



**espresso bar, quick bites and sweet things
...just off the rails**

PRESS RELEASE

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Old has become new again and the Wangaratta railway station precinct has come alive with the opening of Café Dérailleur inside the existing Bead & Bauble shop at 38 Norton Street, Wangaratta.

The quirky former “Railway Café”, which was built in 1947 to service the growing demand from rail passengers in post-war Wangaratta, has been given a new life with the establishment of an espresso bar in the ground floor of the building.

Café Dérailleur is owned and operated by Eric Bittner; barista, chef & hospitality professional who has over 20 years experience in the industry. He has most recently worked at Provenance Restaurant in Beechworth, and also enjoyed sharing his barista knowledge and passion with locals in a teaching capacity.

Moving to NE Victoria 8 years ago to work in hospitality related roles including ski lodge manager in Dinner Plain, Front of house at the Milawa Cheese Factory Bakery and Restaurant, Lindenwarrah, Brown Brothers Epicurean Centre, Range and Provenance ignited an interest in making great espresso coffee. Since then Eric has developed his knowledge of the coffee bean and espresso machines, all the while the idea of an espresso bar was brewing quietly in the background. The espresso bar is unique in the NE as it combines the individuality of the location with the passion Eric has for a quality cup of espresso coffee and the confidence to provide the service to match.

The small, quirky and unique café serves an organic fair-trade coffee blend from Coffee Supreme, using beans sourced from Ethiopia and the Pacific Rim. A changing single origin coffee is also offered for those people wanting to taste a different coffee, and experience the varying flavours of espresso.

Eric grew up living above a restaurant in the small country town of Yea with his mother running the front of house and Austrian born father and chef in the kitchen. Later when his parents started the only bakery in the small town, the seeds were sown to start a café one day.

The menu or “daily offerings” reflect Eric’s experience and his passion for baking with all bread (sourdough, fruit sourdough, ciabatta, focaccias and panini) baked on premise and used in the changing quick bites on offer. The sweets include Lemon curd tarts, French vanilla slice and little almond crescents (or Kipflen as you would see them in Austria), but the baklava will test your resolve to just eat one.

Café Dérailleur is open from Tuesday – Friday 8am until 5pm & Saturday 8am until 3pm.

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