



TREATY OF PARIS

Patisserie | Artisan Bakery | Specialty Coffee

Baked fresh every morning in Sandgate.

ALL DAY

Crafted to order using house-baked breads and carefully selected ingredients.

Parisian Brunch Smashed avocado on artisan sourdough, bacon, 2 poached eggs, hollandaise and house pickles. Swap bacon to halloumi to make it vegetarian.	\$23.50	Potato Beignet Potato fritter, grilled halloumi, wilted spinach, devilled eggs, balsamic glaze and hollandaise.	\$26.40
Brioche French Toast Cinnamon milk batter brioche toast topped with fresh berries, toffee almond, berry coulis, maple syrup and vanilla crème pâtissière.	\$26.50	Savoury Mince (GFO) Savoury mince infused with tomato-based sauce, soft fried egg and grilled tomato on sourdough.	\$25.50
Eggs Benedict (GFO) 2 poached eggs on 72-hour house sourdough with hollandaise. Choose 2 bacon, halloumi, pork belly +\$5 or smoked salmon +\$6.	From \$23.00	Omelette (GFO) Bacon, mushroom, Spanish onion, tomato, baby spinach and mozzarella served with sourdough.	\$25.50
Smash Avocado (V, GFO) Persian crumble feta, house pesto and 72-hour house sourdough.	\$17.50	Pork Belly with Slaw Slow-cooked pork belly served with house honey sesame dressed slaw.	\$25.50
Eggs on Toast (V, GFO) Poached, fried or scrambled eggs with tomato relish on house sourdough.	\$14.00	Sweet Potato Fritter (GF) Sweet potato fritter, bacon, wilted spinach, 2 poached eggs and beetroot yoghurt sauce. Swap bacon to halloumi.	\$23.50
Green Scrambled Eggs Scrambled eggs with green herbs and tomato relish on our house croissant.	\$17.50		

BRIOCHE BURGERS

Served on brioche with chips and aioli.

Vegetarian Burger Potato fritter, onion, tomato, carrot, beetroot, cabbage, mayo and relish.	\$23.50
Pork Belly Burger Slow-cooked BBQ pork belly, cabbage, pickles and relish.	\$25.50
Jappie's Fillet O Fish Crumbed fish, aioli, pesto, lettuce and onion.	\$24.50

LITTLE BITES

Kids & seniors menu.

Slice of Toast Sourdough with jam & butter, Nutella or peanut butter.	\$7.00
Bacon & Egg 1 bacon and 1 egg on 1 slice of sourdough.	\$12.50
Nuggets & Chips	\$12.00
Fish & Chips	\$15.00
Chips with House Tomato Sauce	\$7.00

Catering

From office meetings and morning teas to birthdays and special celebrations, we're here to help.

We specialise in freshly baked croissants, danishes, pastries, sourdough, savoury pastries, sandwiches, tarts, cookies and coffee—made fresh in Sandgate.

If you have something specific in mind, we'd be happy to work with you to create a catering package to suit your event.

Email: sunny@topsandgate.com.au

SANDWICHES & ROLLS

Built on bread baked fresh in our bakery every morning. Add chips \$4.00

Sunshine Bacon, fried egg, relish and BBQ sauce on brioche bun.	\$12.50
HCT Champagne ham, mozzarella cheese and tomato on sourdough.	\$13.50
Chicken & Pesto Grilled chicken, mozzarella cheese, pesto and mayo on Sourdough	\$14.50
Grilled Halloumi Grilled halloumi, avocado, house relish, pesto and mixed leaves on Sourdough.	\$14.50
Grilled Chicken & Bacon Brioche Roll Marinated chicken breast, bacon, pickled cucumber, grilled capsicum, onion, pesto and mayo.	\$17.50
Ham & Cheese Croissant Champagne ham and mozzarella on a house-made croissant.	\$12.00

ADD ONS

Bacon \$4.50 | 2 Bacon \$8 | Scrambled Egg \$4.50 |
2 Scrambled Eggs \$8 | Chorizo \$8 | Grilled Tomato \$3 |
Mushroom \$3 | Poached Egg \$3 | Fried Egg \$3 |
Gluten Free Bread \$3 | Halloumi \$5 | Avocado \$5 |
Hash Brown \$5 | Grilled Chicken \$8 | Pork Belly \$8 |
Smoked Salmon \$8



TREATY OF PARIS

Patisserie | Artisan Bakery | Specialty Coffee

Handcrafted every morning in our Sandgate bakery.

FROM OUR OVEN

Every pastry is handcrafted using real butter, natural ingredients and traditional French baking techniques.

Plain Croissant	\$5.00
Classic French butter croissant, light, flaky and golden.	
Almond Croissant	\$7.30
Buttery croissant filled with almond cream and topped with toasted almonds.	
Chocolate & Coconut Croissant	\$7.30
Flaky croissant layered with rich chocolate and sweet coconut.	
Pain au Chocolat	\$7.30
French pastry with layers of dark chocolate in buttery folds.	
Escargot (Pain au Raisin)	\$7.30
Swirls of pastry filled with raisins and cinnamon.	
Mixed Berry Jam Danish	\$7.30
Fruit-filled Danish with mixed berries and almond cream, topped with mixed berry jam.	
Strawberry & Blueberry Danish	\$7.30
Golden Danish pastry topped with fresh strawberry and blueberry filling.	
Golden Mango Danish	\$7.30
Almond cream, mango chunks and mango jam in caramelised flaky pastry.	
Monthly Special	\$9.20
Changes every month depending on the season and filling.	

OUR PROMISE

We believe great food doesn't need shortcuts. Every loaf, croissant, pastry and meal begins with real ingredients, carefully selected and made by hand here in Sandgate.

We both grew up on farms, where food was simple, honest and made from what nature provided. We never use artificial flavours, preservatives or unnecessary additives.

We do not chase shiny, factory-made appearances.

Real people. Real bread. Real food

SAVOURY BAKERY

Spinach & Fetta Roll	\$7.30
Flaky pastry roll filled with spinach and creamy fetta.	
Pork & Fennel Sausage Roll	\$7.30
Classic sausage roll with a hint of fennel spice.	
Beef Mince Sausage Roll	\$7.30
Juicy beef mince wrapped in golden pastry.	
Chicken Sausage Roll	\$7.30
Tender chicken filling baked inside flaky pastry.	
Vegetarian Capsicum & Spinach Quiche	\$10.00
Roasted capsicum and spinach in creamy quiche filling.	
Bacon & Spinach Quiche	\$10.00
Smoky bucon and spinach baked into a rich quiche.	

TARTS & SLICES

Mille Feuille (Vanilla Slice)	\$9.00
Layers of crisp puff pastry, silky vanilla custard and icing sugar.	
Citrus Tart	\$9.00
Zesty lemon and lime custard in a buttery pastry shell with citrus glaze.	
Berry Jam & Hazelnut Praline Tart	\$8.50
Rich berry jam and crunchy hazelnut praline in golden pastry.	
Seasonal Berry Custard Tart	\$8.50
Fresh seasonal berries over creamy custard in delicate pastry.	
Apple Nougat Tart	\$8.50
Caramelised apple slices with nougat cream in a crisp tart base.	
COOKIES	
Smartie Cookies	\$4.20
Chunky cookies topped with colourful Smarties - a sweet classic.	
Coconut Macaron (GF, DF)	\$4.20
Baked coconut goodness.	

COFFEE & DRINKS

COLD PRESSED FRESH JUICE

Kids Orange or Apple	\$5.00
Fresh cold pressed juice for little guests.	
Adult Juice	\$9.50
Orange, pineapple or apple. Add ginger \$1.00.	
COLA	\$9.50
Carrot, orange, lemon and apple.	
Typical Queensland	\$9.50
Orange, pineapple and strawberries.	
Digestive Shot	\$5.00
Ginger, apple and lemon 150ml shot - a great start for metabolism.	

SMOOTHIES

All smoothies \$9.50

Mango	\$9.50
Natural yoghurt, ice cream and mango.	
Snickers	\$9.50
Coconut milk, ice cream, caramel sauce, peanut butter and raw cacao.	
Mixed Berry	\$9.50
Natural yoghurt, ice cream and mixed berries.	
Banana Smoothie	\$9.50
Frozen banana, natural yoghurt and ice cream.	

FRAPPES

Blended ice served with cream - \$9.00

Mocha Delight	\$9.00
Chocolate sauce and a shot of espresso.	
Icy Chai	\$9.00
Cinnamon chai powder blended over ice.	
Cafenatic	\$9.00
Double shot espresso and vanilla syrup.	
Chocolate	\$9.00
Chocolate sauce topped with cream.	
Matcha Premium	\$9.00
Premium matcha powder blended over ice.	

TEA, MILKSHAKES & ICED

Pot of Tea	\$5.00
English Breakfast, Earl Grey, Peppermint, Chai, Sencha Green, Lemongrass & Ginger.	
Iced Tea	\$7.00
Real Ceylon tea. Choose Sneaky Peach or Magic Mango.	
Milkshake	\$7.00
3 scoops ice cream. Coffee, chocolate, caramel, strawberry or vanilla.	
Thick Shake	\$10.00
6 scoops ice cream. Coffee, chocolate, caramel, strawberry or vanilla.	
Iced Coffee	\$7.50
Coffee, ice cream, vanilla syrup, cow's milk and whipped cream.	
Iced Chocolate	\$7.50
Ice cream, chocolate sauce, cow's milk and whipped cream.	
Iced Mocha	\$8.00
Coffee, ice cream, chocolate sauce, cow's milk and whipped cream.	
Iced Latte	\$6.50
Coffee poured over ice and cow's milk.	
Iced Mocha Latte	\$7.50
Coffee mixed with chocolate powder, poured over ice and cow's milk.	
Iced Chai	\$7.50
Chai poured over ice and cow's milk.	
Iced Matcha Latte	\$8.50
Matcha poured over ice and cow's milk.	

MORNING CURS

Mango Sunrise Cup (V, GF)	\$10.00
No sugar added sweetened yoghurt with Brookfarm granola, mango chunks and house-made mango jam.	
Chia Mango Cup (VG, GF)	\$10.00
Overnight soaked chia seeds with coconut milk, Brookfarm granola, mango chunks and house-made mango jam.	

TAKE A LITTLE TREATY HOME

House-Made 72-Hour Sourdough	\$12.00
We bake just one sourdough. Naturally fermented for 72 hours using premium flour, filtered water, sea salt and our house levain. No artificial flavours. No preservatives. No shortcuts.	
Elixir Coffee Beans 500g	\$38 1kg \$65
The same specialty espresso blend we proudly serve every day.	
Bag of Cookies	\$15.00
Handmade café cookies, 6 per bag.	
Elixir Syrups	\$23.50
Caramel, vanilla and hazelnut syrups for coffee, shakes and desserts.	
Chocolate Powder	\$22.00
Premium chocolate powder for hot chocolates and mochas.	
Alternative Dairy Co Oat 1L	\$6.50
Creamy oat milk, silky and barista-approved.	
MILKLAB 1L	\$6.50
Almond, soy, oat and macadamia.	
Elixir Coffee Pods	\$13.50
Convenient pods with the same Elixir café flavour you enjoy here.	



OPENING HOURS

Cafe: Tuesday – Sunday | 6:00 AM – 1:00 PM

Kitchen: Tuesday – Sunday | 7:00 AM – 1:00 PM

Public Holidays: 7:00 AM – 11:00 AM

• Surcharges: Sunday 10% • Public Holiday 15%

Thank you for supporting local, independent baking.