## All Day Menu

**Smash Avocado V GFO $15**
with Persian crumble feta, homemade pesto and homemade sourdough

**Eggs on Toast V GFO $12**
Poached/Fried/Scrambled, tomato relish with homemade sourdough

**Green Scrambled eggs $15**
Scrambled eggs with green herbs, tomato relish on homemade croissant.

**Brioche French Toast $23**
Cinnamon Milk Batter brioche toast topped with fresh berries, toffee almond, berry cullies, maple syrup and vanilla patisserie

**Parisian Brunch V GFO $20**
Smashed avocado on artisan sourdough, layered with bacon, 2poached eggs hollandaise, and house pickles. (Swap Bacon To Halloumi to make it Vegetarian)

**Granola Yoghurt V GF $19**
No sugar added sweetened yoghurt with Brookefarm Granola with seasonal berries

**Summer Tide $18**
Cold almond gazpacho topped with seafood mix, vibrant pickled cabbage and a bright lemon finish.

**Mediterranean Glow $17**
Tender overnight chicken layered on pearl couscous with fresh tomato, onion, and coriander salad, finished with citrus and tomato relish

**Sweet Potato Fritter GF $20**
Sweet Potato fritter, bacon (Swap bacon to Halloumi), wilted spinach, 2 poached eggs and drizzle of beetroot yoghurt based sauce.

**Eggs Benedict GFO $20**
2 Poached Eggs on 72 hours fermented house made sourdough topped with Hollandaise sauce.
Choose one:- 2 Bacon/ Halloumi/ Pork belly +$5 / Smoked Salmon +$6

## Burgers Served on Brioche with chips and Aioli

**Vegetarian burger$19**
Sweet Potato Fritter, onion, tomato, carrot, beetroot, cabbage, mayo & relish

**Chicken burger $22**
Marinated chicken breast, bacon p'kld cucumber,grl'd cap, onions,pesto,mayo

**Pork Belly Burger$22**
Slow cooked bbq pork belly, cabbage Onions, carrot, beetroot and mayo

**Ollie's Beef burger $22**
Smoked beef patty, liquid cheese, pickles & relish

## Sandwiches Add Chips $4

**Sunshine $11.50**
Bacon & fried egg, Relish and bbq sauce on brioche bun.

**BLT $13.50**
Bacon, lettuce, tomato & mayo on sourdough

**HCT $13.50**
Champagne ham, mozzarella Cheese, tomato on sourdough.

**Chicken & pesto $13.50**
Grilled chicken, mozzarella cheese with pesto and mayo on turkish.

**Grilled Halloumi $13.50**
Grilled halloumi, Avo, homemade relish and pesto,mixed leaf on turkish

**Ham, Cheese Croissant $12**
Champagne ham, gruyere cheese on homemade croissant.

**Summer Breeze Salad Sandwich $12**
A refreshing creation for warm days- layered with creamy avocado, vibrant pesto, house made tomato sauce on 72 hour fermented sourdough

## Kids & Senior Menu

**Slice of toast -$7**
Choice of sourdough or Turkish with Jam & butter, Nutella or Peanut butter

**Bacon and egg -$11**
1 bacon, 1 egg, on 1slice of freshly made 72 hour fermented house made sourdough.

**Nugget & Chips -$12**

**Fish & Chips -$15**

**Chips** with homemade tomato sauce **-$7**

Add on:-
1 Bacon - $4.5
2 Bacon - $8
1 Scrambled egg - $4.50
2 Scrambled egg - $8
Chorizo - $8
Grilled tomato - $3
Mushroom - $3
Poach egg - $3
Fried egg - $3
Gluten free bread - $3
Halloumi - $5
Avocado - $5
Hash brown $5
Grilled chicken - $8
Pork belly - $8
Smoke salmon - $8

## Cold Pressed Fresh Juice:-

*Kids $4.50 Adult$9.00 Add Ginger $1*

**Orange, Pineapple *or* Apple**
**COLA** Carrot, orange, lemon, apple
**Typical Queensland** Orange, Pineapple and Strawberries
**Digestive shot $5**
Ginger, apple, lemon 150ml Shot (Great start for metabolism)

## Smoothies: - $9

**Mango**
Natural yoghurt, ice cream Mango and Vanilla syrup

**Snickers**
Coconut Milk, Ice cream, caramel sauce, peanut butter and raw cacao

**Mixberries**
Natural yoghurt, ice cream, mix berries and vanilla syrup

**Green Smoothie**
Fresh spinach, frozen banana, chai powder oat milk

## Frappes(Blended Ice served with cream): - $8.50

**Mocha Delight**
Chocolate sauce and shot of espresso

**Icy Chai**
Cinnamon Chai Powder

**Cafenatic**
Double Shot Espresso and vanilla syrup

**Chocolate**
Chocolate sauce, topped with cream

**Matcha** Premium Matcha powder

## Coffee, Tea, Milkshakes, Thick shakes:-

**Pot of Tea for 1 $5**
English Breakfast, Earl Grey, Peppermint, Chai, Sencha Green, Lemongrass & Ginger

**Iced Tea $6**
Made with real Ceylon Tea choice of Sneaky Peach or Magic Mango

**Milkshakes (3 scoop icecream)$6.50** **Thick shake (6 scoops)$9.50**
Coffee, Chocolate, Caramel, Strawberry, Vanilla

**Iced Coffee $7.00**
Coffee, ice cream, vanilla syrup, cow's milk, whipped cream

**Iced Chocolate $7.00**
Ice cream, chocolate sauce, cow's milk, whipped cream

**Iced Mocha $7.00**
Coffee, ice cream, chocolate sauce, cow's milk, whipped cream

**Iced Latte $6.00**
Coffee poured over ice and cow's milk

**Iced Mocha Latte $7.00**
Coffee mixed with chocolate powder and poured over ice and cow's milk

**Iced Chai $7.00**
Chai poured over ice and cow's milk

**Iced Matcha Latte $7.50**
Matcha poured over ice and cow's milk

## *Freshly Baked Pastries Evereyday*

**Plain Croissant – $4.90**
Classic French butter croissant, light, flaky, and golden.

**Almond Croissant – $6.90**
Buttery croissant filled with almond cream, topped with toasted almonds.

**Chocolate & Coconut Croissant – $6.90**
Flaky croissant layered with rich chocolate and sweet coconut.

**Pain au Chocolat – $6.90**
French pastry with layers of dark chocolate in buttery folds.

**Escargot (Pain au Raisin with Cinnamon) – $6.90**
Swirls of pastry filled with raisins and cinnamon.

**Mixberries Jam Custard Danish – $6.90**
Fruit-filled Danish with mixed berries and creamy custard.

**Strawberry & Blueberry Danish – $6.90**
Golden Danish pastry topped with fresh strawberry & blueberry filling.

**Monthly Special – $8.90**
Changes every month depends on season, filled with filling as well

## *Savoury Pastries & Rolls*

**Spinach & Fetta Roll – $6.90**
A flaky pastry roll filled with spinach and creamy fetta.

**Pork & Fennel Sausage Roll – $6.90**
Classic sausage roll with a hint of fennel spice.

**Beef Mince Sausage Roll – $6.90**
Juicy beef mince wrapped in golden pastry.

**Chicken Sausage Roll – $6.90**
Tender chicken filling baked inside flaky pastry.

**Vegetarian Capsicum & Spinach Quiche – $9.50**
Roasted capsicum & spinach in creamy quiche filling.

**Bacon & Spinach Quiche – $9.50**
Smoky bacon and spinach baked into a rich quiche.

## *Cookies*

**Smartie Cookies – $3.80**
Chunky cookies topped with colourful Smarties – a sweet classic.

**Palmier – $3.80**
Not so sweet bakes elephant ears

**Coconut Macaron – $3.80**
GF DF baked coconut goodness

## *Tarts & Slices*

**Mille Feuille (Vanilla Slice) – $8.50**
A French classic with layers of crisp puff pastry, silky vanilla custard, and icing sugar.

**Citrus Tart – $8.50**
Zesty lemon & lime custard in a buttery pastry shell, topped with a glossy citrus glaze.

**Berries Jam & Hazelnut Praline Tart – $8.50**
A decadent tart with rich berry jam and crunchy hazelnut praline in a golden pastry case.

**Seasonal Berry Custard Tart – $8.50**
Fresh seasonal berries over creamy custard in a delicate pastry shell.

**Apple Nougat Tart – $8.50**
Caramelised apple slices paired with nougat cream in a crisp tart base.

## *Treaty of Paris Retail*

**House-Made Sourdough – $9**
72-hour fermented, preservative-free and chemical-free. If you love our sourdough sandwiches, you can take a loaf home too.

**Elixir Coffee Beans – 500g $34 / 1kg $60**
Specialty espresso blend, roasted fresh. If you love our coffee, you can brew it at home.

**Bag of Cookies – $15 (6 per bag)**
Handmade café cookies, baked with care. Perfect for sharing (or keeping for yourself!).

**Elixir Syrups (Caramel, Vanilla, Hazelnut) – $23.50 each**
Smooth barista syrups to flavour coffees, shakes, or desserts.

**Chocolate Powder – $21**
Premium chocolate powder for rich hot chocolates or indulgent mochas.

**Alternative Dairy Co Oat (1L) – $6.50**
Creamy oat milk, silky and barista-approved.

**MILKLAB (Almond, Soy, Oat, Macadamia) 1L – $6.50 each**

**Elixir Coffee Pods – $13.50 / box**
Convenient pods packed with the same Elixir café flavour you enjoy here.