

Welcome to...

# Red Door espresso

## **Table Service**

We look forward to serving you.

## **Specials Board**

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

## **Wine**

Feeling parched? ... Cold Beer and Barossa wines available from 9am.

## **Family friendly**

High-chairs are available. Please ask our friendly staff to assist you.

Kids blackboard located in the garden.

## **Weekend live music**

Local artists

Saturday's & Sunday's over brunch.

## **Allergies – Gluten free - Vegan**

Please advise us of any allergies, we are happy to help!

## **Bathrooms**

Located past the red birds, enter 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 or on the front verandah. Entry is through the rear red gate if you wish to sit in the courtyard.

Please advise staff you have arrived.

## **Wheelchair access**

Front & rear ramps & bathroom facilities.

## **WI-FI**

Free Wi-Fi available. Click on 'Red Door Espresso'.

## **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	

**reddoorespresso.com**

08 8563 1181

# Breakfast

Served all day until 4pm daily  
Served all day until 2.30pm on Sundays

## **Breakfast Cereal Bowl**

Rolled oats, barley, crushed hazelnuts, dried apricots, pecan nuts, dried cranberries, coconut poached peaches, side of milk, passionfruit yoghurt & maple syrup. 16.5 V

## **Salted caramel Banana Loaf**

Natural yoghurt, poached pears, salted caramel sauce & hazelnut crumb. (loaf only GF/DF/V/NF) 16 V

## **Lemon Curd French Crepes**

A trio of crepes, vanilla ice-cream, lemon curd, fresh lemon wedges & icing sugar 19 V

## **Blueberry Pancakes**

A trio of pancakes, vanilla ice-cream, raspberry sauce, topped with blueberries, maple syrup, caramel pop-corn dusting of icing sugar. 18 V

## **B 'n' E Brioche Burger**

Crispy bacon rashers, free range fried egg, swiss cheese, caramelised onion relish, tomato slices, baby lettuce in a toasted brioche roll. 18

## **Assorted Toasts**

Croissant  
Raisin Toast  
Light White sourdough  
Dark Rye  
Gluten Free bread

**Spreads** - Peanut butter, vegemite, honey, strawberry jam, apricot jam or marmalade. 8 V

## **Smoked Salmon Croissant**

Smoked salmon, smashed avocado, spinach, swiss cheese, red onion, baby capers & dill sauce. 17

## **Full Monte Big Barossa Grill**

with 'Barossa Fine Foods' chorizo chips, Bockwurst pork sausage, smoked Kassler 'Bacon-style' chop, sauerkraut, rustic truffle oil crispy house potatoes, free-range fried eggs, sour-dough toast & worcestershire .. feed the man meat!! 29

## **Green Eggs Benedict**

Smashed avocado, 'Thornby's' famous smoked leg ham, poached free-range eggs, English muffins, green Basil cashew and pinenut hollandaise garden fresh chives, rocket & pecorino cheese 27

## **Free-range Eggs on the Nest,**

Two free-range eggs,  
on light sour-dough Toast. 13.5 V

2 x Poached eggs ... or

2 x Fried eggs ... or

2 x Scrambled eggs.

## **SIDES**

Grilled basil tomatoes 5.9  
Garlic roasted mushrooms 5.9  
Hash browns (2), 5.9  
Bacon rashers 6.5  
Smashed avocado 6  
Extra egg 3.5

V= Vegetarian GF= Gluten Free  
VN= Vegan DF= Dairy Free

# Brunch

Served from 11am until 4pm daily  
Served from 11am until 2.30pm on Sundays

## **Sourdough**

Sourced from Apex bakery '1924 loaf'  
Served with balsamic glaze, Vat No1 olive oil  
& house Dukkah. 6 VN

## **Soup of the Day**

Served with fresh cut bread  
Light sourdough  
Dark rye  
or gluten free. 14  
(see specials board for today's variety)

## **Vegetarian Spring Rolls**

Three crispy spring rolls,  
With a pickled ginger, rocket, mint, kale,  
bean shoot and cucumber salad with sesame  
dressing & sweet chilli dipping sauce. 15 V

## **BBQ Pulled Pork Taco**

Warm tortilla mini breads, Filled with BBQ  
pulled pork, lime, coriander, chilli, coleslaw &  
a dollop of Greek yogurt. 21

## **Texas Wagyu Beef Burger**

Wagyu beef pattie, rosemary onions,  
salad greens, chive garlic mayonnaise,  
vintage cheddar, vine-ripe tomatoes, beetroot,  
side of fries & house tomato sauce. 24

## **Salt n Pepper Squid**

Lightly dusted squid,  
served on a crispy noodle Asian-style salad,  
shaved almonds, slithers of fresh chilli,  
coriander leaves & drizzled in our house  
sesame dressing. 29

## **Barramundi Fish**

Two barramundi fillets in crispy beer batter,  
Served on lemon pepper shoe string fries,  
garden salad greens &  
house garlic aioli. 28

## **Crispy Moroccan Chicken**

Fried crispy Moroccan chicken,  
smashed pumpkin, rocket, red onion,  
truffle oil, balsamic salad, macadamia crumb  
& chipotle mayonnaise. 24

## **Chilli Prawns**

Crispy coated chilli prawns, lemon, baby cos,  
mint, celery, coriander, garden salad greens &  
wasabi mayonnaise. 29

## **Sides**

### **Greek Salad**

Baby cos lettuce, crumbled BV Cheese co. fetta,  
Torzi Kalamata olives, red onion,  
roasted red capsicums, tomato wedges,  
cucumber slices, dressed in extra virgin olive oil  
and lemon juice  
9 V

### **Steamed Greens**

Steamed seasonal veggies with  
soy and sesame dressing  
9 V

### **Shoe-string Fries**

House-made garlic chive aioli  
10 V

### **Sweet Potato Fries**

Sour-cream & sweet-chilli sauce  
11 V

# Kids Menu

Served all day until 4pm daily  
Served all day until 2.30pm on Sundays

## **Baby Breakfast**

1 free range fried egg with a rasher of bacon on wood oven toast with a side of tomato sauce. 12.5

## **Kids Pancakes**

Warm pancake, served with maple syrup, vanilla ice-cream & icing sugar. 11 V

## **Kids Hot dog**

Toasted hot dog with cheese and tomato sauce, served with side of fries & a pot of tomato sauce. 12.9

## **Kids Fish, Chips & Salad**

Crumbed whiting fillets, served with a little salad of lettuce, tomato, cucumber & a side of fries & tomato sauce. 12.9

## **Kids Chicken fillet strips Chips & Salad**

Chicken fillets lightly dusted, served with a little salad of lettuce, tomato & cucumber, a side of fries & tomato sauce. 12.9

## **Sourdough toasty**

Leg ham & cheese toasty side of fries & tomato sauce. 12.9

## **Shoes-string fries**

Fries & tomato sauce. 10 V

*(Kids menu is for children 12 and under)*

# Afternoons

After 2.30pm only  
until just before we close

## **Cheese Board**

Local Barossa Valley award winning cheeses. A soft cheese and a cheddar. With apple and seasonal fruit, Maggie Beer quince paste, pot of dip, Kalamata olives, cornichons, onion relish, Barossa sesame bark, Fig/Olive Crisps. for 2 people 35 V

## **Sourdough Toasty**

Leg ham, cheese & tomato with onion relish. 13

## **Smoked Salmon Croissant**

Smoked salmon, smashed avocado, spinach, swiss cheese, red onion, baby capers & dill sauce. 17

## **Shoes-string Fries**

House-made garlic chive aioli. 10 V

## **Bowl of Sweet Potato Fries**

Sour-cream & sweet-chilli sauce. 11

# Gluten Free

## **Breakfast Cereal Bowl**

Packed full of sultanas, raisins, dates, rice flakes, pepita seeds, almonds, hazelnuts & pecans  
Topped with fresh strawberries and served with a side of milk, yoghurt & maple syrup 16.5

## **Banana Loaf DF/V/NF**

A moist loaf made from yummy bunches of bananas,  
Served toasted with a side of butter and a dusting of icing sugar. 8.9

## **Gluten Free Toast**

Plus spreads – Peanut butter, strawberry jam, apricot jam, marmalade, honey and butter 8

## **Free-range Eggs on the Nest**

Two free-range eggs served on gluten free toast.  
2 x Poached eggs  
2 x Fried eggs  
2 x Scrambled eggs 13.5

## **Soup of the Day 14**

Toasted light gluten free bread (see specials board for today's variety if applicable)

## **Leg Ham Toastie Duo 16**

Leg ham, vintage cheddar cheese, tomatoes, rocket, GF mayonnaise and seeded mustard.

## **Leg Ham Benedict**

Baked traditional leg ham benedict, topped with 'Thornby's' fresh smoked leg ham, two poached free-range eggs on toasted gluten free, topped with fresh rocket leaves and served with a side of lightly spiced Mango chutney. 25.5

## **Salt n Pepper Squid**

Lightly dusted squid,  
served on a crispy noodle Asian-style salad, shaved almonds, slithers of fresh chilli, coriander leaves & olive oil & lemon juice. 29

# Vegan

## **Breakfast Cereal Bowl**

Rolled oats, barley, crushed hazelnuts, dried apricots, pecan nuts, dried cranberries, poached peaches, side of coconut milk, passionfruit & maple syrup. 16.5

## **Vegetable Bruchetta 18**

Sourdough toast topped with vine ripe grilled tomatoes, garlic mushrooms, smashed avocado, kale and fresh garden chopped herbs

## **Smashed Avocado & Mushroom Burger**

Filled with garlic mushrooms, grilled rosemary onions, heaped with salad greens, smashed avocado, vine-ripe tomatoes and lightly spiced beetroot relish, served with a side of fries and house tomato sauce. 24

## Sides

### **Steamed Greens**

Steamed seasonal veggies with soy 9

### **Shoe-string Fries**

House-made tomato sauce 10

### **Sweet Potato Fries**

Sweet-chilli sauce 11

*\* Note: The utmost care is taken in our production kitchen where gluten source products are also produced. We offer our ingredient information as a guide only and advise that you consult your medical advisor for any further advice.*

# Coffee

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

## Coffee

Espresso	Cappuccino
Piccolo Latte	Flat White
Macchiato	Latte
3.9	cup/4
	mug/5
Mocha Coffee	Long Black
Vienna Coffee	Cup/3.9
6.9	Mug/4.9

## Leaf Tea pots

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

small pot/ 5.9

Large pot/8.9

## Nourish Latte

Turmeric nourish Latte
Matcha nourish Latte
Beetroot nourish Latte
cup/7.5
mug/8.5

## Chai Latte

Spiced Chai	6
Vanilla	6.9
Dirty Chai	7.9

## Hot Chocolate

Hot Chocolate	6.9
Kids Hot Chocolate	4.9

## Gourmet Hot Chocolate

White Chocolate	Peppermint Paddy	
Peanut butter	Choc Hazelnut	
Vienna Chocolate	Nutella	all 9.9

## Affogato's

### Traditional

Vanilla bean ice-cream & a double espresso. 9.5

### Chocolate

Chocolate ice-cream, espresso, chocolate sauce, chocolate wafer biscuit & a nip of Trevor Jones Chocolate Indulgence. 14

## Specialty Liqueur Coffee

All served with fresh whipped cream & a little chocolate treat all 14

### Café Barossa

Trevor Jones Chocolate Indulgence Liqueur rare aged tawny wine infused by chocolate, natural herbal extracts & spices.

### Café French

St Remy French Brandy rich fruity aromas of cherry, gooseberry, wild strawberry & floral notes of vanilla

### Café Italian

Amaretto Almond Liqueur Coffee Amaretto Gozio has a lovely rich caramel colour & a sweet nutty aroma.

### Café Royale

French Cognac Liqueur coffee Courvoisier VS Cognac with flavours of lightly spiced cinnamon and vanilla with notes of rose, fruit pastries & almond

## MILK OPTIONS

MilkLab Soy milk	MilkLab Almond milk	
MilkLab Lactose Free	MilkLab Coconut milk	
Extra shot	Syrup shot	all 1.0

# Cold drinks

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

## Iced

House made Iced Coffee 7.9  
House made Iced Chocolate 7.9  
House made Iced Latte 5.9  
House made Lemon, Lime & Bitters 6.9

## Milkshakes

Chocolate	Vanilla
Strawberry	Choc-mint
Banana	Caramel
Lime	

Regular 6.9  
Kids size 4.9

## Spiders

Coke  
Creaming Soda  
Lemon  
8.5

## Freshly Squeezed Juices

Orange Juice  
Oranges galore!  
  
Summer Days  
Watermelon, pineapple, orange & mint

Sunrise Spice  
Apples, carrot, orange & ginger  
8.5

## Fresh Fruit Smoothies

All smoothies are made with fresh fruit. 9  
Add protein powder 2

Berry-go-round  
Strawberries, raspberries, cranberries

Green Cleanser  
Spinach, ginger, pear, kale, matcha tea  
& coconut milk

## Fresh Fruit Frappe

Mango - Fresh mango, lemon sorbet & ice 8.5

## House-made Iced Tea

Fresh Mint & Lemon Tea 6.9

## Soft Drinks

4.5 - 5.9  
Coke Diet coke  
Coke no sugar Lift  
Sprite Fanta

Coke with caramel & coffee -no sugar  
Coke with chocolate & coffee -no sugar

## Cascade

Ginger Beer lemon, lime bitters  
Soda water Sarsaparilla

## San Pellegrino

Limonata/aranciata/aranciata rossa

## Mt Fresh Juices

Apple Apple-Guava  
Apple-Blackcurrant Apple-Passionfruit

## Bundaberg

Ginger beer Lemonade  
Sarsaparilla Creaming soda  
Lemon, lime bitters

## MOJO (diabetic friendly)

Kombucha Strawberry  
Ginger Blueberry  
Passionfruit

## MILK OPTIONS

MilkLab Soy milk	MilkLab Almond milk
MilkLab Lactose Free	MilkLab Coconut milk
Extra shot	Syrup shot all 1.0

# Wine menu

Served all day from - 9am daily

## House

Something White g/8  
Something Red g/8

## Sparkling

**Red door** Sparkling Blush NV (pink) g/10 b/35 BAROSSA  
Trevor Jones Sparkling White NV g/12 b/38 BAROSSA  
La Plancheliere Sparkling Rose NV (pink) b/39 FRANCE  
Veuve Du Vernay Sparkling Brut Rose NV (pink) b/45 FRANCE  
Dunnes & Greene Sparkling White g/12 b/37 BAROSSA  
Yalumba Christabel's Moscato g/12 b/37 BAROSSA

## Champagne

Aubert Et Fils Brut Champagne NV g/18 b/69 FRANCE  
Mumm Cordon Rouge Champagne NV b/99 FRANCE  
Duperrey Brut Rosé Champagne NV (pink) b/99 FRANCE

## Prosecco

Torzi Matthews Vigna Cantina NV Prosecco g/13 b/45 BAROSSA  
Tenuta Ca' Bolani NV Prosecco b/45 ITALY  
Porta Dante NV Prosecco b/42 ITALY

## Whites

Trevor Jones Riesling 2016 g/12 b/39 BAROSSA  
Torzi Matthews Frost Dodger Riesling 2018 b/45 BAROSSA  
Riesling Freak No4 2018 b/46 BAROSSA  
David Franz Eden Edge Riesling/Semillon 2017 g/13 b/45 BAROSSA  
Skillogalee Riesling 2017 b/49 CLARE  
Henschke Peggy's Hill Riesling 2017 g/14 b/49 BAROSSA  
Trevor Jones Sauvignon Blanc 2016 b/39 BAROSSA  
Henschke Tilly's Vineyard Sauvignon Blanc 2017 g/14 b/49 BAROSSA  
Trevor Jones Grigio Blanco 2015 b/39 BAROSSA  
Penfolds Chardonnay 2016 g/12 b/38 BAROSSA  
Grant Burge Chardonnay 2017 g/13 b/45 BAROSSA  
Yalumba Y series Vermentino 2014 b/39 BAROSSA  
Jacobs Creek Sav/Blanc 2017 b/35 BAROSSA  
Yalumba Y series Riesling 2017 b/39 BAROSSA  
Annie's Lane Riesling 2017 b/45 CLARE  
Yalumba Y series Pinot Grigio 2017 g/12 b/39 BAROSSA  
Yalumba Sauvignon Blanc 2017 g/12 b/38 BAROSSA  
Z Wine Xave Late Harvest 2014 (sweet) g/11 b/36 BAROSSA

## Rose

Vigna Cantina Rosato di Sangiovese 2017 g/13 b/45 BAROSSA  
Seize the Day Rose 2015 b/39 BAROSSA  
David Franz Red Rose 2016 g/13 b/45 BAROSSA

# Wine menu

Served all day from - 9am daily

## Reds

Trevor Jones GSM 2014 Grenache/Shiraz/Mourvedre	g/13	b/46	BAROSSA
Purple Hands Old Vine Barossa Valley Grenache 2012/ 2013 /2016		b/45	BAROSSA
Grant Burge Cab/Sav 2016		b/48	BAROSSA
Torzi Mystic Park Shiraz 2017	g/13	b/48	BAROSSA
Purple Hands Shiraz 2014/2015		b/45	BAROSSA
Z Wine Roman 2013 Grenache/Shiraz/Mataro		b/42	BAROSSA
Oxford Landing Estates Cabernet/sauv/shiraz	g/13	b/46	BAROSSA
Purple Hands MGS 2013 Mataro/Grenache/Shiraz		b/40	BAROSSA

## Premium Reds

Torbreck Woodcutter's Shiraz 2015		b/59	BAROSSA
Seize the Day Shiraz 2014		b/65	BAROSSA
Seize the Day Shiraz Cabernet 2010		b/69	BAROSSA

## Beer

Coopers Pale Ale	8	4.5%	AUSTRALIA, SA
Carlton Draught	8	3.5%	AUSTRALIA, VIC
West End Draught	8	4.5%	AUSTRALIA, SA
Hahn Super Dry	8	4.6%	AUSTRALIA, NSW
Corona	9	4.5%	MEXICO
Stella Artois	9	4.8%	UK
Pure Blonde Ultra Low Carb Lager	8	4.2%	AUSTRALIA, VIC
Great Northern Brewing Co super crisp Lager	8	3.5%	AUSTRALIA, QLD
Cascade Premium <u>Light</u> Lager	8	2.6%	AUSTRALIA, TAS
Hahn Premium <u>Light</u> Lager	8	2.4%	AUSTRALIA, NSW
Peroni Nastro Azzurro	9	5.1%	ITALY
Asahi Super Dry	9	5%	JAPAN
Fat Yak Pale Ale	10	4.7%	AUSTRALIA, WA
Rehn Bier SA 1837 Ale	11	4.7%	BAROSSA
James Squire One Fifty Lashes Pale Ale	10	4.2%	AUSTRALIA, NSW
Mountain Goat Pale Ale	10	5.2%	AUSTRALIA, VIC
Prancing Pony Sunshine Ale	10	4.8%	AUSTRALIA, SA
Little Creatures Pale Ale	10	5.2%	AUSTRALIA, WA
Stout - Coopers Best Extra	9	6.3%	AUSTRALIA, SA

## Cider

Golden Scrumpy Lightly Sparkling Grape and Apple Cider		11	6%	BAROSSA
Sidewood Apple Cider	10	5%		AUSTRALIA, SA
The Hills Cider Company Pear Cider	10	5%		AUSTRALIA, SA

## BYO

Corkage (750ml btl only) per b/15

# Cocktails

## **Sweet Sunrise Mocktail (non alcoholic)**

Orange juice, Seppeltsfield  
raspberry cordial, fresh Orange  
g/10

## **Gin & Tonic**

Gin, tonic, Mint & Lime slices  
g/16

## **Sea Breeze**

Vodka, Cranberry Juice,  
Grapefruit Juice, Lime slices,  
Orange slice & Mint  
g/16

## **Gin & Prosecco Fizz**

Gin, Prosecco, Mint & Lime slices  
g/16

## **Baileys Espresso Martini**

Vodka, Baileys, espresso, coffee beans  
g/16

## **'TJ Chocolate Liqueur Indulgence' Espresso Martini**

Vodka, Chocolate liqueur, khalua,  
espresso, coffee beans  
g/16

On behalf of my Red Door team  
my daughter Penelope  
& 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

## 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.

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 produce.

- Beef from stock that live in the local region.

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

By the 3rd & 4<sup>th</sup> generation Fechner boys.

Amanti coffee,

Golden Moka is our house blend which is a medium roast . . . the one with aroma

Or you may choose our other stronger blend - R. I.P.

Wake the dead, extra dark roast, with its clean, rich flavour for that extra kick to get you through the day.

Tea range is all leaf loose tea served in pots.

And Gingerelli Chocolate drinks you can't go past

SA Gelista premium scoop ice-cream,

Only real pureed fruits,

Finest quality chocolate - gluten free/dairy free options

. . . and for the children we have a preservative free & natural rainbow ice-cream

Fruit & vegetables.

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

Barossa wines, all local to the valley

. . . nectar of the locals,

Also featuring a Barossa made beer & cider, along with craft beers

And for the ladies a selection of bubbles, pink, white, Prosecco & French fizz

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.