

All Day Menu

Smash Avocado V GFO \$16.5 **Eggs on Toast V GFO \$13.2**

with Persian crumble feta, homemade pesto and homemade sourdough

Poached/Fried/Scrambled, tomato relish with homemade sourdough

Green Scrambled eggs \$16.5

Scrambled eggs with green herbs, tomato relish on homemade croissant.

Brioche French Toast \$25.3

Cinnamon Milk Batter brioche toast topped with fresh berries, toffee almond, berry cullies, maple syrup and vanilla patisserie.

Potato Beignet

Potato fritter, grl'd halloumi, wilted spinach, devil eggs, dr'zle of balsamic glaze & hollandaise.

Savoury Mince GFO

Savoury mince infused with tomato based Sauce, Soft fried egg, grilled tomato on sourdough.

Omelet GFO

Bacon, mushroom, Spanish onion, tomato, baby spinach, mozzarella served with sourdough

Parisian Br'unch V GFO

Smashed avocado on artisan sourdough, layered with bacon, 2poached eggs hollandaise, and house pickles. (Swap Bacon To Halloumi to make it Vegetarian)

Pork Belly with Slaw

Slow cooked pork belly served with homemade honey sesame dressed slaw

Sweet Potato Fritter GF

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

Eggs Benedict GFO

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 \$21

Potato Fritter, onion, tomato carrot, beetroot, cabbage, mayo & relish

Pork Belly Burger \$24.2

Slow cooked bbq pork belly, cabbage Onions, carrot, beetroot and mayo

Ollie's Beef burger \$24.2

Double Smoked beef patties, liquid cheese, pickles & relish

Sandwiches & Rolls Add Chips \$4

Sunshine \$11.50

Bacon & fried egg, Relish and bbq sauce on brioche bun.

Gr'l'd Chicken & Bacon Brioche Roll \$16

Marinated chicken breast, bacon p'kld cucumber, grl'd cap, onions, pesto, mayo

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.

Kids & Senior Menu

Slice of toast -\$7

Choice of sourdough, White & Turkish with Jam & butter, Nutella or Peanut butter

Bacon and egg -\$12.1

1 bacon, 1 egg, on 1 slice of white bread.

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

Drinks Menu

Cold Pressed Fresh Juice:-

Kids (Orange and Apple) \$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

Mixberries

Natural yoghurt, ice cream,

mix berries

Snickers

Coconut Milk, Ice cream, caramel sauce,

peanut butter and raw cacao

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

Iced Mocha Latte \$7.00

Coffee poured over ice

and cow's milk

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 Everyday

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 Danish – \$6.90

Fruit-filled Danish with mixed berries and almond cream topped with mix berries jam.

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

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.

Morning Cup

Mango Sunrise Cup V GF \$9.50

No sugar added sweetened yoghurt with Brookefarm Granola with mango chunks and house made mango jam.

Chia Mango Cup Veg Vegan GF \$9.50

Overnight soaked Chia seeds with Coconut Milk, Brookefarm Granola with mango chunks and house made mango jam.

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.