

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 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 7.30am – 5pm

Tues 7.30am – 5pm

Wed 7.30am – 5pm

Thurs 7.30am – 5pm

Fri 7.30am – 5pm

Sat 8:00am – 5pm

Sun CLOSED

Closed P/Holidays

**reddoorespresso.com**

08 8563 1181

# Breakfast

Served all day until 4pm daily

\*No changes to menu items on weekends\*

## Hot Porridge Bowl

Hot oats, topped with dried apricots, pecan nuts, dried cranberries, coconut, a side of poached peaches, natural yoghurt, chia seeds & maple syrup. 17 V

## Salted Caramel Banana Waffles

Salted caramel ice cream, fresh bananas, hot waffle, salted caramel sauce, toffee almond praline, caramel choc pearls & hazelnut crumb. 19.5 V

## Lemon & Blueberry French Crepes

A trio of crepes, strawberry ice-cream, lemon curd, fresh blueberries, lemon wedges, white chocolate crisps icing sugar 19.5 V

## Raspberry Pancake Stack

A trio of pancakes, chocolate ice-cream, raspberry sauce, fresh raspberries, maple syrup, dark chocolate beads, dusting of icing sugar. 19.5 V

## Baked Ham Croissant

Ham, swiss cheese, tomato slices, baby spinach, basil cashew pesto. 16

## Pulled Beef Sourdough Toastie

Pulled Beef, vache curd, tomato slices, rocket, onion relish. 16

## Assorted Toasts

Croissant

Banana Loaf (GF)

Raisin Toast

Light White sourdough

Organic Dark Rye

Gluten Free bread

**Add a Spread** - Peanut butter, vegemite, honey, strawberry jam, apricot jam or marmalade. 8 V

V= Vegetarian GF= Gluten Free

VN= Vegan DF= Dairy Free

## 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. 19

*Add hashbrowns 5.9*

## Smoked Salmon Potato Rosti Benedict

Smoked salmon, two poachies, crispy potato rosti's topped with creamy hollandaise sauce & a baby spinach and kale salad. 25

*GF option available*

## BBQ Bangers & Smash

'Barossa Fine Foods' Bockwurst pork sausage, Chicken and spinach sausage and Chorizo chips on rustic truffle oil crispy potatoes, smashed green peas, topped with sauerkraut and drizzled in coopers BBQ sauce. 26

*GF option available*

## Green Eggs Benedict

Smashed avocado, 'Thornby's' famous smoked leg ham, toasted sourdough, poached free-range eggs, green Basil cashew and pinenut hollandaise, garden fresh chives, rocket & pecorino shavings 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

Bacon rashers 6.5 GF

Grilled basil Tomatoes 6 GF

Garlic grilled field mushrooms 6 GF

Hash browns (2) 5.9

Smashed avocado 6 GF

Extra free range egg 3.5 GF

# Lunch

Served from 11am until 4pm daily

\*No changes to menu items on weekends\*

## Kalamata Olive bowl

Torzi Matthews local olives 7

## Sourdough Dukkah Board

Sourced from Apex bakery '1924 loaf'  
Served with balsamic glaze, Vat No1 olive oil  
& house Dukkah. 7 VN  
*+ extra bread \$2.50*

## Soup of the Day

Served with fresh cut bread  
Light sourdough  
Organic Dark rye  
or gluten free.  
(see specials board for today's variety)  
14.5 *+ extra bread 2.50*

## Vegetarian Spring Roll Salad

Three crispy spring rolls,  
With a pickled ginger, rocket, mint, kale,  
bean shoot, cucumber, cabbage, banana chilli  
salad, sesame dressing 18 V  
*+ extra spring roll 3*

## BBQ Pulled Pork Taco

Duo of warm tortilla mini breads, filled with BBQ  
pulled pork, lime, coriander, chilli, house slaw &  
a dollop of Greek yogurt. 19  
*+ extra taco 6*

## Texas Beef Burger

Homemade beef pattie, grilled rosemary onions,  
salad greens, chive garlic mayonnaise,  
vintage cheddar, tomatoes, beetroot. 18  
*Add side shoe-string fries 6*  
*Add side Sweet potato fries 6*  
*Add side onion rings 6*

*\* 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 & DF option available*

## Panko Crumbed Flathead

Panko crumbed flathead fillets  
Served on shoe string fries,  
garden salad greens & house garlic aioli. 29

## Crispy Moroccan Chicken

Fried crispy Moroccan chicken,  
smashed pumpkin, rocket, red onion,  
truffle oil, balsamic salad, macadamia crumb  
& chipotle mayonnaise. 26

## Smalls

### 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 15 V  
*+ extra Grilled Chicken breast 7.50*

### Caesar Salad

Baby cos lettuce, bacon, crispy salted croutons,  
pecorino cheese, free range poachie and RD  
caesar sauce 15 V  
*+ extra Grilled Chicken breast 7.50*

### Shoe-string Fries

House-made garlic chive aioli 10 V

### Onion Rings

House-made chipotle sauce 10 V

### Sweet Potato Fries

Sour-cream & sweet-chilli sauce 11 V

# Kids Menu

Served all day until 4pm daily

*\*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. 11

## **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. 11

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

Crumbed whiting fillets, served with a little salad of lettuce, tomato, cucumber & a side of fries & tomato sauce. 11

## **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. 11

## **Kids Sourdough toasty**

Leg ham & cheese toasty side of fries & tomato sauce. 11

## **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**

Served in a crunchy brandy snap basket & topped with caramel pop corn, chocolate fudge sauce & toffee almond praline  
Choose your flavour.....that's the hard part! 14

## **Chocolate Mousse**

Creamy white & dark chocolate mousse, oreo biscuit crumb, cookies & cream ice cream & chocolate fudge sauce 13

## **Sticky Caramel Pudding**

Warm sticky caramel pudding drizzled in caramel sauce, Irish crème & choc almond ice cream and crumbled wafers 13

## **Blueberry Crumble pie**

Warm blueberry and lemon cream crumble tart drizzled in raspberry coulis, vanilla bean ice cream & warm blueberries 13

## **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. 15  
*+ extra doughnut \$2*

## **Dessert Tasting Plate**

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

## **Cheese Board**

Local Barossa Valley award winning cheeses. A soft cheese and a cheddar, 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
4	cup/4
	mug/5
Mocha Coffee	Long Black
Vienna Coffee	Cup/4
7	Mug/5

## 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

Add Honey or Organic Lemon 0.50

## Nourish Latte

Turmeric nourish Latte

Matcha nourish Latte

Beetroot nourish Latte

cup/7.5

mug/8.5

## Chai Latte

Spiced Chai 7

Vanilla 7

Dirty Chai 8

## 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. 9.9

### Chocolate

Chocolate ice-cream, espresso, chocolate sauce, chocolate wafer biscuit & a nip of Trevor Jones Chocolate Indulgence. 16

## Specialty Liqueur Coffee

All served with fresh whipped cream

& a little chocolate treat all 15

### 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	6.9
House made Lemon, Lime & Bitters	7

## Milkshakes

Chocolate	Vanilla
Strawberry	Lime
Banana	Caramel
Regular	6.9
Kids size	4.9

## Spiders

Coke	Creaming Soda
8.5	

## Freshly Squeezed Juices

Orange Juice	8.5
Oranges, oranges & more oranges!	
Virgin Bloody Mary	11
Tomato juice, Worcestershire sauce, Tabasco sauce, pepper seasoning	
Summer Days	9
Watermelon, pineapple, orange & mint	
Sunrise Spice	9
Apples, carrot, orange & ginger	

## Fresh Fruit Smoothies

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

Banana Blender 9  
Bananas, cinnamon spice, yoghurt, honey, milk

Berry-go-round 10  
Strawberries, raspberries, cranberries, yoghurt, honey, milk

Green Eyed Monster 11  
Spinach, ginger, kale, avocado, turmeric on coconut milk

## Fresh Fruit Frappe

Mango - Fresh mango, lemon sorbet & ice 9

## House-made Iced Tea

Fresh Mint & Lemon Tea 7

## Soft Drinks

4.5 - 7	
Coke	Diet coke
Coke no sugar	Lift
Sprite	Fanta

## 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 Kombucha (diabetic friendly) - 7

Strawberry	Passionfruit
Ginger	Blueberry

## Noah creative juices

Orange	Apple Guava
Apple-peach	Apple-Banana

## Nutriboost - boosted milk drink

Vanilla	Banana
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## 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

<b>Red door</b> 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

## Champagne

Aubert Et Fils Brut Champagne NV	g/19	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
Porta Dante NV Prosecco		b/42	ITALY

## Whites

Yalumba Y series Vermentino 2014 (vegan)	g/11	b/39	BAROSSA
Henschke Peggy's Hill Riesling 2018/2019	g/14	b/49	BAROSSA
Henschke Tilly's Vineyard Sauvignon Blanc 2017	g/14	b/49	BAROSSA
Z Wine Xave Late Harvest 2014 (sweet)	g/9	b/36	BAROSSA
Trevor Jones Riesling 2016		b/39	BAROSSA
Torzi Matthews Frost Dodger Riesling 2018		b/45	BAROSSA
Riesling Freak No4 2018		b/46	BAROSSA
David Franz Eden Valley Riesling 2018		b/42	BAROSSA
Skillogalee Riesling 2017		b/49	CLARE
Yalumba Y series Riesling 2017		b/39	BAROSSA
Annies Lane Riesling 2017		b/45	CLARE
David Franz Eden Edge Riesling/Semillon 2017		b/45	BAROSSA
Trevor Jones Sauvignon Blanc 2016		b/39	BAROSSA
Jacobs Creek Sauvignon Blanc 2017		b/35	BAROSSA
Yalumba Sauvignon Blanc 2017		b/38	BAROSSA
Trevor Jones Grigio Blanco 2015		b/30	BAROSSA
Yalumba Y series Pinot Grigio 2017		b/39	BAROSSA
Penfolds Chardonnay 2016		b/38	BAROSSA
Terraced Hills Chardonnay		b/39	ADELAIDE HILLS

## Rose

Seize the Day Rose 2015	g/12	b/39	BAROSSA
Vigna Cantina Rosato di Sangiovese 2017		b/45	BAROSSA
David Franz Red Rose 2016		b/45	BAROSSA



# Wine menu

Served all day from - 9am daily

## Reds

Purple Hands Old Vine Barossa Valley Grenache 2012/ 2013 /2016	g/11	b/35	BAROSSA
Oxford Landing Estates Cabernet/sauv/shiraz(vegan)	g/12	b/46	BAROSSA
Torzi Mystic Park Shiraz 2017	g/14	b/48	BAROSSA
Purple Hands Shiraz 2014/2015		b/45	BAROSSA
Trevor Jones GSM 2014 Grenache/Shiraz/Mourvedre		b/46	BAROSSA
Z Wine Roman 2013 Grenache/Shiraz/Mataro		b/42	BAROSSA
Purple Hands MGS 2013 Mataro/Grenache/Shiraz		b/40	BAROSSA
Vigna Cantina Sangiovese		b/39	BAROSSA

## Premium Reds

Henschke Five Shillings 2017		b/55	BAROSSA
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

Rehn Bier SA 1837 Ale	11	4.7%	BAROSSA
Rehn Bier IPA	11	6.5%	BAROSSA
Greenock Brewers Bunawunda Blonde Lager	11	4.7%	BAROSSA
Greenock Brewers Victorville American Pale Ale	11	4.9%	BAROSSA
Coopers Pale Ale	8	4.5%	AUSTRALIA, SA
Carlton Draught	8	3.5%	AUSTRALIA, VIC
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, QSLD
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
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

## **Mimosa**

Orange juice & sparkling wine g/12

## **Gin & Tonic**

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

## **Riesling Spritzer**

Henschke Peggys Riesling, citrus fruits  
& mint g/14

## **Red Wine Sangria**

Trevor Jones Shiraz, Seppeltsfield  
Distillery semi-gin, soda water, citrus  
fruits and apple g/16

## **Apple Twist**

Seppeltsfield Distillery Gin, freshly  
squeezed apple juice & rose petals g/16

## **Gin & Prosecco Fizz**

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

## **Baileys Espresso Martini**

Vodka, Baileys, espresso, coffee beans  
g/18

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

Vodka, Trevor Jones Chocolate liqueur,  
Khalua, espresso, coffee beans g/18

## **Chocolate Martini**

Vodka, Trevor Jones Chocolate liqueur,  
irish crème and choc almond ice cream  
g/18

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 ☺

## 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.