

BREAKFAST - AVAILABLE UNTIL 3PM

GF - Gluten Free / GFO- Gluten Free Option
VG - Vegetarian / VGO- Vegetarian Option
V - Vegan / VO - Vegan Option
N - Contains Nuts



We love to get social! Tag us in your TikToks and Reels for your chance to win a free meal or coffee.

Free Range Eggs on Toast. (Sourdough, Multigrain or Gluten Free) \$15.0
two eggs, choice of poached, scrambled or fried

Toast. (Sourdough, Multigrain or Gluten Free) \$7.5
choice of peanut butter / jam / vegemite / butter / nutella.

EXTRAS:	
Toast / Tomato Relish	\$2.0
Egg / Tofu / Goats Cheese / Vegan Fetta / Jalapeno Relish	\$3.5
Ham / Halloumi / Avocado	\$5.0
Grilled Tomato / Sriracha Hollandaise	\$5.0
Spinach or Kale served w/ garlic & parmesan	\$7.5
Bacon / Chorizo / Sujuk / Hash Browns / Mushrooms / Smoked Salmon	\$8.0

Acai Super Bowl \$23.0
w/ housemade granola, soaked chia seeds, seasonal fruits , shredded coconut & goji berries (V, VG, GFO, N)
Add peanut butter / nutella / biscoff +\$2

Pistachio Pancakes \$28.0
w/ caramelised banana, seasonal berries, berry compote, pistachio crumble, pistachio ice cream & fairy floss.

Nourish Bowl \$25.0
quinoa, fried kale, cherry tomatoes, avocado, fried chickpeas, halloumi, poached egg, dukkah, beetroot hummus & a lemon wedge. (VG/GF/N) VO – fried tofu & vegan feta instead of egg & halloumi. Add salmon +\$8

Smashed Avocado \$23.0
w/ whipped goats cheese, cherry tomatoes, beetroot hummus, pumpkin seeds, dukkah, balsamic glaze & herb oil. served on two pieces of toast. (VG/N/GFO) VO – vegan fetta instead of goats cheese.
Add poached egg +\$3.5 Add salmon +\$8

Brekky Burrito \$26.0
w/ scrambled eggs, chorizo, beans, coriander, tomato salsa, cheddar cheese & chilli oil, wrapped in a tortilla, toasted & topped with smashed avocado, sour cream & corn chips.

Corn Fritter Stack \$28.0
w/ grilled bacon, cherry tomatoes, smashed avocado & lime chilli yoghurt. (VGO, GF)
Add poached egg +\$3.5 Add salmon +\$8 or salmon instead of bacon +\$5

Chilli Scrambled Eggs \$25.0
w/ coriander, spring onion & housemade chilli oil served on sourdough w/ a side of smashed avocado, jalapeño relish, sriracha mayo & parmesan cheese. (VG, GFO) Add bacon or smoked salmon +\$8

Porky Benny \$28.0
slow cooked pork belly & two poached eggs served on housemade hash w/ spinach, halloumi, apple & pear slaw, sriracha hollandaise & crackling.

Magic Mushrooms \$28.0
assorted mushrooms cooked with butter, herbs & garlic, two poached eggs, crispy kale, grilled cherry tomatoes, truffle oil, pesto & parmesan served on sourdough bread.. (N/VG/GFO)

Ajvar Delight \$28.0
served w/ two poached eggs, spinach,. grilled sujuk. parmesan, grilled cherry tomatoes, served on a garlic butter pide.

Big Breakfast \$30.0
w/ eggs made your way, bacon, smoked chorizo, mushrooms, hash brown, grilled tomato, spinach & halloumi. served on sourdough. (GFO)

Veggie Delight \$30.0
w/ eggs made your way, grilled tomato, mushroom, spinach, hash brown, tomato relish, halloumi & smashed avocado. served on multigrain. (VG, GFO)

MAINS - AVAILABLE FROM 11 AM

Roast Cauliflower Salad \$24.0
w/ bed of homemade hummus, quinoa tabouli, rocket, fried chickpeas, dukkah and pomegranate molasses dressing. (GF, N, V) Add poached chicken +\$6 Add goats cheese \$3.5

Warm Beef Salad \$29.0
Black Angus sirloin cooked with soy honey mustard & tossed w/ cos lettuce,. cucumber, cherry tomatoes, onion & mayo. topped w/ toasted sesame, peanuts & sweet potato crisps.

Tempura Calamari Salad \$28.0
lightly fried, served on a bed of housemade Romesco w/ rocket, cucumber, onion, parmesan & a lemon wedge.

Steak Sandwich \$29.0
grilled Black Angus sirloin w/ fresh tomato, onion, bacon, rocket, cheddar cheese, & honey mustard mayo on sourdough bread w/ a side of steakhouse chips.

Classic Wagyu Beef Burger \$29.0
grilled patty w/ lettuce, tomato, onion, cheese, pickles, mayo & tomato sauce. served on seeded milk bun w/ a side of steakhouse fries.

The Hot Chick Burger \$27.0
buttermilk & spice brined chicken thigh fillets, fried till crunchy & served with slaw, spicy mayo, jalapeños and cheese. served w/ a side of steakhouse fries.

Extras		Sides	
Sauce / Jalapenos / Chilli Oil	\$1.0	French Fries	\$11.0
Fried Egg / Cheese	\$3.5	Steakhouse Fries	\$11.0
1 Hash Brown	\$4.0	Sweet Potato Fries	\$13.5
Avocado	\$5.0		
Mushrooms	\$7.5		
Bacon	\$8.0		

Please inform our staff if you are vegan or have any allergies prior to ordering. No alterations to menu & no split bills on weekends. Please be aware that we have a 15% surcharge on all public holidays. Thank-you for understanding.

DRINKS

Coffee			Health Smoothies +\$2.0		
Black & Milk Based Coffee	\$5.0	\$6.0	Add 15 grams of extra vanilla or chocolate plant based protein		
Hot Chocolate	\$5.0	\$6.0			
Mocha/ Magic	\$5.2	\$6.2			
Dirty Chai Latte	\$5.5	\$6.5			
Affogato	\$6.5		 Choc Banana Protein \$12.0		
Filter Batch Brew	\$6.5		w/ fresh banana, chocolate protein, peanut butter & oat milk		
Extra shot/ Decaf/ Lactose Free	+0.5				
Chai/ Turmeric	+0.5				
Leaf Chai/ Almond Milk/ Oat Milk/ Soy/ Matcha	+1.0		Peanut Butter & Mixed Berry \$12.0		
			w/ raspberries, blueberries, strawberries, peanut butter, vanilla protein & almond milk		
Tea			 Mango and Passionfruit \$10.5		
English Breakfast Earl Grey Green Chai	\$5.0		w/ seeded passion fruit, mango, crushed ice & coconut water		
Lemongrass & Ginger Peppermint Chamomile					
Cold Drinks			 Lean and Green \$12.0		
Iced Latte (small or large)	\$4.5	\$5.5	w/ avocado, mango, kiwi, spinach, ginger & coconut water (DF)		
Iced Coffee (with or without cream)	\$7.0	\$7.5			
Iced Chocolate (with or without cream)	\$7.0	\$7.5			
Iced Mocha (with or without cream)	\$7.5	\$8.0			
Iced Chai (with or without cream)	\$7.5	\$8.0			
Standard Shakes (Kids/Adults)			Fresh Juice \$7.5		
Chocolate Strawberry Vanilla Salted Caramel	\$6.5	\$7.0	Orange or Apple		
Speciality Shakes			Cold Pressed Juice \$9.0		
Nutella & Oreo Biscuit	\$12.0		Carrot, Orange, Pineapple & Ginger		
Soft Drinks			Watermelon, Apple & Mint		
Coke, Coke Zero, Diet Coke, Lemonade, Solo & Sunkist	\$4.5		Beetroot, Carrot, Orange & Apple		
			Kale, Celery, Apple, Lemon & Ginger		

ADULTS ONLY

COCKTAILS		
Espresso Martini		\$18
w/ Kahlua, Vodka, Coffee		
Bloody Mary		\$18
w/ Vodka, Tomato Juice & Tobasco sauce		
Aperol Spritz		\$14
w/ Prosecco, Aperol, Soda Water		
Mimosa		\$12
w/ Orange Juice & Prosecco		
BEERS		
James Boags Light	\$8.0	
Carlton	\$9.0	
Pure Blonde	\$8.0	
Corona	\$9.0	
Furphy	\$9.0	
Sommersby Apple Cider	\$8.0	
WINES		
All wines & sparkling are from Riverina area in NSW, unless stated otherwise.		
King Valley Prosecco	\$10.0	\$36
Vivo Sauvignon Blanc	\$8.0	\$28
Down The Lane Tempranillo	\$9.0	\$32
Vivo Moscato	-	\$30
Down The Lane Rose Gris de Gris	-	\$32
Down The Lane Pino Grigio Arneis	-	\$32
Vivo Chardonnay	-	\$30
Vivo Shiraz	-	\$30
La Bossa Merlot	-	\$32
Vinoque Yarra Valley Pinot Noir	-	\$36

SPIRITS & LIQUORS

Refer to bar

Ask us about our functions and catering packages!



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