

Welcome to. . .

Red Door espresso

ORDERING

When you are ready to place your order,
Please make your way to the front red counter with your table number.

SPECIALS BOARD

Don't forget to have a look at today's specials

FAMILY FRIENDLY

High-chairs available.
Kids giant blackboard located in the garden.
Toys and books also available located next to coffee lounge area 13

WEEKEND LIVE MUSIC

Both Saturday's & Sunday's over brunch.

BATHROOMS

located past Blue lounge, through the grape-vines.
We use water saving toilets, so don't be alarmed the
water turns itself off automatically

PET FRIENDLY

You may enjoy the company of your four-legged best friend
in the garden courtyard.
Entry through the rear red gate

WHEELCHAIR ACCESS

Both front and rear ramps
And bathroom facilities

WI-FI

Free Wi-Fi available

OPEN

| | |
|-------------------|--------------|
| Mon | Closed |
| Tues | Closed |
| Wed | 7.30am – 5pm |
| Thurs | 7.30am – 5pm |
| Fri | 7.30am – 5pm |
| Sat | 7.30am – 5pm |
| Sun | 9.30am – 4pm |
| Closed P/Holidays | |

W reddoorespresso.com

P 08 8563 1181



Breakfast

Served all day until 4pm daily
Served all day until 3pm on Sundays

Wood-oven Toast, 8 V

from the local 'Apex Bakery', wood-oven light sour-dough toast
Light White sourdough or Whole-meal sourdough
Plus spread -Peanut butter, strawberry jam, apricot jam, marmalade, honey, vegemite or butter

Spiced Fruit Bread, 8 V

from the local 'Apex Bakery', handmade traditional recipe
Served toasted with side of butter & house jam, honey or marmalade

Thick Cut Raisin Toast 8 V

Served toasted and buttered, with choice of jams, honey or marmalade

Croissant

Traditional, Served toasted, with choice of various jams, honey or marmalade 8 V

Leg Ham, Served toasted, with leg Ham, swiss-cheese, tomato slices and basil pesto 15

Smoked Salmon, Served toasted, with smoked salmon, cream cheese, rocket, capers and dill sauce 16

Banana Loaf (Dairy Free loaf) 8 V

A moist loaf made from banana's served with a side of butter and a dusting of icing sugar

Banana & Salted Caramel Granola 14 V

Toasted crunchy oat granola, fresh banana, slithered almonds, squirt of honey,
A dollop of natural yoghurt, salted caramel sauce & a side of milk of your choice.

Winter Porridge Bowl 16 VN

Packed full of Oats, coconut milk, cinnamon and drizzle of maple syrup and cooked to warm your tummy.
Topped with dried apricots, fresh banana, pecan nuts, cranberries, and coconut flakes

Raspberry & Apple Twist Smoothie Bowl 16 VN SUPERFOOD BOWL

Rolled oats, raspberries, poached apples, coconut milk and maple syrup, blended and topped with
poached cinnamon apples, kiwi fruit, slithered almonds, chia seeds, coconut flakes and granola

Pancake Stack (3)

Traditional with vanilla ice-cream, maple syrup and a dusting of icing sugar 12 V

Chocolate Fudge with fresh strawberries, vanilla ice-cream, maple syrup, chocolate fudge 16 V
sauce and a dusting of icing sugar

Red Velvet Waffle 16 V

Served hot, with a dollop of berry ice-cream, a good splash of red velvet chocolate sauce,
fresh strawberries, maple syrup and a dusting of icing sugar.

Donuts – Italian style 16 V

Sweet cinnamon chai donuts. On a salad of fresh strawberries, raspberry sauce and a chocolate dipper.

Lemon Curd French Crepes 16 V

Served hot, with a dollop of vanilla ice-cream, a good splash of lemon curd,
and a dusting of icing sugar.

Sorry **NO CHANGES** to menu unless dietary requirement



Breakfast

Served all day until 4pm daily
Served all day until 3pm on Sundays

Free-range Eggs on the Nest, 15 V

Jumbo eggs served on wood-oven light sour-dough Toast.
Poached eggs ... Fried eggs ... OR Scrambled.

B 'n' E Toasted Breaky Sandwich 16

Crispy bacon rashers, free range fried egg, swiss cheese and caramelised onion relish in a wood oven toasted sandwich.

Bacon & Egg Muffin Stack, 17

Packed full of bacon & a fried free-range egg, with a crunchy potato hash brown, vintage cheddar cheese and a dollop of hollandaise sauce.

Smashed Dukkah, Avocado & Fetta Crumpets 19 V

Smashed Avocado, crumbled fetta, a sprinkle of dukkah and lemon juice on toasted crumpets topped with wild rocket leaves and a drizzle of our tahini sesame sauce.

Salt n Pepper Tofu, 22 VN

On garlic roasted market mushrooms, toasted whole meal, topped with crispy shallots, snowpea tendrils and a drizzle of lightly spiced plum sauce.

Beans, Bacon & Browns 23 GF

House-made baked beans, packed full of cannellini, lima, great northern and red kidney beans, topped with pecorino cheese, fresh rocket leaves, rashers of bacon and golden hash browns (2). Served with gluten free toast.

Green Eggs Benedict, 25

Baked winter-style benedict of fresh smashed avocado & 'Thornby's' fresh smoked leg ham, two poached free-range eggs on toasted English muffins, topped with fresh rocket leaves and splashes of basil infused hollandaise sauce.

Smoked Salmon & Potato Hot cake Benedict, 26

Smoked salmon, free-range poached eggs on crispy potato rosti's, with a splash of dill hollandaise.

Chorizo Big Barossa Grill 26

Free-range fried eggs, layered on sour-dough toast topped with 'Barossa Fine Foods' chorizo, gourmet chicken & baby spinach sausages, loads of bacon rashers, hash browns, a pot of house tomato sauce and a drizzle of Worcestershire sauce

EXTRAS – To add on to one of our delicious breakfasts

| | | | | | |
|--------------------------|-----|----------------------------|-----|-------------|-----|
| Slice of extra toast | 3.5 | Grilled basil Tomatoes (2) | 5 | Baked Beans | 5.5 |
| Extra Free-range Egg (1) | 3.5 | Garlic Roasted Mushrooms | 5 | Chorizo | 5 |
| Pot of Hollandaise sauce | 3.9 | Hash browns (2), | 5 | Haloumi | 5 |
| Bacon rashers (4) | 6 | Avocado | 5.5 | | |
| Sausages (3) | 6 | Smoked Salmon | 6 | | |

V= Vegetarian

GF= Gluten Free

VN= Vegan

DF= Dairy Free

Gluten Free bread available as alternative to all meals served with bread/muffins
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Afternoon Platters & Snacks

after 2pm until we close

House Dips,

Hot bread & bark 1 x dip 12
 2 x dips 16

Cheese Board for 2 people 25

Local Barossa Valley award winning cheeses
With fruit & accompaniments

Antipasto Board for 2 people 39

Local small goods, Barossa Valley cheeses, Barossa Valley Kalamata olives, dip,
fruit & vegetable accompaniments and house-made bark and crackers.

Butter Bird Jaffle 15

Butter chicken in a toasted jaffle, with crispy potato wedges

Mumma's Lasagna Jaffle 15

Beef lasagna in a toasted jaffle, with crispy potato wedges

Jaffle Josh 15

Lamb Rogan Josh in a toasted jaffle, with crispy potato wedges

Kids Menu

For kids 12 and under

Served all day until 4pm daily - Served all day until 3pm on Sundays

Baby Breakfast 12

1 free range fried egg with a rasher of bacon on wood oven toast with
a side of tomato sauce

Fish & Chips 12

Crumbed whiting fillets, served with fries & house-made aioli dipping sauce.

Chicken fillet strips 12

Chicken fillets lightly crumbed, served with fries & tomato sauce

Toasty 9.9

Leg ham & cheese toasty

Fries 9.5

Fries & tomato sauce

Gluten Free bread available as alternative to all meals served with bread/muffins
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Brunch

Served from 11am until 4pm daily
Served from 11am until 3pm on Sundays

little Meals

Posh Toast 12 V

Organic sourdough, lightly toasted with garlic butter, finished with fresh rocket leaves, pecorino cheese, crispy shallots & fresh continental leaf parsley.

Perfect to have on your own for brunch or to share as a starter.

Soup of the Day 14

& '1924' 'Apex Bakery' fresh cut bread (see specials board for today's variety)

Cajun Chicken Toasted Damper 15

Cajun chicken fillet, vintage cheddar cheese, roasted red capsicum, rocket and zingy garlic aioli.

Leg Ham Toasted Turkish Panini 15

Leg ham, vintage cheddar cheese, vine-ripe tomatoes, kale greens and seeded mustard sauce.

Pumpkin & Eggplant Toasted Focaccia 16 V

Roasted pumpkin, garlic eggplant, rocket, fetta cheese & chargrilled vegetable relish.

Halloumi Bagel 16 V

Kalamata olive tapenade, vine ripe tomatoes, chive aioli, baby lettuce and grilled halloumi.

Turkey Toasted Focaccia 17

Roasted turkey slices, camembert, cranberry sauce and baby spinach.

Vegetarian Spring Rolls 16 V

Served with a sweet-chilli dipping sauce & a crispy cabbage, rocket and cucumber salad.

Smoked Salmon Wrap 17

Smoked salmon, cream cheese, baby lettuce, spinach leaves, cucumber & dill sauce.

Sandwiches OR Sourdough Roll

Roast Chicken, Guacamole, bacon, lettuce & RD caesar mayonnaise.

Barossa Mettwurst, Gherkins, BV camembert, lettuce & RD tomato relish.

Leg Ham, Mustard mayonnaise, lettuce, vine-ripe tomato & vintage cheese.

Vegetarian, Beetroot relish, lettuce, tomato, carrot, avocado, cucumber & chive aioli V

All Sandwiches 13

All Sourdough Rolls 15

Gluten Free bread available as alternative to all meals served with bread/muffins
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Brunch

Served from 11am until 4pm daily
Served from 11am until 3pm on Sundays

bigger Meals

Crispy Pork Dim Sum Salad 21

With a shredded cabbage, cucumber, snowpeas and asian herb salad drizzled in a sesame dressing. Topped with snowpea tendrils and a chinese BBQ-style sauce.

Panko Crumbed Prawn 29

Lightly crumbed panko prawns, served with a side of fries, garlic aioli dipping sauce, and garden salad drizzled in a balsamic dressing.

Giant German Style Hot Dog 26

A double smoked kransky 'by Barossa Fine Foods' on a toasted hot dog roll with mozzarella cheese, sauerkraut, house tomato sauce, crispy bacon, grilled rosemary onions and American mustard sauce, served with a side of fries.

Crumbed Whiting Fish fillets, ½ serve 23, full serve 29

in crispy light coating, served with house tartare sauce, garden salad greens & fries.

Scotch Fillet Steak Sandwich 26

Grilled scotch fillet steak, heaped with salad greens, chive aioli, vintage cheddar, vine-ripe tomatoes, beetroot slices and an action packed onion relish, served with a side of fries and house tomato dipping sauce.

Mango Chicken Burger 25

Filled with grilled smoky bacon, lightly crumbed chicken breast, grilled fresh pineapple, heaped with salad greens, chive mayonnaise, vintage cheddar, vine-ripe tomatoes and lightly spiced mango chutney, served with a side of fries and house aioli dipping sauce.

Tempura Barramundi Burger 25

Filled with barramundi tempura fillet, heaped with salad greens, chive mayonnaise, cucumber slices and house tartare sauce, served with a side of fries and house aioli dipping sauce.

Wagyu Beef Burger 26

Filled with grilled smoky bacon, beef pattie, grilled rosemary onions, heaped with salad greens, chive mayonnaise, vintage cheddar, vine-ripe tomatoes and lightly spiced beetroot relish, served with a side of fries and house tomato sauce.

SIDES

Garden Side Salad 11 V

Tossed green salad with baby lettuce, cucumber slices, tomato wedges, carrot, red onion, red capsicum, rocket leaves, drizzled in balsamic dressing.

Fries Small 9 Large 13 V

With house-made garlic/chive aioli

Sweet Potato Fries Small 9 Large 13 V

With chipotle BBQ sauce

Chunky Potato Wedges Small 9 Large 13 V

With sweet chili sauce and sour cream

Gluten Free bread available as alternative to all meals served with bread/muffins

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Coffee, Chocolate, Chai, Leaf Teas

Coffee, cakes, gelato & ice-creams, served all day

Coffee

| | | | |
|-------------------------------|-----|-----|---------|
| Espresso | 3.7 | | |
| Piccolo Latte | 3.9 | | |
| Macchiato | 3.9 | | |
| Cappuccino | cup | 4 | mug 5 |
| Flat White | cup | 4 | mug 5 |
| Latte | cup | 4 | mug 5 |
| Turmeric Latte | cup | 4 | mug 5 |
| Long Black | cup | 3.7 | mug 4.7 |
| Affogato | 6.5 | | |
| Mocha Coffee | 6.9 | | |
| White Chocolate Mocha | 6.9 | | |
| Vienna Coffee, Black or White | 6.9 | | |

EXTRAS Soy milk, Almond milk, Lactose Free, Coconut milk, extra shot, syrup shot 1.0

Affogato

| | |
|--|-----|
| Traditional – vanilla ice-cream, shot of espresso | 6.5 |
| Fortified Shiraz – Vanilla ice-cream, shot of espresso, chocolate sauce, nip of Seize the Day Shiraz | 9.9 |

Chai Latte

| | | |
|--|-----|--|
| Spiced Chai | 5.9 | |
| Chocolate Chai | 6.9 | |
| Banana Chai | 6.9 | |
| Vanilla Chai | 6.9 | |
| Dirty Chai (spiced, over shot of coffee) | 6.9 | |

Hot Chocolate 5.9

Hot Chocolate with marshmallows

Gourmet Hot Chocolate 7.9

Aztec Chilli Chocolate
Jaffa
Peppermint Paddy
Choc Hazelnut
Cherry Ripe
Toblerone
White Chocolate
White Choc Caramel
Vienna Chocolate
Peanut butter
Nutella

Gourmet Chocolates on the Rocks - pick a flavor to be served on ice 7.5

The Ultimate Hot chocolate!!! La Parisienne Chocolate Chaud 8.9

Leaf Tea pots small/pot 5.9 Large/pot 8.9

| | | |
|-------------------|--------------------|--------------|
| English breakfast | Lady Grey | Earl Grey |
| Arctic Fire | Chai Sutra | Peppermint |
| Tropical Fire | Russian Caravansky | Green Sencha |



Cold drinks

Drinks, coffee, cakes, gelato & ice-creams, served all day

Iced

| | |
|----------------------------------|-----|
| House made Iced Coffee | 6.9 |
| House made Iced Chocolate | 6.9 |
| House Iced Latte | 5.9 |
| House made Lemon, Lime & Bitters | 6.5 |

Milkshakes 5.9

Chocolate, Vanilla, Strawberry, Choc-mint, Hazelnut, Banana, Caramel, Raspberry, Choc Peanut butter

Gourmet Thickshakes 9.9

| | |
|-----|--------------------------------|
| No1 | White Chocolate Ferrero Rocher |
| No2 | Chocolate Caramel Tim Tam |
| No3 | Oreo Cookies 'n' Cream |

Spiders 6.9

On coke, raspberry or lemon

Soft Drinks 4.5

Coke, Diet coke, Coke zero, Lift, Sprite, Old Sodas, Sarsaparilla, Ginger Beer, San Pellegrino, Blood Orange, Lemon, Bitter citrus, Juices etc

Fresh Juices of the Day 7.9

Daily fresh squeezed house-made juices

| | | |
|-----|-------------------|---|
| No1 | OJ | Oranges, oranges and oranges! |
| No2 | Summer Dayz | Watermelon, pineapple, orange and mint. |
| No3 | Green Machine | Apple, celery, kale and ginger |
| No4 | Cranberry Crusher | Cranberries, Apples & mint |

Fresh Fruit Smoothies 7.9

All smoothies are made with the fresh fruit, honey, yogurt and milk.

| | |
|-----|-------------------|
| no1 | Banana bang. |
| no2 | Blueberry blitz. |
| no3 | Raspberry zing. |
| no4 | Strawberry storm. |
| no5 | Mango mania. |

Fresh Fruit Frappes 7.9

| | | |
|-----|----------------------|---|
| No1 | Mango | Fresh mango, mango sorbet & ice |
| No2 | Berry Lemon | Fresh berries, lemon sorbet & ice |
| No3 | Espresso | Double espresso, ice, milk, ice cream & vanilla syrup |
| No4 | Strawberries & Cream | Vanilla bean gelato, fresh strawberries, milk & ice |

House-made Iced Teas 5.9

| | |
|-----|----------------|
| No1 | Fresh Mint Tea |
| No2 | Blueberry Tea |

Milk Options

Full Cream, Skim, MILKLAB brand Soy, Almond, Lactose Free, Coconut



Desserts

Served all day

Ice-cream Sundaes 11

Chocolate & Old English Toffee sundae & house chocolate sauce

Strawberry & Boysenberry sundae & raspberry sauce

Cookies n Cream & vanilla sundae & caramel sauce

All sundaes are served with caramel popcorn & toffee . . . yum

Banana Split 9

Packed full of Bananas, chocolate fudge sauce, crushed nuts, vanilla ice-cream and chocolate wafer.

Ice-cream & gelato

Kids cone 1 x scoop 1.5

Waffle cones 1 x scoop 4.9

Waffle cones 2 x scoops 6.9

Choc dip cone 1 x scoop 5.5

Choc dip cone 2 x scoop 6.8

Ice-cream pot small 5.9

Ice-cream pot large 7.5

Toppings available for all cup ice-cream – 60c each

Chocolate, caramel, strawberry, banana, crushed nuts

Cakes & tarts

Biscuits, various 3.9

Danishes (served warm) & various slices 6.9

Macarons 3.8

Muffins 6.9

Friends 6.5

Cakes, various from 4.9 - 8.9

Old-fashioned Scones

Served with fresh whipped cream & homemade jam 1 x scone 6.9

2 x scones 9.9

Please refer to our cake fridges for our full range of desserts

All of the following desserts are served with fresh whipped cream and flavoured sauce

Subject to daily change



Notes about us. . .

We...

- Bake, make and grow lots of our meals, pastry, sweets, fruit, herbs etc in-house or locally.
- Are committed to using local, traceable and sustainable produce.
- Only employ local Barossan people.
- Are pleased to accommodate dietary requirements where possible.
Please allow a moment to confer with the Chef.
Apologise for being unable to vary the menu on some occasions.

We Choose...

Local Rohde's Jumbo Free-range eggs. Delivered direct from the farm.

Thornby's Fine meats.

Our smoky ham, and meats where possible come from our local Butcher John. John is always up for a passionate chat about his quality, range and delicious meat available.

Beef from stock that live in the local region.

Chickens that live happy and carefree in SA.

Apex Bakery, who supplies our old-style Barossan light sourdough bread.

By the 3rd & 4th generation Fechner boys.

Amanti coffee, Golden Moka is our house blend . . . the one with aroma

Sip on 'Jetfuel' the alternate bean for the kick to get through the day.

Tea range is all leaf loose tea served in pots.

And Gingerelli Chocolate drinks you can't go past

Fruit & vegetables.

We only use fresh fruits in all our juices and smoothies & market fresh vegies direct from the market.

Barossa wines, all local to the valley. . . nectar of the locals.

Barossa Valley Cheese Co

Award winning soft cheeses, plus many more made by Victoria.

Torzi Matthews Olives

First press olive oil, and Kalamata olives.

We, recycle as much as we can, bottles, plastic, cardboard, newspapers, oil and even the bathrooms use the refill clean hand water to refill the toilets.

**On behalf of my Red Door team & myself, Patti McGorman
we wish you a happy time here at Red Door, & thank-you for your patronage
. . . enjoy**

FOOD IS GOOD . . . WINE IS BETTER

