

ALL DAY MENU

Steel Cut Oat Bowl 10

Creamy warm oats served with stewed winter fruit, honey and cinnamon GF, VO

Fresh Fruit And Nut Muesli Bowl Topped With Cacao Nibs 8

House made muesli, coconut, apple, dates, activated almonds and your choice of traditional or coconut yoghurt GF, VO

Nourishing Green Bowls 18

Heaped with avocado sautéed kale, spinach, rocket, slow egg and seeds GF, VO

- ❖ Smoked tomato, mushroom and thyme
- ❖ Smoked salmon, preserved lemon
- ❖ Honey roasted bacon

Eggs Sous Vide, Poached Or Scrambled On Toast 14

Add:

Avocado slices 6

Crispy bacon 6

Slow roasted heirloom tomato in herbs 4

Marinated thyme and garlic parsley mushrooms 4

Goats feta 6

Oeuf Cocotte / Provincial Baked Eggs 18

Oven roasted eggs with chorizo, kale, olives, and garlic

French Provincial Duck Liver Pate With Peppercorns 14

Served with charred sourdough GFO

Soup Du Jour / Soup Of The Day 10

Served with charred garlic bread GFO

Café DEBRETTON & BENNETT

Caramelised French Onion Soup With Gruyere Cheese Gratin 12

Served with charred sourdough GFO

Lentils Provençal Topped With Pan Roasted Chorizo 16

Served with charred sourdough GFO, VO

Warm Salad Of Chicken, Tossed Greens And Grains 22

Grilled chicken, pumpkin, kale, broccoli and corn tossed through virgin coconut oil, served with quinoa, seeds and nuts VO, GF

Beef Bourguignon 25

Slow roasted beef cheeks in a red wine jus with aromatic herbs, mushrooms, carrot and potato

Fish Of The Day 22

Pan roasted fish served with sauce vierge, capers, tomatoes, capsicum and white balsamic

Lamb Cutlets With Provençal Ratatouille 25

Char grilled lamb with aubergine, zucchini, capsicum and onion

Sides 8ea

Creamy garlic mash | Carrot and sweet potato puree | Ratatouille |

Seasonal greens in olive oil | Parmesan, pear and walnut salad

GF Gluten Free GFO Gluten Free Option VO Vegan Option

Baked Brie Cheese

18

Caramelised figs, thyme and honey served with a French baguette

Cafe Gourmand / French Petit Four Plate

16

Financier French almond cake, chocolate moelleux, madelaine and macaron served with crème anglaise

Selection Of French Pastries And Desserts In Display Counter**COFFEE**

REG

LGE

Espresso	3.5	
Flat White	4.2	4.7
Cappuccino	4.2	4.7
Latte	4.2	4.7
Long Black	4	4.5
Macchiato	4.7	5.2
Short Macchiato	3.7	
Mocha	5.2	5.7
Affogato	4.7	
Extra Shot	.50	
Coconut / Almond / Soy Milk	.50	
Ice Cream Scoop	1	

SIMARA BLENDS

Beetroot Latte	5	5.5
Turmeric Latte	5	5.5
Matcha Latte	5	5.5
Chai Latte	4.5	5

CHOCOLATE

REG

LGE

Couverture Dark Hot Chocolate	5	5.5
Couverture White Hot Chocolate	5	5.5
Beetroot Chocolate	5	5.5
Turmeric Chocolate	5	5.5

POT OF TEA

English Breakfast	4	5
Earl Grey	4	5
Green	4	5
Après Meal / Lemongrass, lemon verbena, liquorice	4	5
Ayurvedic / Chamomile, cardamom, cinnamon	4	5
Chai	4	5

COLD PRESSED JUICE

Glow J	7.5
Sunnyside Up	7.5
Easy Greens	7.5
Ginger Ninja	7.5

COLD DRINKS

Espresso Tonic	5
Ice Latte	4.7
Sparkling Mineral Water	6