



OPENING HOURS

Tuesday - Friday 8AM – 3PM

Saturday 9AM – 2PM

Sunday/Monday – 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 \$4.5 / \$5.7

Flat white

Latte

Long black

Espresso \$4

Macchiato \$4.2

Piccolo Latte \$4.2

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

Arctic Fire Tropical Fire

Chamomile (caffeine free)

Peppermint (caffeine free)

SPICED CHAI TEA \$5.5

Leaf chai tea served with hot milk & honey

Turmeric Latte \$8 / \$9

Matcha Latte \$8 / \$9

ADD ON

Beerenberg Honey \$0.50c

Extra shot \$1

Soy, Almond, Oat, lactose free \$1

Pouring cream \$0.80c

Caramel, Vanilla, Hazelnut \$1

COLD DRINKS

Iced Latte \$4.5 / \$5.7

Iced Long Black \$4.5 / \$5.7

Iced Coffee / Iced Mocha / Iced Chocolate
SM \$7.5 / LG \$9.50

FRESH JUICE – FRESHLY SQUEEZED

Orange \$8.50

Apple \$8.50

Tomato \$8.50

SUMMER DAYS \$9.9

orange, pineapple & watermelon

BUGSY \$9.9

Carrot, celery, ginger & orange

FRUIT SMOOTHIES \$9.9

BERRY GO ROUND (GF)

Strawberries, raspberries, cranberries, milk, honey & Greek yoghurt

BANANA BLENDER (GF)

Banana, cinnamon, Greek yoghurt, honey & milk

Add protein powder \$2.50

FRAPPE \$9.9

MANGO (DF, GF)

Diced mango cheeks, mango pulp, lemon gelato & ice

MILKSHAKES \$6.9 (GF)

Chocolate / vanilla / strawberry / caramel / lime

Kids size \$5

BREAKFAST

UNTIL 2PM

EGGS ON TOAST \$14 (V)

Rohdes free range eggs on buttered Apex Bakery sourdough toast. Poached or fried.

3 egg scrambler \$1 extra

Swap to GF bread \$3

BACON & EGG MUFFIN \$18 (NF)

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

Swap to GF roll \$4

HOLY GUACAMOLE \$20 (VN)

Smashed avocado on Apex sourdough, topped with house dukkah, organic lemon & semi dried tomato, basil & rocket salsa

+ Add Haloumi chips \$5 or crumbled feta \$4.9

Swap to GF bread \$3

GREEN EGGS BENNY \$25

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

Swap to GF bread \$3

SALMON POTATO HOTCAKE BENNY \$26

Crispy potato rosti, smoked salmon, free range poached eggs, creamy hollandaise topped with spinach, rocket, dill & capers

TOAST OR RASIN TOAST \$9 (V)

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

BREAKFAST EXTRAS

Free range egg \$3 / Mushrooms \$5

Hashbrowns (2)\$5 / Crumbled feta \$5

Haloumi chips \$5 / Avocado with lemon \$6

Grilled Tomatoes \$5 / Crispy bacon \$6

Smoked Salmon w lime \$7

LUNCH

UNTIL 2PM

SOUP OF THE DAY \$15

See specials board for flavour. Served with fresh Apex sourdough

DIP BOARD \$16

Duo of dips, served with Apex sourdough

- ask staff for today's varieties.

HOT DIGGEDY DOG \$18

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

+ Make it a big dog, add crispy bacon \$4 or grilled rosemary onions \$2

HALOUMI BRIOCHE BURGER \$20 (V)

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

Swap to GF roll \$4

SALT & PEPPER SQUID \$27 (NF,GF)

Light & crispy salt & pepper squid served with a cabbage, rocket & sesame salad, homemade aioli, crispy shallots & organic lemon

TEXAS BEEF BURGER \$26

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

FISH & CHIPS \$28

Fish fillets – ask staff for today's variety

Served with fries, garlic aioli & lemon

+ add a little side garden salad \$4

PERI PERI CHICKEN BURGER \$25

Grilled chicken breast, bacon, baby lettuce, cheddar cheese, aioli, peri sauce in a brioche roll, served with fries.

Swap to GF roll \$4

PANKO CRUMBED PRAWNS \$34

Panko crumbed prawns (8), garden salad, Served with fries, house garlic aioli & lemon.

What's in the cabinet

ALL DAY

CAKES / SLICES/ MACAROONS /

SCONES / BISCUITS / MUFFINS \$3-\$10

TOASTED SOURDOUGH SANDWICHES \$9-\$15

BAGELS / CROISSANTS \$9.50-\$15

Salads & Fries

SHOESTRING FRIES SM \$10 / LG \$15

Bowl of fries with our special seasoning & homemade aioli

SWEET POTATO FRIES SM \$11 / LG \$16

Bowl of sweeties with sweet chilli & sour cream

GARDEN SALAD (GF,VN) SM \$12 / LG \$18

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

GREEK SALAD (V, GF) SM \$13 / LG \$19

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

CAESAR SALAD LG \$22

Cos lettuce, house caesar dressing, bacon, croutons, poached egg, pecorino cheese

+ Add Haloumi chips \$5

+ or grilled Chicken breast \$7.50

Pancakes & Muesli

OVEN BAKED MUESLI BOARD \$19 (V)

Muesli toasted with cinnamon and Australian honey, pear & apple compote, milk pot, natural yogurt, fresh strawberries, dried cranberries, coconut & chia seeds

BLUEBERRY LEMON MERINGUE PANCAKES \$19

Pancakes topped with blueberry compote, lemon curd, berry sorbet, meringue.

Kids

KIDS RAINBOW PANCAKE \$13

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

KIDS HAM & CHEESE TOASTIE \$13

Light sour-dough HC toasties served with shoestring fries & tomato sauce.

Additional info

V = Vegetarian

VN = Vegan

GF = Gluten Free

NF = Nut Free

DF = Dairy Free

Gluten free bread swap \$3

Gluten Free roll swap \$4

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
- Gelist premium gelati
- MilkLab
- Rohdes Free range eggs
- Lyndoch Butcher
- Zimmy's Barossa Valley Produce
- Torzi Matthews

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

Red door espresso