



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 | CAPPUCINO | LONG BLACK

Cup 5.5 | Mug 6.5

ICED LATTE | ICED LONG BLACK

Tall Glass 6.5

HONEYCOMB ICED LATTE

Tall Glass 11.5

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

MATCHA LATTE | ICED MATCHA

Cup 7 | Mug 9

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 7.0

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.

TRUFFLE SELECTION \$3.50 EACH

All these Truffle & Ganaches are Gluten Free

Truffles

-Baileys

-Shiraz

-Salted Caramel

Ganache

-Raspberry (VV)

-Pure Milk

-Apricot & Chilli (VV)

HOT CHOCOLATES

MILK, DARK OR WHITE

Cup 8.0 | Mug 10.0

Couverture chocolate melted through milk.

VIENNA

Cup 9.0 | Mug 11.0

A dollop of whipped cream on a hot milk chocolate

AZTEC

Cup 9.0 | Mug 11.0

Chilli and cinnamon bursting through dark hot chocolate

SALTED CARAMEL

Cup 9.0 | Mug 11.0

Oozing thick salted caramel meets hot milk chocolate



ORANGE

Cup 9.0 | Mug 11.0

Zesty orange flavour emboldens dark chocolate

GINGER

Cup 9.0 | Mug 11.0

Warming ginger through dark hot chocolate

MOCHA

Cup 9.0 | Mug 11.0

A rich combination of fresh coffee & milk chocolate

NATIVE BLEND

Cup 10.0 | Mug 12.0

Chocolatier's choice of seasonal Australian botanicals. Ask our staff for today's blend

100% CACAO

Cup 10.0 | Mug 12.0

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 6.5 | 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 8.0 | Mug 10.0

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

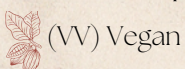
Vanilla ice cream with warm chocolate & a shot of coffee

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) 26.5

Fresh strawberries, vanilla ice cream & milk chocolate sauce

BANOFFEE (NF) 26.5

Fresh banana, whipped cream & salted caramel sauce

APPLE CRUMBLE 26.5

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

BLACK FOREST 26.5

Chocolate ice cream, cherry compote fresh whipped cream & cherry couli

VEGAN WAFFLE (VV, NF) 28.5

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

ADD ONS

Vanilla ice cream, whipped cream, maple syrup, salted caramel 4.0

Banana slices, blueberry compot, honeycomb chunks, fresh strawberries, poached apple or coconut sorbet 5.0

BRUNCH

RAISIN LOAF (NF) (VV OPTION) 11.0

Freshly baked sourdough served warm with butter

FRESHLY BAKED SCONE (NF) 10.0

Served warm with house made jam & cream

CROISSANT (NF) 14.5

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

BUTTERED BANANA BREAD 12.0

Toasted golden brown & served with butter

LOADED BANANA BREAD 18.5

Chai butter, sliced banana, blueberry compot, walnut praline & maple syrup

SPICED CARROT & DATE LOAF (GF, DF) 16.5

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) 15.0

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

RACHAEL (GF) 15.0

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

MAHALIA (GF) 15.0

Matcha & pistachio sponge, pistachio cream, lemon curd & white chocolate mousse

MATTHEW (GF) 15.0

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



BAKED CLASSICS

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

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.

SEASONAL GOURMET PIE

Served with garden leaf salad

19.5

SAVOURY MUFFIN (GF)

Served with tomato chutney, ask our staff for today's selection

12.5

TOASTIE

Leg ham & tasty cheese (add tomato \$2)

Cheese & tomato (V)

12.5



FROMAGE TART (V)

Topped with feta, olives, spinach & roasted capsicum. Served with garden salad

18.5

FRITTATA (GF) (V)

Two cheeses, sautéed leek & onion, served with garden salad

20.0

CURRY LENTIL POTATO PIE (VV)

Vindaloo curry infused red lentils topped with smooth mash potato, served with garden salad

19.5

ADD ONS

Add tomato chutney (GF, VV)

Add side garden salad

2.0

6.0



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



Please advise our welcoming staff of any dietary requirements.



20% surcharge applies to public holidays

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.

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

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

WAFFLE (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

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!