



Menu





All Day Breakfast

Poached Eggs on Toast

\$13.90

Two poached eggs with balsamic roasted tomato, spinach and toast. (GFO)

Savory Croissant

\$12.90

Baked with cheese, tomato and crispy facon served with a side relish. (GFO)

Smashed Avocado on Sourdough

\$15.90

Two slices of sourdough topped with avocado, crumbled feta, cherry tomatoes & dukka seasoning.(GFO)

Eggs Benedict

\$18.80

Toasted sourdough, two poached eggs, spinach & crispy facon. Topped with creamy hollandaise with a side relish.

Brekkie Burger

\$18.90

Toasted bun, haloumi, crispy facon, hashbrown, spinach & fried egg, topping with creamy hollandaise with a side balsamic roasted tomato.

Fried Mushroom on Sourdough

\$17.50

Two slices of sourdough topped with fried mushroom and spinach, crumbled feta, cherry tomatoes and a side relish.(GFO)

Mushroom & Spinach Crepe

\$17.50

House-made crepe filled with fried mushrooms, spinach & crumbled feta.(GFO)

Extras & Sides

Poached egg **\$2.50**

Gluten Free Toast **\$2.00**

Smashed avocado **\$3.00**

Hollandise **\$3.00**

Balsamic roasted Tomato **\$3.00**

Sourdough **\$3.00**

Hashbrown **\$3.50**

Haloumi **\$3.50** Avocado **\$4.00**

Mushroom **\$4.00**



Fruity Brekkie

Almond & Chia Granola (GFO)

\$12.90 / \$14.90 for GF

With vanilla yogurt, mixed berry compote, and seasonal fruits.

Butterscotch Pancakes

\$15.90

With mixed berry compote, house-made granola and toasted almond, topped with a vanilla ice cream and butterscotch sauce.

Desserts

Scone *with butter & jam.*

\$6.50 each / **\$9.90** for two

Fruity Muffin of the Day *with whipped cream.*

\$6.80

House-made Carrot Cake *with whipped cream & caramel sauce.*

\$7.80

Chunky Chocolate Cheese Cake *with whipped cream.*

\$8.80

Mango Macadamia Cheese Cake (GF)

\$8.80

Lamingtons Cake (GF)

\$8.80

Blueberry Muffin (GF)

\$8.80

Carrot Cake (VG)

\$8.80

Raw Gems Slices (Organic, GF, VG) *refer to page 11.*

\$8.80

Pavlova *with seasonal fruit, fresh cream, passion fruit drizzle & choc shaving.*

\$13.90





Croissant & Toasties

BBQ Oat Steam Bun	\$6.90 each / \$9.90 for two
Butter & Jam Croissant	\$7.90
Savory Muffin <i>with sour cream & relish.</i>	\$9.90
Cheesy Savory Croissant <i>with cheese, butter & crispy facon.</i>	\$10.90
BBQ Toastie <i>with cheese, tomato, relish, plant-based bacon & chicken.</i>	\$14.90
Haloumi Toastie <i>haloumi cheese, tomato & crispy facon. Served with relish.</i>	\$14.90
Turkish Toastie <i>turkish bread filled with cheese & salad</i>	\$15.90

Toasts

Cinnamon Toast	\$5.00 each / \$7.00 for two
Vegemite Toast	\$5.00 each / \$7.00 for two
Banana Toast	\$6.50 each / \$9.90 for two
Fruit & Nut Toast	\$6.50 each / \$9.90 for two
Banana Toast (GF & DF)	\$6.90 each / \$10.90 for two



Extras & Sides



<i>Poached egg</i> \$2.50	<i>Gluten Free Toast</i> \$2.00	<i>Smashed avocado</i> \$3.00
<i>Hollandise</i> \$3.00	<i>Balsamic roasted Tomato</i> \$3.00	<i>Sourdough</i> \$3.00
<i>Hashbrown</i> \$3.50	<i>Haloumi</i> \$3.50 <i>Avocado</i> \$4.00	<i>Mushroom</i> \$4.00





All Day Lunch

Nachos

\$18.90

Corn chips with melted mozzarella, topped with smashed avocado, sour cream and house-made nachos mix. (Low Gluten).

Ragu

\$17.90

Mixed-bean ragu topped with smashed avocado, poached egg and a side of sourdough.

Arancini

\$18.90

House-made spinach & feta arancinis with aioli, served with salad.

Bruschetta

\$17.90

Garlic toasted sourdough topped with fresh diced tomato, onion, parsley and crumbled feta.

Creamy Mushroom Cob Mix

\$18.90

Slow cooked button mushroom and leek cob mix. Served with sourdough.

Curry with Coconut Rice *with yummy crispy beancurd.*

\$17.90

Creamy Mushroom Crepe with Salad

\$19.80

Crepe filled with slow cooked button mushroom and leek cob mix, with a side salad.

Coffee House Burger with Chips *served with chips and house-made aioli.*

\$21.90





All Day Lunch

Pasta **\$20.90**

Mushroom, onion, plant-based ingredients, pine nut & basil pesto/ garlic & shallot in a creamy white wine sauce.

Haloumi Salad **\$21.90**

Mesclun & veges, haloumi, crispy beancurd & nuts with dressing.

Pumpkin Soup *with sourdough.* **\$12.90**

Thai Style Lentil Soup *with sourdough . (GFO)* **\$12.90**

Bowl of Chips **\$9.90**

*Sweet chili / Tomato / BBQ / Aioli Sauce **+\$1.50***

Spinach & Feta Sausage Roll *served with relish.* **\$13.90**

Pumpkin Ricotta Sausage Roll *served with relish.* **\$13.90**

Savoury Scroll (GF& VG) *served with relish.* **\$13.90**

Curry Filo (VG) *served with relish.* **\$14.90**

Spinach & Feta Filo *served with relish.* **\$14.90**

Extras & Sides

Poached egg **\$2.50**

Balsamic roasted Tomato **\$3.00**

Haloumi **\$3.50**

Hashbrown **\$3.50**

Chips **\$5.50**

Salad **\$5.50**

Mushroom **\$4.00**



Hot Beverages

Coffee

Small \$4.60 / Regular \$5.00 / Large \$6.00

Cappuccino, Flat White, Latte, Long Black

Hot Chocolate (DFO)

Chai Latte (DFO)

Matcha Latte

Tumeric Latte

Piccolo - **\$4.00**

Espresso - Single **\$3.50** Double **\$4.00**

Macchiato - Short **\$4.00** Long **\$4.60**

Babychino - *with marshmallow* **\$1.90**

Affogato - *two ice cream with double espresso* **\$7.00**

Specialty

Small \$5.20 / Regular \$5.60 / Large \$6.60

Mocha

Dirty Chai

White Chocolate Mocha,

Coconut Matcha Latte,

Organic Ginger Hot Chocolate,

Organic Velvet Latte

Tea

Cup \$4.50 / Pot \$5.50

Coffee House Chai Blend

English Breakfast

Jasmine Green

Peppermint Tea

Side milk / Honey **+\$0.50**

Extras & Flavours

Milk: +\$1.00

Almond/ Soy/ Oat/ Coconut

Macadamia/ Rice/ Lactose free

Syrup: +\$0.50

Honey/ Vanilla/ Caramel/ Hazelnut

Variations: +\$1.00

Extra shot/ decaf/ whipped cream/ cream

Cold Beverages

Iced Drinks

Iced latte/ Iced long black **\$6.50**

Iced Chai Latte/ Iced Mocha **\$6.50**

Iced Coffee/ Iced Chocolate **\$8.00**

Fruit Spritz - \$7.00

Peach/ Lemon/ Pomegranate/ Mango

Milkshake - \$7.00

Coffee/ Strawberry/ Banana/ Chocolate/

Caramel/ Vanilla

Thickshake - \$8.50

Coffee/ Strawberry/ Banana/ Chocolate/

Caramel/ Vanilla

Smoothies - \$8.50

Mixed Berries/ Banana/ Mango/

Green (avocado, spinach, banana, apple)

*Chia seeds/Oat **+\$1.00***

Frappé - \$8.50

Strawberry/ Banana/ Chocolate/Caramel/

Vanilla/ Coffee/ Mocha

Bundaberg 375ml - \$4.90

Ginger Beer/ Tropical Mango/ Lemon and Lime

Bitters/ Burgundee Creaming Soda/

Traditional Lemonade

Kombucha 330ml - \$5.90

Ginger/ Lime/ Mojito/ Bitter Lime

Extras & Flavours

Milk: **+\$1.00**

Almond/ Soy/ Oat/ Coconut

Macadamia/ Rice/ Lactose free

Syrup: **+\$0.50**

Honey/ Vanilla/ Caramel/ Hazelnut

Variations: **+\$1.00**

Extra shot/ decaf/ whipped cream/ cream

A glass of ice: **+\$0.50**

Juice 350ml - \$4.90

Apple/ Orange/ Mango Magic/ Green

Recharge/Rainforest Fruits/ Berry Oxidant

Bitters Mixers 330ml - \$4.90

Lemon& Lime/ Blood Orange

Organic Juice Sparkling Drinks 330ml - \$4.90

Pomegranate/ Blueberry/ Pink Grapefruit

Mango Elder Flower/ Wild Passionfruit

Soft Drinks - \$3.90

Fanta, Sprite, Coke - Classical/ No sugar/

Vanilla/ Caffeine free & no sugar

Mt Frankin Spring Water 500ml

Mineral Sparkling Water 330ml



High Tea

*Ground Floor, 189 Hume Street, Toowoomba City
Tel: 07 4632 3160*



Mini High Tea



\$69 for 2 persons, \$99 for 3 people, \$29 /pp for 4 or more

** Choices of 5 types of tea (unlimited refills) .*

** Savoury: fresh sandwiches, arancini, quiche/ savory roll.*

** Sweets: scone with jam & cream, macaroon, cake, cookie.*

Served on a three-tiered stand, 20-30 minutes prep time. No booking needed.



Special High Tea



\$119 for 2 persons, \$169 for 3 people, \$49 /pp for 4 or more

** Choices of 5 types of tea (unlimited refills) .*

** Includes at least 7 sweets & 7 savouries.*

** Gluten free & vegan options are available on request.*

Booking is essential, at least 24 hours in advance with 50% deposit as all the treats are specially made for each booking. Available everyday with 15% surcharge for after hours service/ Sunday & public holiday.





High Tea


At Toowoomba Coffee House

Having a High Tea surrounded by our beautiful garden at the Toowoomba Coffee House is one of the things you can not miss while travelling to Toowoomba with your family and loved ones. Our high tea is available every day and any time that suits you with minimum only two persons.

We pride ourselves in making all of our high tea treats freshly in house for each booking. To create the most enjoyable experience for you and your guests, we tailor our treats to each booking by taking consideration of the ages and preferences of our guests. You would be amazed by the variety of our treats as you can not see something similar anywhere else.

For booking or more information, please do not hesitate to phone us on 07 4632 3160 or email to toowoombacoffeehouse@gmail.com.

We can host private high tea parties for up to 60 guests. Welcoming all styles of high tea functions including group bookings, hen's parties, baby showers, birthday parties and high tea weddings. It will certainly serve as a memorable experience for you and your guests.





Notella Crumble

Ingredients: hazelnuts, almonds, fresh dates, cacao powder, cashews, coconut - desiccated, oil & cream, almond meal, vanilla extract, maple syrup, cinnamon, stevia, birch sweetener, himalayan salt.



Lemon Tingle

Ingredients: cashews, fresh dates, coconut cream, desiccated coconut, coconut oil, almond meal, himalayan salt, vanilla stevia, maple syrup, lemon juice, d o TERRA lemon oil, birch sweetener, turmeric.



Creamy Cookies

Ingredients: almond, macadamia, cashews, almond meal, cacao powder, fresh dates, vanilla bean paste, vanilla, stevia, birch sweetener, maple syrup, coconut cream, butter & oil, buckinis, cacao butter, charcoal, himalayan salt.



Chai Spice

Ingredients: almonds cashew, pecan, coconut oil, cream, desiccated, shredded, buckini, cacao powder, chai, cinnamon, maple syrup, birch sweetener, vanilla, cinnamon, stevia, himalayan salt, mai chai-cardamom, all spice, cinnamon, ginger, cloves, licorice, nutmeg.



Caramel Ice-cream

Ingredients: almond meal, coconut (desiccated, cream, water & oil), cashew, dates, cacao powder, rice malt & maple syrup, vanilla extract, stevia, birch sweetener, vanilla paste, himalayan salt.



Pecan Brownie

Ingredients: pecans, almonds, fresh dates, cacao powder, coconut cream, coconut oil, rice malt, maple syrup, birch sweetener, stevia, vanilla essence, himalayan salt.



Minty Moment

Ingredients: cashews, almonds, cacao powder, cacao butter, maple syrup, cinnamon, coconut oil, coconut cream, desiccated coconut, d o TERRA peppermint essential oil, birch sweetener, vanilla essence.



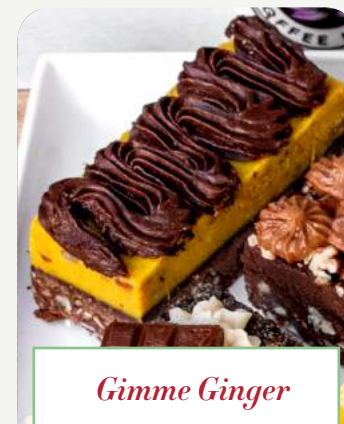
Cranberry Nice

Ingredients: cashews, almond meal, coconut, vanilla, coconut oil, fresh dates, cranberries, maple syrup, rice malt, cacao powder, birch sweetener, beetroot powder, himalayan salt.



Beach Bounty

Ingredients: coconut (desiccated, shredded & flakes) coconut oil, coconut butter, coconut cream, Sunflower seeds, pepitas, activated buckwheat, cacao powder, maple and rice malt syrup, birch sweetener, cinnamon, vanilla extract, stevia and himalayan salt.



Gimme Ginger

Ingredients: almonds, fresh dates, cacao powder, coconut - desiccated, oil & cream, sunflower seeds, pepitas, buckinis, fresh ginger, ground ginger, stevia, maple syrup, cinnamon, d o TERRA ginger oil, birch sweetener, himalayan salt, turmeric.






Coffee
with
Positive Energy



 0746 323 160

 Toowoombacoffeehouse@gmail.com

 Ground Floor, 189 Hume Street,
Toowoomba City



MON - FRI 7:00am-3:00pm
SAT & SUN 7:30am-2:00pm

