

Café DEBRETTON & BENNETT



OUR PHILOSOPHY

At deBretton & Bennett we are passionate about selecting only the best seasonal produce from local suppliers to ensure we are providing fresh, high quality food while supporting local businesses.

Our culinary team who have come straight from a Michelin Star restaurant in Bordeaux France produce seasonal dishes that celebrate the best food available in the market. Their focus is to highlight traditional French cooking techniques in a fresh and modern way.

BAKES

Try our signature charcoal bread, croissants, along with a revolving selection of exquisite signature cakes, tortes, tarts, flourless, gluten free, vegan and RAW treats.



BYO / CORKAGE \$5 PER BOTTLE

LUNCH

SEE OUR DAILY SPECIALS BOARD

Starter Of The Day / 16

A light seasonal dish created daily

Soup Du Jour / Soup Of The Day / 14

Served with charred garlic bread GFO

Special Of The Day / 29

A fresh seafood or meat dish created daily & inspired by local produce

Burger or Baguette Special Of The Day / 21

Juicy beef, pulled pork, or daily creation of our favourite burgers

Vegetarian Dish Of The Day / 24

Gluten Free & Vegan Options inspired by fresh local ingredients

SIGNATURE DISHES

Coq Au Vin / 29

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

Beef Bourguignon / 34

Slow roasted beef cheeks, in red wine jus with mushrooms, carrot & potato

GF Gluten Free GFO Gluten Free Option VO Vegan Option

BREAKFAST
SATURDAY & SUNDAY

Choose from freshly baked goods, lovingly created in house.

Fresh Fruit And Nut Muesli / 14.5

House made muesli, coconut, apple, dates, activated almonds, topped with cacao nibs. Your choice of traditional or coconut yoghurt GF, VO

Nourishing Green Bowls / 18

Sautéed seasonal greens, avocado, slow egg and seeds GF, VO

Add

Smoked tomato, mushroom and thyme 4
Smoked salmon 6 Honey roasted bacon 6

Eggs Sous Vide Poached Or Scrambled On Toast / 14

Add:

Smashed avocado & feta 6 Crispy bacon 6
Slow roasted heirloom tomato in herbs 4 Marinated mushrooms 4

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DRINKS

COFFEE	REG	LGE
Espresso	3.5	
Flat White / Cappuccino / 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 / Coconut / Almond / Soy Milk	.50	

SIMARA BLENDS

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

POT OF TEA

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

COLD DRINKS

Espresso Tonic	5	
Ice Latte	4.7	
Sparkling Mineral Water	6	9

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		

BYO / CORKAGE \$5 PER BOTTLE