

BREAKFAST

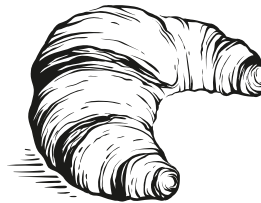
All Day

Sweet Basket	24
Choice of small size coffee / hot chocolate / tea, orange juice, fresh pastry, baguette with side of butter & jam	
Savory Basket	29
Choice of small size coffee / hot chocolate / tea, orange juice, fresh pastry, baguette with side of butter & two eggs	
Fresh Baked Pastries & Sourdough Baguettes	from 6.5
See daily selection behind the counter	
Baguette Served with Butter & Choice of	12
Jam / Honey / Nutella / Vegemite	
Fresh Croissant with Butter & Jam (v)	9
House Made Granola (v)	18
Crunchy granola served with homemade mixed berries sauce and zesty lime Greek yoghurt, topped with fresh seasonal fruits	
French Waffle (v)	9
+ Nutella / Chocolate Sauce / Maple Syrup + 2.5 + Seasonal Fruits + 4 + Scoop of Vanilla Ice Cream + 3	
French Toast – Sweet (v)	21
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	
French Toast – Savory	24
House baked sourdough loaf, coated in a creamy egg batter, served with side of Bacon rashers and Maple syrup	
Ham & Cheese Croissant	12
Smoked ham & gruyere cheese on an oven toasted croissant Add Tomato + 2	
Cheese & Tomato Croissant (v)	11
Gruyere cheese & tomato slices on an oven toasted croissant	
Croissant Australian	16.5
Smoked bacon, 1 fried egg, tomato-mayo chutney & mixed leaves	
Croissant Vegetarian (v)	16.5
Avocado, 1 fried egg, dijonnaise & mixed leaves	
Baguette Australian	20
Smoked bacon, 2 fried eggs, butter, tomato-mayo chutney, mixed leaves, served on toasted baguette	
Tartine Fraicheur (v)	18
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 + 6 Smoked Salmon + 5	
Scrambled Eggs	16
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 / Grilled halloumi + 6	
Eggs Benedict	
Poached eggs served with buttery French croissant bun, mixed leaves & house made creamy hollandaise with your choice of protein Bacon / Ham / Mushrooms 22 Smoked Salmon / Halloumi 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

Follow us



frenchbasket_deewhy

10% SURCHARGE APPLIES ON SUNDAYS & ON PUBLIC HOLIDAYS

1.2% CARD SURCHARGE APPLIES FOR ALL CARD PAYMENTS

LUNCH

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

SALAD

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

Province Salad	20
Mixed leaves, avocado, cherry tomatoes, red onion, lemon, quinoa & house made croutons	
Country Salad	20
Mixed leaves, French gruyere cheese, fried egg, cherry tomatoes, red onion, quinoa & house made croutons	
Summer Salad	21
Mixed leaves, cherry tomatoes, goats cheese, shredded carrots & beetroot, sunflower & pepita seeds, special tangy mango vinaigrette dressing	
Add your choice of protein	
Bacon / Ham / Chicken / + 4 Smoked Salmon / 2 Eggs / Prosciutto + 5 / Grilled Halloumi + 6	

BAGUETTE SANDWICHES

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

DESSERTS

Affogato	10
ONA House Blend Espresso with a double scoop of vanilla ice cream Add a shot of coffee liqueur + 5	
Chocolate Fondant Cake	8
Scoop of Vanilla Ice cream + 3	
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	6	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