



# RED CACAO

Adelaide Hills Artisan Chocolatier

## COFFEE

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

**SHORT BLACK | MACCHIATO**

5.0

**FLAT WHITE | LATTE | CAPPUCCINO | LONG BLACK**

Cup 5.5 | Mug 6.5

**ICED LATTE | ICED LONG BLACK**

Cup 5.5 | Mug 6.5

**HONEYCOMB ICED LATTE**

Tall Glass 11.5

Double shot of coffee infused with house made honeycomb syrup, topped with pouring cream

**MATCHA LATTE | ICED MATCHA**

Cup 6.5 | Mug 8.5

**EXTRAS**

1.0

Freshly ground Swiss water Decaf, Extra shot

**OTHER MYLKS**

1.0

Almond, Bonsoy, Oat, Coconut or Lactose Free

## CHOCOLATE PAIRING



**ADD TWO TRUFFLES TO ENJOY WITH YOUR DRINK FOR 6.0**

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

Perfect 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 \$3.50 EACH**

All these Truffle & Ganaches are Gluten Free

**Truffles**

-Baileys

-Shiraz

-Salted Caramel

**Ganache**

-Raspberry (VV)

-Pure Milk

-Almond Marzipan (VV)

## HOT CHOCOLATES

**MILK, DARK OR WHITE**

Cup 7.0 | Mug 9.0

Couverture chocolate melted through milk.

**VIENNA**

Cup 8.0 | Mug 10.0

A dollop of whipped cream on a hot milk chocolate

**AZTEC**

Cup 8.0 | Mug 10.0

Chilli and cinnamon bursting through dark hot chocolate

**SALTED CARAMEL**

Cup 8.0 | Mug 10.0

Oozing thick salted caramel meets hot milk chocolate



**PEPPERMINT**

Cup 8.0 | Mug 10.0

Fresh bold peppermint flavour emboldens dark chocolate

**MOCHA**

Cup 8.0 | Mug 10.0

A rich combination of fresh coffee & milk chocolate

**NATIVE BLEND**

Cup 9.0 | Mug 11.0

Chocolatier's choice of seasonal Australian botanicals.

Ask our staff for today's blend

**100% CACAO**

Cup 9.0 | Mug 11.0

The darkest of chocolate, teeming with palate-coating intensity

**OTHER MYLKS**

1.0

Almond, Bonsoy, Oat, Coconut or Lactose Free

## LOOSE LEAF TEAS

**Small Pot 6.0 | Large Pot 8.5**

English Breakfast | French Earl Grey | Green Sencha  
Chamomile | Chai Tea | Peppermint | Rooibos Vanilla

**FEEL-GOOD INFUSION TEA** Sml Pot 9.5 | Lg Pot 14.9

Lemon, ginger & honey

**CHAI LATTE (GF)**

Cup 7.5 | Mug 9.0

Authentic chai spices steamed through milk

Make it "dirty" by adding a shot of coffee for \$1 or two shots for \$2



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## ICED CHOCOLATES

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

### ICED CHOCOLATE 10.5

Vanilla & chocolate ice cream, chocolate sauce & cream

### ICED COFFEE 10.0

Vanilla ice cream, fresh coffee & cream

### ICED MOCHA 11.0

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

### SALTED CARAMEL CHOCOLATE 11.5

Iced chocolate with oozing salted caramel

### ICED HONEYCOMB CHOCOLATE 11.5

Iced chocolate with smashed honeycomb chunks



### ICED RASPBERRY CHOCOLATE 11.5

Vanilla & chocolate ice cream & a ripple of raspberry coulis

### ICED MINT CHOCOLATE 11.5

Double vanilla ice cream, peppermint, chocolate sauce & cream

### ICED VEGAN CHOCOLATE (VV) 11.5

Coconut sorbet, dark chocolate & almond milk

### AFFOGATO 14.5

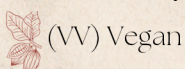
Vanilla ice cream with warm chocolate & a shot of coffee

### OTHER MYLKS 1.0

Almond, Lactose Free & Oat

### ADD ONS 1.0

Add our home made gooey salted caramel or raspberry coulis to any drink



(VV) Vegan

## SHAKES

### VANILLA, CHOCOLATE OR STRAWBERRY 9.5

### MANGO-RASPBERRY 11.0

Mango, raspberry & vanilla ice cream

### BERRY-BANANA 11.0

Banana, blueberry, raspberry & blackberry

### PEANUT-CACAO 11.0

Peanut butter, cacao, banana & maple syrup

### OTHER MYLKS 1.0

Almond, Bonsoy, Oat, Coconut or Lactose Free

## JUICES AND FRAPPÉS

### TROPICAL FRAPPÉ (VV) 10.0

Passion fruit, pineapple & mango

### WATERMELON, STRAWBERRY & MINT 10.0

#### FRAPPÉ (VV)

Light & refreshing

### COFFEE FRAPPÉ 9.0

Ice-cold coffee kick.

Alternative mylks available

### NATURAL FRUIT JUICES (VV) 7.0

Available from display fridge

## KIDS

### MONKEY PLATE 8.5

Warm or cold chocolate drink with a chocolate frog & marshmallow

### CHOCOCINO BUBBLE PLATE 5.9

Babycino with chocolate chips & a sprinkle cookie

## FURRY FRIENDS

Because four legged friends also love Red Cacao.

### PUPPERCINO & BISCUIT 4.9

Frothed lactose free milk  
(alternative milks available)



Please advise our welcoming staff of any dietary requirements.



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## 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)** 24.9

Fresh strawberries, vanilla ice cream & milk chocolate sauce

**BANOFFEE (NF)** 24.9

Fresh banana, whipped cream & salted caramel sauce

**APPLE CRUMBLE** 24.9

Cinnamon ice cream, butterscotch sauce, nut crumble & poached apple

**CHOCOLATE (NF)** 24.9

Chocolate ice cream, choc concorde, warm brownie cubes & chocolate caramel sauce

**VEGAN WAFFLE (VV, NF)** 26.9

Fresh strawberries, coconut sorbet, maple syrup on a vegan waffle base

### ADD ONS

Ice cream, whipped cream, maple syrup, salted caramel 4.0

Brownie cubes, banana slices, fresh blueberries honeycomb chunks or fresh strawberries 5.0

## BRUNCH

**RAISIN LOAF (NF) (VV OPTION)** 9.0

Freshly baked sourdough served warm with butter

**FRESHLY BAKED SCONE (NF)** 9.5

Served warm with house made jam & cream

**CROISSANT (NF)** 12.5

With milk chocolate shards or house made jam & freshly whipped cream

**BUTTERED BANANA BREAD** 10.0

Toasted golden brown & served with butter

**LOADED BANANA BREAD** 18.5

Chai butter, sliced banana, fresh blueberries, walnut praline & maple syrup

**SPICED CARROT & DATE LOAF (GF, DF)** 15.5

With coconut yoghurt, poached fruits & citrus syrup

**BREAKFAST PANNA COTTA** 18.9

Honey panna cotta with seasonal fruits, chocolate 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.

**MARCUS (GF, NF)** 12.5

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

**RACHAEL (GF)** 12.5

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

**JEMIMA (GF)** 12.5

Almond choc cake, Kangaroo Island lavender cream, honey curd, dark chocolate mousse, lavender glaze

**MAHALIA (GF)** 12.5

Matcha & pistachio sponge, pistachio cream, lemon curd & white chocolate 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 VEGAN CAKES (GF, VV)**

Browse the full range in our cake fridge.

Add ice cream, whipped cream or milk chocolate sauce 1.5

## DESSERT PLATTER

Daily selection of tarts, desserts, cakes & chocolates. Serves 2 people. 38.0  
(GF & NF options available)



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



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## SAVOURY

Light & fresh lunch.

**GOURMET CHICKEN & VEGETABLE PIE** 19.5  
Served with garden leaf salad

**HOUSE MADE SOUP (V, VV OPTION)** 17.5  
Hearty soup served with toasted Turkish bread

**SAVOURY MUFFIN (GF)** 11.5  
Served with tomato chutney, ask our staff for today's selection

**TOASTIE** 11.5  
Leg ham & tasty cheese (add tomato \$2)  
Cheese & tomato (V)



**FROMAGE TART (V)** 17.5  
Topped with feta, olives, spinach & roasted capsicum. Served with garden salad

**FRITTATA (GF) (V)** 19.5  
Two cheeses, sautéed leek & onion, served with garden salad

**SAUSAGE ROLL (VV)** 19.5  
Sweet potato & chickpea filling, served with garden salad

**ADD ONS**  
Add tomato chutney (GF, VV) 2.0  
Add side garden salad 6.0



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



Please advise our welcoming staff of any dietary requirements.



**20% surcharge applies to public holidays**

**1% surcharge for all Card Payments**

## 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 by serving an ultimate creation off-menu waffle. It can be made gluten free, just ask one of our welcoming staff when you order

### CHEESECAKE OF THE WEEK

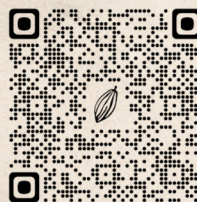
Each week the talented team in our chocolate factory creates a new cheesecake. Browse the full range of our cakes in our display cabinet

### 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 NEWSLETTER



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