

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

No changes to menu items on weekends

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

GF & VN option available

Salted Caramel Banana Loaf

Natural yoghurt, poached pears, salted caramel sauce & hazelnut crumb. 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

GF option available

Free-range Eggs on the Nest,

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

2 x Poachies ... or

2 x Fried eggs ... or

2 x Scrambled eggs.

SIDES

Grilled basil tomatoes	5.9	GF
Garlic roasted mushrooms	5.9	GF
Hash browns (2)	5.9	
Bacon rashers	6.5	GF
Smashed avocado	6	GF
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

No changes to menu items on weekends

Sourdough Dukkah Board

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)
+ extra bread \$2

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
+ extra spring roll \$2

Chickpea Falafel

potato & cauliflower skodalia,
topped with snowpea tendrils & balsamic glaze
18 GF/VN

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

** 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.*

Salt n Pepper Squid Salad

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
GF squid option available

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

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 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

No changes to menu items on weekends

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

Kids 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)

Desserts

Served all day

Cheesecake/ Slices / Muffins/ Biscuits/ Raw

Please see cake display near the coffee machine
Vegan & Gluten free options available 3.9 – 8.9

Gelista Ice Cream Sundaes

With caramel pop corn & chocolate fudge sauce
Choose 2 flavours.....that's the hard part! 12

Dessert Tasting Plate

Select any 3 scrumptious cakes from our display fridge, Served with accompaniments and freshly whipped cream 23.9

O.M.G Doughnuts

Three house-made sweet cinnamon donuts with lashings of Chocolate fudge sauce, Vanilla ice-cream and chunky chocolate chips and raspberry coulis. 16
+ extra doughnut \$2

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

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	Syrup shot
Extra 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
8.5

Freshly Squeezed Juices

Orange Juice
Oranges, oranges & more oranges!
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
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House-made Iced Tea

Fresh Mint & Lemon Tea	6.9
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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	Syrup shot
Extra 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 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 g/11 b/39 BAROSSA
Penfolds Chardonnay 2016 b/38 BAROSSA
Grant Burge Chardonnay 2017 g/13 b/45 BAROSSA
Yalumba Y series Vermentino 2014 g/9 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 b/39 BAROSSA
Yalumba Sauvignon Blanc 2017 b/38 BAROSSA
Z Wine Xave Late Harvest 2014 (sweet) g/9 b/36 BAROSSA

Rose

Vigna Cantina Rosato di Sangiovese 2017 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		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/9

Mimosa

Orange juice & sparkling wine g/9

Gin & Tonic

Seppeltsfield Distillery Gin, tonic, Mint &
Lime slices g/12

Riesling Spritzer

Trevor Jones Riesling, citrus fruits &
mint g/12

Sea Breeze

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

Gin & Prosecco Fizz

Seppeltsfield Distillery Gin, Prosecco,
Mint & Lime slices g/16

Baileys Espresso Martini

Vodka, Baileys, espresso, coffee beans
g/16

'TJ Chocolate Liqueur Indulgence' Espresso Martini

Vodka, Trevor Jones 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 & 4th 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.