

BREAKFAST

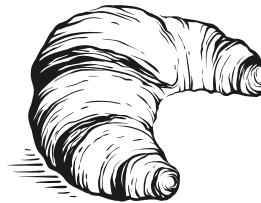
All Day

Sweet Basket Choice of small size coffee / hot chocolate / tea, orange juice, fresh pastry, baguette with side of butter & jam	24
Savory Basket Choice of small size coffee / hot chocolate / tea, orange juice, fresh pastry, baguette with side of butter & two eggs	29
Fresh Baked Pastries & Sourdough Baguettes from See daily selection behind the counter	6.5
Baguette Served with Butter & Choice of Jam / Honey / Nutella / Vegemite	12
Fresh Croissant with Butter & Jam (v)	9
House Made Granola (v) Crunchy granola served with homemade mixed berries sauce and zesty lime Greek yoghurt, topped with fresh seasonal fruits	18
French Waffle (v) + Nutella / Chocolate Sauce / Maple Syrup + 2.5 + Seasonal Fruits + 4 + Scoop of Vanilla Ice Cream + 3	9
French Toast – Sweet (v) House baked sourdough loaf, coated in a creamy egg batter with cinnamon sugar served with any 2 toppings of choice Nutella / Maple Syrup / Strawberries / Blueberry Sauce / Ice Cream	21
French Toast – Savory House baked sourdough loaf, coated in a creamy egg batter, served with side of Bacon rashers and Maple syrup	24
Ham & Cheese Croissant Smoked ham & gruyere cheese on an oven toasted croissant Add Tomato + 2	12
Cheese & Tomato Croissant (v) Gruyere cheese & tomato slices on an oven toasted croissant	11
Croissant Australian Smoked bacon, 1 fried egg, tomato-mayo chutney & mixed leaves	16.5
Croissant Vegetarian (v) Avocado, 1 fried egg, dijonnaise & mixed leaves	16.5
Baguette Australian Smoked bacon, 2 fried eggs, butter, tomato-mayo chutney, mixed leaves, served on toasted baguette	20
Tartine Fraicheur (v) Avocado salsa prepared with cherry tomatoes, red onion, lime, coriander served on a toasted baguette 1 Egg + 3 / 2 Eggs + 5 Bacon / Ham / Mushrooms + 4 Goats cheese + 3 / Grilled halloumi + 5 Smoked Salmon + 5	18
Scrambled Eggs House baked sourdough – two slices, toasted with butter, served with side of dressed mixed leaves. GF option available. Have it on a Croissant + 2 Bacon / Ham / Mushrooms + 4 Smoked Salmon + 5	16
Eggs Benedict Poached eggs served with buttery French croissant bun, mixed leaves & house made creamy hollandaise with your choice of protein Bacon / Ham / Mushrooms Smoked Salmon / Halloumi	22 24



FRENCH BASKET

Indulge in authentic French flavors. Our daily-fresh pastries, sourdough baguettes, and breads are baked on-site, featuring the finest imported French ingredients—straight from our oven to bring joy to your taste buds! Bon appétit!



ALL DAY MENU

0412 914 565

15 The Strand, Dee Why, NSW 2099

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10% SURCHARGE APPLIES ON SUNDAYS & ON PUBLIC HOLIDAYS

1.2% CARD SURCHARGE APPLIES FOR ALL CARD PAYMENTS

LUNCH

Atlantic Salmon Pan seared Salmon (200g), served with capers & yogurt dressing and house salad	29
Croque Monsieur Smoked ham, house made béchamel sauce, melted French gruyere cheese on 2 slices of our sourdough loaf served with dressed mixed leaves	20
Veg Croque Monsieur (v) Tomato slices, house made béchamel sauce, melted French gruyere cheese on 2 slices of our sourdough loaf served with dressed mixed leaves	20
Croque Madame Variant of Croque Monsieur, topped with a fried egg & side of dressed mixed leaves	22
Omelettes (all served with baguette, dressed mixed leaves & butter)	
Salmon Caramlised onions & tomatoes infused, topped with special capers & yogurt dressing and smoked salmon	25
Vegetarian (v) Mushrooms, gruyere cheese, avocado, dijonnaise	24
Ham and Cheese Smoked ham & French gruyere cheese	24
Quiche & Salad Served with mixed leaves salad, gruyere cheese, red onions, tomatoes, quinoa, croutons & house made dressing Lorraine / Smoked Salmon / Vegetarian (V)	18

SALAD

(All served with French baguette & side of butter portion)

Province Salad Mixed leaves, avocado, cherry tomatoes, red onion, lemon, quinoa & house made croutons	20
Country Salad Mixed leaves, French gruyere cheese, fried egg, cherry tomatoes, red onion, quinoa & house made croutons	20
Summer Salad Mixed leaves, cherry tomatoes, goats cheese, shredded carrots & beetroot, sunflower & pepita seeds, special tangy mango vinaigrette dressing	21
Add your choice of protein Bacon / Ham / Chicken / + 4 Smoked Salmon / Grilled Halloumi / 2 Eggs + 5	

BAGUETTE SANDWICHES

Le Parisien Smoked ham, gruyere cheese, butter, on a traditional sourdough baguette Add Cornichons / Tomato Slices + 2	18
Le Saucisson Authentic saucisson (dry cured pork sausage) – Spicy or Natural flavour, served on a traditional sourdough baguette with butter & Gruyere cheese	19
Le Basque Prosciutto, butter, goats cheese, tomato, mixed leaves	19
Le Poulet Poached chicken, butter, tomato, mixed leaves, dijonnaise	19
Le Vegetarian (v) Avocado, butter, gruyere cheese, tomato, mixed leaves	19

DESSERTS

Affogato ONA House Blend Espresso with a double scoop of vanilla ice cream Add a shot of coffee liqueur + 5	10
Chocolate Fondant Cake Scoop of Vanilla Ice cream + 3	8
More sweet treats available in the display fridge	

ADD ONS

Half Avocado	4	1 Egg	3
Avocado Salsa	5	2 Eggs	5
Mushrooms	4	Smoked Salmon	5
Bacon / Ham	4	French Butter	1
Halloumi	5	French Jam	2
Poached Chicken	4	Gluten Free Bread	2

ONA COFFEE BLENDS

	Small Large
MAPLE (House Blend) Smooth with notes of caramel & malt	4.5 5.2
ASPEN Creamy with notes of milk chocolate & hazelnut	+ 1.0
GATEWAY Rich with notes of dark chocolate & mixed berries	+ 1.0
RASPBERRY CANDY Creamy with notes of berries & white chocolate	+ 1.0
UNWIND Decaffeinated with notes of chocolate, caramel & citrus	+ 1.0

MILK-BASED ESPRESSO

Choose a coffee blend, size & coffee style

	Small Large
Piccolo Macchiato	4.2
Cappuccino Flat White Latte	4.5 5.2
Mocha	5.0 6.0
Dirty Chai	5.5 6.5

BLACK ESPRESSO

	Small Large
Espresso Single or Double	4.2 4.9
Long Black	4.5 5.2
Single Origin	+ 1.0

FILTER | SINGLE ORIGIN

	Small Large
Hot Batch Brew	5.5 6.5
Cold Brew	7.0

NOT COFFEE

	Small Large
Babychino	2.0
Hot Chocolate	4.2 5.2
Turmeric Latte	5.5 6.5
Matcha Latte	5.5 6.5
Chai Latte Our organic chai latte is a combination of turmeric, ginger, cinnamon, black tea and organic raw panela sugar	5.0 6.0
Sticky Chai Latte A warm blend of spices & loose-leaf black tea, infused in raw honey brewed with your choice of hot milk	5.5 6.5



FRENCH BASKET

Discover the richness of ONA's award-winning specialty coffee, crafted by Australia's top roasters. With ethically sourced beans, each cup reflects our commitment to quality and sustainability.



CHILLED COFFEE

Iced Long Black	6.0
Iced Latte Double espresso served over ice & milk	6.5
Iced Chocolate / Iced Chai Add vanilla ice cream & whipped cream + 3	6.5
Iced Mocha / Iced Matcha	7.5
Iced Dirty Chai	8.0
Iced Coffee Double espresso over ice, milk, vanilla ice cream, whipped cream	9.5
Affogato ONA House Blend Espresso with a double scoop of vanilla ice cream Add a shot of coffee liqueur + 5	10
Espresso Tonic ONA House Blend Espresso served with premium Indian Tonic water over ice, infused with citrus peels	10

LOOSE LEAF TEA

Served by the pot

Organic Teas by Chamellia English Breakfast Earl Grey Peppermint Sencha Green Chamomile Lemongrass & Ginger	5.0
Spiced Chai Organic blend of warm spices & black tea infused with honey	7.0
The Real Chai Experience Single origin black tea & spices infused in raw honey, served with the side of fresh ginger, star anise, cinnamon sugar & hot milk	10

COLD DRINKS

Orange Juice Freshly squeezed	8.0
French Syrup Mixed Berries / Add Soda + 1	5.0
Coke / Coke Zero	5.0
Orangina French	6.0
Perrier Sparking (330ml) French	5.8
Bottled Spring Water	3.0

MILK SHAKES

Chocolate / Strawberry / Vanilla	8.5
Cheeky Rose Premium blend of rose flavour & ice cream, topped with Persian fairy floss	9.5

SMOOTHIES

Banana / Mango / Mixed Berries Blended with Yogurt, Raw Honey & Milk	9.5
Super Green Spinach, Avocado, Banana & Honey	10

EXTRAS

Alternative Milks Soy / Oat / Almond / Coconut / Lactose Free	0.7
Flavoured Syrups Vanilla / Caramel	0.7
Extra Shot	0.7
Single Origin	1.0
Scoop of Vanilla Ice Cream	3.0
Whipped Cream	1.0

ALCOHOL

Served from 10 am onwards

Mimosa Prosecco, Orange Juice	13
Prosecco Torresella	14
Chardonnay Berton Vineyards	12
Sauvignon Blanc Stoneleigh	13
Shiraz Berton Vineyards	12
Rose Upside Down	12
Beer Kronenbourg 1664 (330ml) France	11
Beer Stella Artois (330ml)	9