices & cream	\$8.5
Vegan Iced Choc (DF, VV) ~ Coconut sorbet, dark chocolate & almond milk	\$9.5



## Truffles & Ganaches

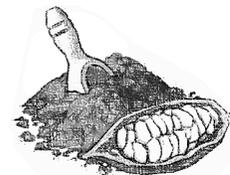
Unique, handmade treats

Popular chocolate flavours are:

- Lime
- Raspberry
- Peppermint
- Pure Dark Ganache (VV)
- Salted Caramel
- Marzipan (VV)
- Pure Milk Ganache
- 80% Ugandan Ganache
- Shiraz
- Baileys

## Refreshing Cold Drinks • Cool and light

Natural Fruit Juices available from display fridge (DF, VV)	\$5.9
House made refreshing iced tea (DF, VV)	\$6.9
Coffee frappé (DF opt., VV opt.)	\$6.9
Mango, pineapple & passionfruit tropical frappé (DF, VV)	\$7.9
Watermelon, strawberry & mint frappé (DF, VV)	\$7.9



DF dairy free, VV vegan, NF nut free  
Please advise staff of any dietary requirements.

## Waffles • *Soft in the middle and slightly crispy on the outside*

- Classic ~ Fresh strawberries, vanilla ice cream, milk chocolate sauce \$17.9
- Chocolate Mint ~ Mint & chocolate chip ice cream, dark chocolate sauce, brownie cubes, house-made marshmallows \$17.9
- Berry & Honeycomb ~ Raspberry compote, smashed honeycomb, berry ice cream \$17.9
- Caramel Crunch ~ Hazelnut concorde, house made salted caramel sauce, chocolate ice cream \$17.9
- Blinky Bill ~ Brownie cubes, milk chocolate sauce, vanilla ice cream, freckle koalas (kids size) \$12.9
- Add ice cream, maple syrup, salted caramel, whipped cream, chocolate sauce, honeycomb ea. \$3
- Add fresh strawberries, blueberries, brownie cubes, sliced banana ea. \$4
- GF opt. add \$2

## 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.*

- Rachael (GF) ~ Lemon almond cake, mint cream, lemon curd, lemon myrtle mousse \$9.5
- Marcus (GF, NF) ~ Chocolate pastry, milk chocolate caramel, rich chocolate mousse, dark chocolate ganache \$9.5
- Mahalia (GF) ~ Matcha & pistachio sponge, pistachio cream, lemon curd, white chocolate mousse \$9.5
- Samantha (GF) ~ Spiced macadamia crumb, passionfruit curd, banana cream, caramelised white chocolate mousse \$9.5

## 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 (GF) ~ Honey panna cotta, toasted granola, seasonal fruits \$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 \$14.9
- Buttered Banana & Walnut Bread ~ Toasted golden brown & served with butter \$8
- Affogato (GF) ~ Vanilla ice cream with warm chocolate and a shot of coffee \$12.9
- Dessert Platter (GF opt., NF opt.) ~ Selection of tarts, desserts, cakes and chocolates. Serves 2 people. \$29

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

15% public holiday surcharge on food & drinks

## Truffles & Ganaches • *Unique, handmade treats*

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)
  - Chocolate fudge cookie (NF)
  - Classic baked cheesecake
  - Peanut butter cookie (GF, DF)
  - Friends (GF)
  - Seasonal raw cakes (GF, DF, VV)
  - Chocolate fondant (GF, NF)
- See our cake fridge for today's dessert specials.**



## Savoury • *Tasty and delicious*

- Quiche (V) ~ Topped with feta, olives, spinach & roasted capsicum \$13.9
- Served with garden leaf salad
- Frittata (GF, V) ~ Two cheeses, sautéed leek & onion \$13.9
- Served with garden leaf salad
- Baked Croissant ~ Leg ham & tasty cheese or cheese & tomato \$8.9
- Gourmet Chicken and Vegetable Pie ~ Served with garden leaf salad \$13.9
- Savoury Muffin (GF) ~ Served with tomato chutney \$7.9
- Ask our staff for today's muffin selection
- Sausage Roll (VV) ~ Sweet potato & chickpea filling \$13.9
- Served with garden leaf salad
- Add grilled chorizo \$5, tomato chutney \$2, side garden salad \$5

GF gluten free, DF dairy free, V vegetarian, VV vegan, NF nut free  
Please advise staff of any dietary requirements.