

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 10

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 19

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

Burger Royale 18

Juicy beef patty, melted cheese, pickles, lettuce, chipotle mayo and mustard

Lentils Provençal Topped With Pan Roasted Chorizo 18

Served with charred sourdough GFO, VO

Warm Salad Of Chicken, Tossed Greens And Grains 24

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

Chicken Coq Au Vin 25

Chicken, bacon, mushroom, thyme, in a white wine cream sauce, served with mash

Beef Bourguignon 29

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

Fish Of The Day 27

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

Lamb Cutlets With Provençal Ratatouille 28

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

BYO / CORKAGE \$5 PER BOTTLE

GF Gluten Free GFO Gluten Free Option VO Vegan Option

FREE WIFI

DESSERTS AND COFFEE

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

COLD PRESSED JUICE 7.5

Glow J Orange, carrot	
Sunnyside Up Orange, coconut water, pineapple, passionfruit	
Easy Greens Cucumber, apple, celery, pineapple, spinach, kale	
Ginger Ninja Carrot, apple, ginger, turmeric	

COLD DRINKS

Espresso Tonic	5
Ice Latte	4.7
Sparkling Mineral Water	6

BYO / CORKAGE \$5 PER BOTTLE