

COFFEE

Our premium single origin coffee beans are sourced locally from speciality roasters. We use Lobethal's Tweedvale dairy milk.

SHORT BLACK | MACCHIATO 4.3

LONG BLACK | LONG MAC Cup 4.5 | Mug 5.5

FLAT WHITE | LATTE | CAPPUCCINO | PICCOLO Cup 4.8 | Mug 5.8

ICED LATTE | ICED LONG BLACK Cup 4.8 | Mug 5.8

OTHER MYLKS 1.0 Almond, Bonsoy, Oat, Coconut or Lactose Free

CHOCOLATE PAIRING





ADD TWO TRUFFLES TO ENJOY WITH YOUR **DRINK FOR 5.0**

When you choose your coffee, hot chocolate or cold drink we expertly match our handmade truffles & ganaches to the unique flavour of your drink.

TRUFFLES AND GANACHES

Perfected by Chocolatier and Owner, Marcus Booth-Remmers, our chocolates are defined by bright & bold flavours. Be it paired alongside a drink, or gifted in a box, our handmade artisan chocolates take days to craft.

TRUFFLE SELECTION \$2.90 EACH

All these Truffle & Ganaches are Nut Free & Gluten Free

Truffles -Cherry Liqueur Shiraz -Salted Caramel Baileys

Ganache -Raspberry Dark Chocolate (VV) Pure Milk Chocolate -Almond Marzipan (VV) -Apricot & Chilli (VV)

HOT CHOCOLATES

MILK, DARK OR WHITE Couverture chocolate melted through milk.

VIENNA

A dollop of whipped cream on a hot milk chocolate

AZTEC

Cup 7.0 | Mug 9.0

Cup 7.0 | Mug 9.0

Cup 6.5 | Mug 8.5

Cup 7.0 | Mug 9.0

Chilli and cinnamon bursting through dark hot chocolate

SALTED CARAMEL

Oozing thick salted caramel meets hot milk chocolate



HOT CROSS BUN

Cup 7.0 | Mug 9.0

Hot Cross Bun spices mixed through luxurious milk chocolate

MOCHA

Cup 7.0 | Mug 9.0 A rich combination of fresh coffee & milk chocolate

NATIVE BLEND Cup 7.5 | Mug 8.5 Chocolatier's choice of seasonal Australian botanicals. Ask our staff for today's blend

MATCHA

Organic Matcha steeped through white hot chocolate

100% CACAO

OTHER MYLKS

Cup 8.0 | Mug 10.0

Cup 8.0 | Mug 10.0

The darkest of chocolate, teeming with palate coating intensity

1.0

1

Almond, Bonsoy, Oat, Coconut or Lactose Free

LOOSE LEAF TEAS

Small Pot 5.5 | Large Pot 8.0

English Breakfast | French Earl Grey | Green Sencha Chai Tea | Peppermint | Herbal Blend

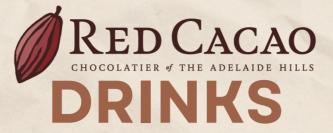
FEEL-GOOD INFUSION TEA Sml Pot 8.9 | Lg Pot 13.9

Lemon, ginger & honey

CHAILATTE (GF)

Cup 6.5 | Mug 8.5

Authentic chai spices steamed through milk Make it "dirty" by adding a shot of coffee for \$0.60 or two shots for \$1.20



ICED CHOCOLATES

Real chocolate drinks, poured over ice cream, & topped with fresh cream.

ICED CHOCOLATE

Vanilla & chocolate ice cream, chocolate sauce & cream

ICED COFFEE 8.0

Vanilla ice cream, fresh coffee & cream

ICED MOCHA

9.0

8.5

Vanilla & chocolate ice cream, fresh coffee. chocolate sauce & cream

SALTED CARAMEL CHOCOLATE 9.5

Iced chocolate with oozing salted caramel

ICED HONEYCOMB CHOCOLATE 95

Iced chocolate with smashed honeycomb chunks



ICED RASPBERRY CHOCOLATE Vanilla & chocolate ice cream & a ripple of raspberry coulis	9.5
ICED MINT CHOCOLATE Double vanilla ice cream, peppermint, chocolate sauce & cream	9.5
ICED VEGAN CHOCOLATE (VV) Coconut sorbet, dark chocolate & almond r	9.5 nilk
AFFOGATO Vanilla ice cream with warm chocolate & a shot of coffee	13.5
OTHER MYLKS Almond, Lactose Free & Oat	1.0
ADD ONS Add our home made gooey salted caramel or raspberry coulis to any drink	1.0

SHAKES

VANILLA, CHOCOLATE OR STRAWBERRY	8.5
MANGO-RASPBERRY Mango, raspberry & vanilla ice cream	9.5
BERRY-BANANA Banana, blueberry, raspberry & blackberry	9.5
PEANUT-CACAO Peanut butter, cacao, banana & maple syrup	9.5
OTHER MYLKS Almond, Bonsoy, Oat, Coconut or Lactose Fr	1.0 ee

JUICES AND FRAPPÉS

TROPICAL FRAPPÉ (VV) Passion fruit, pineapple & mango	8.5
WATERMELON, STRAWBERRY & MINT FRAPPÉ (VV) Light & refreshing	8.5
COFFEE FRAPPÉ Ice-cold coffee kick. Alternative mylks available	7.5
NATURAL FRUIT JUICES (VV) Available from display fridge	6.5

KIDS

MONKEY PLATE	7.5
Warm or cold chocolate drink with a	
chocolate frog & marshmallow	
CHOCOCINO BUBBLE PLATE	4.9
Babycino with chocolate chips & a sprinkle	cookie

FURRY FRIENDS

Because four legged friends also love Red Cacao.

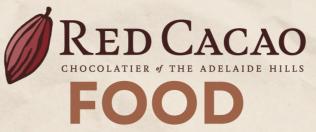
PUPPERCINO & BISCUIT

3.9

Frothed lactose free milk (alternative milks available)

Please advise our welcoming staff of any dietary requirements.

💋 (VV) Vegan



WAFFLES

Fluffy, but crispy; please allow extra time as our waffles are cooked fresh to order. Add \$3 to make it Gluten Free.

CLASSIC (NF) Fresh strawberries, vanilla ice cream & milk chocolate sauce	20.5
APPLE CRUMBLE Cinnamon ice cream, butterscotch sauce, nut crumble & poached apple	20.5
SARAH (NF) Fresh cream, smashed pavlova, berry compote a brownie chunks	20.5 &
VEGAN WAFFLE (VV, NF) Fresh strawberries, coconut sorbet, maple syrup on a vegan waffle base	22.5
CHOC FRECKLE (KIDS) (NF) Vanilla ice cream, freckle cone & milk choc sauce	14.9
ADD ONS	
Ice cream, whipped cream, maple syrup, salted caramel or freckle ice cream cone	3.0
Brownie cubes, banana slices or fresh strawberries	4.0
DDUNIQUI	

BRUNCH

RAISIN LOAF (NF) (VV OPTION) Freshly baked sourdough served warm with butter	8.0
FRESHLY BAKED SCONE (NF) Served warm with house made jam & cream	9.0
CROISSANT (NF) With milk chocolate shards or with house made jam & freshly whipped cream	10.5
BUTTERED BANANA BREAD Toasted golden brown & served with butter	9.5
LOADED BANANA BREAD Chai butter, sliced banana, strawberries, walnut prali & maple syrup	16.9 ne
SPICED CARROT & DATE LOAF (GF, DF) With coconut yoghurt, poached fruits & citrus syrup	14.9
BREAKFAST PANNA COTTA Honey panna cotta with seasonal fruits, chocolate	16.9

coated granola & citrus syrup

GATEAUX CAKES

Made in house, our gateaux cakes boast the same philosophy as our chocolate: only the best of the best. All cakes are: 10.5

MATTHEW (GF)

Almond brownie, maple crème légère, chai spiced plum jelly and roasted milk chocolate mousse

MARCUS (GF, NF)

Chocolate pastry, milk chocolate caramel, rich chocolate mousse & dark chocolate ganache

RACHAEL (GF)

Lemon almond cake, mint cream, lemon curd & lemon myrtle mousse

SAMANTHA (GF)

Spiced macadamia crumb, passionfruit curd, banana cream & caramelised white choc mousse



BAKED CLASSICS

Rediscover the classics, with our quality house made selection. Some favourites include:

FRENCH MACARON SELECTION **CHOCOLATE BROWNIE** (GF, NF) **CLASSIC BAKED CHEESECAKE CARROT CAKE** FRIANDS (GF) SALTED CARAMEL TART (GF, NF) **PEANUT BUTTER COOKIE** (GF, DF) SEASONAL RAW CAKES (GF, VV)

Browse the full range in our cake fridge.

Add ice cream, whipped cream or milk 1.0 chocolate sauce

DESSERT PLATTER

Daily selection of tarts, desserts, cakes & 32.0 chocolates. Serves 2 people. (GF & NF options available)

(VV) Vegan (NF) Nut Free (DF) Dairy Free (GF) Gluten Free

FOOD REDCACAO CHOCOLATIER & THE ADELAIDE HILLS FOOD

SAVOURY

Light & fresh lunch.	
GOURMET CHICKEN & VEGETABLE PIE	15.9
Served with garden leaf salad	
HOUSE MADE SOUP (V, VV OPTION)	14.9
Hearty soup served with toasted Turkish bread	
SAVOURY MUFFIN (GF)	9.5
Served with tomato chutney, ask our staff for today's selection	
TOASTIE	10.5
Leg ham & tasty cheese (add tomato \$2) Cheese & tomato (V)	
FROMAGE TART (V)	15.9
Topped with feta, olives, spinach & roasted capsicum. Served with garden salad	
FRITTATA (GF) (V)	16.9
Two cheeses, sautéed leek & onion, served with garden salad	
SAUSAGE ROLL (VV)	16.9
Sweet potato & chickpea filling, served with garden salad	

ADD ONS

Add tomato chutney (GF, VV)	2.0
Add side garden salad	5.0

0

(VV) Vegan (V) Vegetarian (GF) Gluten Free

Please advise our welcoming staff of any dietary requirements.

SPECIALS

At Red Cacao, we love specials. Here's a list of our weekly specials & the days they're available. Please ask your server for more information. Available until sold out.

FRIDAY NIGHTS

AWARD-WINNING DESSERT BAR

Every Friday evening Red Cacao transforms into an elegant Dessert Bar. Our talented pastry chefs create a mouthwatering dessert for you to enjoy. Bookings welcome from 6pm.

SUNDAYS

WAFFLES (HAPPY HOUR FROM 9AM-11AM)

Every Sunday, we celebrate waffles by serving three unique off-menu waffles. These can be made gluten free, just ask one of our welcoming staff when you order

CHEESECAKE OF THE WEEK

Each week the talented team in our chocolate factory creates a new cheesecake. Browse the full range of our cakes in our display cabinet

ALLERGEN ADVICE

Please advise our welcoming staff of any dietary requirements at time of ordering. At Red Cacao we have a large variety of dietary friendly options available.

Whilst making every reasonable effort to fulfil all requests & preferences, allergen-free meals can not be guaranteed & Red Cacao does not accept responsibility for any allergic reactions.

SIGN UP TO OUR MONTHLY NEWSLETTER TO WIN A \$50 VOUCHER



Each month we share recipes, new product announcements, news from the chocolate factory & chocolate shop, plus first dibs on events and so much more!

Winners will be notified by email on the last day of each month.