



OPENING HOURS

Monday - Friday 8AM – 3PM

Saturday 9AM – 3PM

Sunday – CLOSED

Public Holidays – CLOSED

COVID-SAFE CHECK-IN

RED DOOR ESPRESSO



Welcome!

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

Split bills? Absolutely, please allow extra time at our front counter for our staff to help you.

Allergies or dietary requirements? We have you sorted! We have vegetarian, gluten free and vegan meals. Please let one of our team members know if you have an allergy so we can help you.

Loving the vibe and your experience? We are a small family run business & take pride in teaching new & upcoming talent. We 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.

Red Door espresso has a zero-tolerance policy for any disrespectful behaviour 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 business, female owned and managed.

Thank you

HOT DRINKS

Cappuccino	\$4.2 / \$5.5
Flat white	
Latte	
Long black	
Espresso	
Macchiato	

Ask for our RIP Wake the Dead beans to get your morning kick!

Babychino	\$3.5
Spiced Chai	\$6 / \$8
Vanilla Chai	
Dirty Chai	

Mocha	\$6 / \$8
Classic Hot Chocolate	\$6 / \$8
Hazelnut Hot Chocolate	\$7 / \$9
Peppermint Hot Chocolate	\$7 / \$9
Peanut butter Hot Chocolate	\$8 / \$10
Nutella Hot Chocolate	\$8 / \$10

LOOSE LEAF TEA Sml \$5 / Lrg \$8.5

English breakfast / Earl Grey / Lady Grey	
Green Sencha / Chamomile / Peppermint / Arctic Fire / Tropical Fire	
SPICED CHAI TEA	\$5.5
Leaf chai tea served with hot milk & honey	

Beetroot Latte	\$8 / \$9
Turmeric Latte	
Matcha Latte	

ADD ON

Beerenberg Honey	\$0.50c
Extra shot	\$1
Soy, Almond, lactose free	\$1
Pouring cream	\$0.80c
Caramel, Vanilla, Hazelnut	\$1

COLD DRINKS

Iced Latte	\$4.2 / \$5.5
Iced Long Black	\$4.2 / \$5.5
Iced Coffee / Iced Mocha	\$7.5
Iced Chocolate	\$7.5

FRESH JUICE – FRESHLY SQUEEZED

Orange	\$8
Apple	\$8
SUMMER DAYS	\$9.5
<i>orange, pineapple & watermelon</i>	
BUGSY	\$9.5
<i>Carrot, celery, ginger & orange</i>	

FRUIT SMOOTHIES \$9.5

BERRY GO ROUND (GF)
Strawberries, raspberries, cranberries, milk, honey & Greek yoghurt

BANANA BLENDER (GF)
Banana, cinnamon, Greek yoghurt, honey & milk

Add protein powder \$2

FRAPPE \$9.5

MANGO (DF, GF)
Diced mango cheeks, mango pulp, lemon gelato & ice

MILKSHAKES \$6.5 (GF)

Chocolate / vanilla / strawberry / caramel / lime

Kids size \$5

BREAKFAST

UNTILL 2PM

EGGS ON TOAST \$13 (V)

Rohdes free range eggs on buttered Apex Bakery sourdough toast.

Poached or fried

3 egg scrambler \$1 extra

BACON & EGG MUFFIN \$16 (NF)

Crispy bacon, fried egg, crunchy hashbrown, cheddar cheese, rocket leaves & hollandaise sauce in a toasted English muffin

Swap to GF roll \$3.5

HOLY GUACAMOLE \$19.5 (VN)

Smashed avocado on Apex sourdough, topped with house dukkah, organic lemon, roma tomatoes & drizzled with salsa verde

+ Get Cheesy! Add Haloumi chips \$5 or crumbled feta \$4.5

Swap to GF bread \$2

GREEN EGGS BENNY \$24

Toasted Apex sourdough, Thornbys grilled leg ham, avocado, free range poached eggs topped with green basil, cashew & pinenut hollandaise, rocket & pecorino cheese

Swap to GF bread \$2

SALMON POTATO HOTCAKE BENNY \$25

Crispy potato hotcakes, smoked salmon, free range poached eggs, creamy hollandaise with a spinach, rocket, dill & caper salad

TOAST OR RASIN TOAST \$8 (V)

Choice of spread: Beerenberg strawberry jam or honey, marmalade, vegemite or peanut butter

EXTRAS

Free range egg \$3 /Mushroom \$4.5 /

Grilled Tomato \$4.5 / Hashbrowns \$4.5 /

Crumbled feta \$4.5 / Haloumi chips \$5 /

Avocado with lemon \$5 / Crispy bacon \$6

Smoked Salmon w lime \$7

LUNCH

UNTILL 2PM

SOUP OF THE DAY \$14

See specials board for flavour. Served with fresh Apex sourdough

HALOUMI BURGER \$18 (V)

Baby lettuce, tomato slices, crispy haloumi, aioli & mango relish on a brioche roll

Swap to GF roll \$3.5

VEGE SPRING ROLL SALAD \$19 (V)

Crispy spring rolls (3) on a pickled ginger, rocket, cabbage, mint, kale & banana chilli salad with a sesame dressing

TEXAS BEEF BURGER \$24

Homemade beef pattie, grilled rosemary onions, salad greens, garlic aioli, vintage cheddar, tomato & beetroot slices in a brioche bun with a side of fries

SALT & PEPPER SQUID \$23 (NF,GF)

Salt & pepper squid served with homemade aioli & organic lemon

FISH & CHIPS \$25

Fish fillets – ask staff for today's variety Served with fries, garlic aioli & lemon

+ add a little side garden salad \$4

KIDS HOT DOG \$11

Hot dog with grilled sausage, cheese & tomato sauce. Served with fries

We will come and serve you!

We believe the key to a great dining experience is great conversation....

And coffee of course!

Pull up a seat and we will be with you shortly to take your order.

SIDES

UNTILL 2PM

SHOESTRING FRIES \$10

Bowl of fries with our special seasoning & homemade aioli

SWEET POTATO WEDGES \$12

Bowl of sweeties with sweet chilli & sour cream

GARDEN SALAD \$9 (GF,VN)

Baby lettuce, tomato, cucumber, red onion, carrot, capsicum & balsamic dressing

GREEK SALAD \$12 (V, GF)

Baby lettuce, Torzi Matthews kalamata olives, fetta, red onion, tomato wedges, cucumber, roast capsicum, cold pressed olive oil & lemon dressing

SWEET THINGS

UNTILL 2PM

PANNA COTTA GRANOLA BOWL \$18 (V, GF)

GF Goodies & Grains granola, vanilla bean infused panna cotta, fresh seasonal fruit & natural yoghurt

LEMON MERINGUE PANCAKES \$19 (V)

Pancakes topped with SA grown strawberries, lemon curd, berry sorbet, meringue & hazelnut crumb

KIDS RAINBOW PANCAKE \$11

Fluffy pancake topped with 100's & 1000's shortbread crumb & rainbow ice cream

WHATS IN THE CABINET – ALL DAY

CAKES / MACAROONS / SCONES

TOASTED SANDWICHES

BAGELS

CROISSANTS

ADDITIONAL INFO

V = Vegetarian

VN = Vegan

GF = Gluten Free

NF = Nut Free

DF = Dairy Free

Gluten free bread swap \$2

Gluten Free roll swap \$3.5

ADD A SAUCE \$0.80c

Homemade aioli (GF, DF), sour cream & sweet chilli, homemade tomato (GF,VN), BBQ (GF,VN)

Please advise of any dietary or allergy requirements so we can prepare your meal accordingly. If we don't know we can't help you. Some ingredients are not listed on our menu.

We are proud to use local and premium produce.

- Apex Bakery
- AMJ produce co
- Beerenberg
- Goodies & Grains
- Gelista premium gelati
- MilkLab
- Rohdes Free range eggs
- Thornby's Butcher
- Zimmys Barossa Valley Produce
- Torzi Matthews

Menu is subject to change & meals are available until sold out