

Welcome to...

Red Door espresso

Here are some things you should know while you dine with us...

Table Service

Kick back and relax! We want you to have a great time here with us, we will look after you at the table.

Split Bills

That's fine, we love them! Please allow some extra time at the front counter for our staff to help you.

Loving the Vibe?

We are a small family run business and would love if you could take the time to leave us a review.

If something is not quite right please don't be afraid to bring it to our attention.

We employ some fantastic humans, not robots.

Specials Board

Don't forget to have a look at today's specials, our chefs love creating new dishes for you to try.

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. Be sure to get those hands clapping!

Allergies or Dietary requirements

We have vegetarian, gluten free, dairy free and vegan meals. Please speak up so we can assist you with the menu.

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. Just to be clear the handbasin fills the bowl.... Not the other way around.

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'.

Red Door espresso has a zero-tolerance policy for any disrespectful behavior towards our staff, other patrons and our shop. Please be kind and enjoy your experience with us.

Lastly... we are so happy that you are supporting a small family business, female owned and managed.

OPEN

Mon - Fri 7.30am - 5pm

Sat 8:00am - 5pm

Sun CLOSED

Closed P/Holidays

www.reddoorespresso.com

08 8563 1181

Breakfast

Served all day until 4pm daily

No changes to menu items on weekends

Summer Granola & Vanilla Panna Cotta

Gluten free granola, poached apples, passionfruit, chia seeds, cranberries and shredded coconut 18 GF 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

Strawberry & Choc Mint Pancakes

A duo of pancakes, Gelista choc mint icecream, raspberry sauce, fresh strawberries, maple syrup and dark chocolate beads 20 V

Smashed Avo & Haloumi Crumpets

Toasted crumpets topped with fresh avocado, house dukkha, baby spinach leaves, sesame dressing and haloumi chips 22 V

Assorted Toasts

Croissant

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

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 on shoestring fries 17

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. 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

Chicken and spinach sausage (3) 6

Grilled basil Tomatoes 5.9

Garlic grilled field mushrooms 5.9

Hash browns (2) 5.9

Avocado half with fresh lemon & sea salt 6

Extra free range egg 3.5

Smoked Salmon with lime & dill 7.5

GF

GF

GF VN

GF VN

GF VN

GF VN

GF

GF

Lunch

Served from 11am until 4pm daily

No changes to menu items on weekends

House Dips

Please ask for today's varieties.

Served with house sourdough croutons 9 VN GF

+ extra dip \$4

Kalamata Olive bowl

Torzi Matthews local olives 8 VN GF

Sourdough Dukkah Board

Sourced from Apex bakery '1924 loaf'

Served with balsamic glaze, Vat No1 olive oil & house Dukkah. 8 VN

+ extra bread \$3

Vegetarian Spring Roll Salad

Three crispy spring rolls,

With a pickled ginger, rocket, mint, kale, bean shoot, cucumber, cabbage, banana chilli salad, sesame dressing 19 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 8

Pumpkin & Chargrilled Eggplant Burger

Vegan pumpkin, spinach & capsicum pattie, topped with chargrilled eggplant and hummus, with a splash of beetroot relish and baby lettuce on a Apex sourdough roll 18 VN DF

GF option available

Texas Beef Burger

Homemade beef pattie, grilled rosemary onions, salad greens, chive garlic mayonnaise, vintage cheddar, tomatoes, beetroot. 19

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.

Entrée 22 Main 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. 27

GF option available

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 18

extra Grilled Chicken breast 7.50 V GF

Caesar Salad

Baby cos lettuce, bacon, crispy salted croutons, pecorino cheese, free range poachie and RD caesar sauce 18

extra Grilled Chicken breast 7.50 V GF

Shoe-string Fries

House-made garlic chive aioli V

Small 8 Large 13

Onion Rings

House-made garlic chive aioli V

Small 8 Large 13

Sweet Potato Fries

Sour-cream & sweet-chilli sauce V

Small 8 Large 13

* 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.

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. 10

Kids Pancakes

Warm pancake, served with maple syrup, vanilla ice-cream & icing sugar. 10 V

Kids Hot dog

Toasted hot dog with cheese and tomato sauce, served with side of fries & a pot of tomato sauce. 10

Kids Fish, Chips & Salad

Crumbed whiting fillets, served with a little salad of lettuce, tomato, cucumber & a side of fries & tomato sauce. 10

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. 10

Kids Sourdough toasty

Leg ham & cheese toasty side of fries & tomato sauce. 10

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 Plate

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, house sourdough croutons. for 1 22 V

Coffee

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

Coffee

Espresso	Cappuccino
Piccolo Latte	Flat White
Macchiato	Latte
4	cup/4
	mug/5.50
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. 10

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 Iced long black	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 9.5
Watermelon, pineapple, orange & mint

Sunrise Spice 9.5
celery, carrot, cucumber & 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 10.5
Strawberries, raspberries, cranberries, yoghurt, honey, milk

Green Eyed Monster 11.5
Spinach, ginger, kale, avocado, turmeric on coconut milk

Fresh Fruit Frappe

Mango - Fresh mango, lemon sorbet & ice 9.5

House-made Iced Tea

Fresh Mint & Lemon Tea 7

Soft Drinks

4.5 - 7

Coke	Diet coke
Coke no sugar	Lift
Sprite	Fanta

Cascade
Soda water

200ml cans

Soda water	Tonic water
Dry Ginger ale	Coke
Sprite	

Mt Fresh Juices

Apple	Apple-Guava
Apple-Blackcurrant	Apple-Passionfruit

Bundaberg

Ginger beer	Lemonade
Sarsaparilla	Creaming soda

MOJO Kombucha (diabetic friendly)
Passionfruit

Noah creative juices

Orange	Apple Guava
Apple-peach	Apple-Banana

Tummy Tonic-Probiotic drink

Zesty Lemon	Ginger Zing
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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/9
Something Red g/9

Sparkling

Dunes & Greene Moscato Split Pick Piccolo b/12 BAROSSA
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
Dunes & Greene Sparkling White b/37 BAROSSA

Champagne

Aubert Et Fils Brut Champagne NV g/16 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

Henschke Peggy's Hill Riesling 2018/2019 g/14 b/49 BAROSSA
Henschke Tilly's Vineyard Sauvignon Blanc 2017 g/14 b/49 BAROSSA
Terraced Hills Chardonnay g/13 b/40 ADELAIDE HILLS
Z Wine Xave Late Harvest 2014 (sweet) g/10 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
Annie's 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
Yalumba Y series Vermentino 2014 (vegan) b/39 BAROSSA

Rose

Jim Barry 'Annabelle's Rose' 2018 g/13 b/39 CLARE
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		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	12	4.7%	BAROSSA
Rehn Bier IPA	12	6.5%	BAROSSA
Greenock Brewers Bunawunda Blonde Lager	12	4.7%	BAROSSA
Greenock Brewers Victorville American Pale Ale	12	4.9%	BAROSSA
Greenock Brewers Dark Ale	12	4.7%	BAROSSA
Coopers Pale Ale	9	4.5%	AUSTRALIA, SA
Carlton Mid	8	3 %	AUSTRALIA, VIC
Hahn Super Dry	8	4.6%	AUSTRALIA, NSW
Corona	9	4.5%	MEXICO
Stella Artois	10	4.8%	UK
Pure Blonde Ultra Low Carb Lager	9	4.2%	AUSTRALIA, VIC
Great Northern Brewing Co super crisp Lager	9	3.5%	AUSTRALIA, QLD
Cascade Premium <u>Light</u> Lager	9	2.6%	AUSTRALIA, TAS
Hahn Premium <u>Light</u> Lager	9	2.4%	AUSTRALIA, NSW
Peroni Nastro Azzurro	10	5.1%	ITALY
Asahi Super Dry	10	5%	JAPAN
Fat Yak Pale Ale	10	4.7%	AUSTRALIA, WA
James Squire One Fifty Lashes Pale Ale	11	4.2%	AUSTRALIA, NSW
Prancing Pony Sunshine Ale	10	4.8%	AUSTRALIA, SA
Little Creatures Pale Ale	11	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	11	5%	AUSTRALIA, SA
The Hills Cider Company Pear Cider	11	5%	AUSTRALIA, SA

BYO

Corkage (750ml btl only) per b/16

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/13

Riesling Spritzer

Henschke Peggys Riesling topped with
soda water, citrus fruits & mint g/15

Pimms Cup

Pimms, dry ginger ale, orange,
mint, lemon & cucumber g/16

Apple Twist

Seppeltsfield Distillery Gin, freshly
squeezed apple juice & rose petals g/17

Pink Lemonade Fizz

Gordons pink gin, topped with
lemonade, strawberries, mint & lemon
g/17

'TJ Chocolate Liqueur Indulgence' Espresso Martini

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

Jaffa Martini

Vodka, Contreau liqueur & chocolate
icecream g/18

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.

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 ☺