

BREAKFAST - AVAILABLE UNTIL 3PM



Two Free Range Eggs

POACHED, SCRAMBLED or FRIED on Sourdough, Multigrain or Gluten Free.

EXTRAS:	
Toast/ Tomato Relish	\$2.0
Egg/Fried Tofu/ Goats Cheese/ Vegan Fetta	\$3.0
Spinach/ Kale/ Hollandaise/ Grilled Tomato / Asparagus	\$4.0
Ham/ Halloumi/ Mushrooms / Avocado	\$4.5
Bacon / Chorizo/ Sujuk / Hash Browns	\$6.5
Smoked Salmon	\$8.0

- Acai Super Bowl** **\$20.0**
w/ housemade granola, chia seeds, seasonal fruits , shredded coconut & peanut butter (V, VG, GFO, N)

Maple-Berry Pancakes

\$22.0
w/ blueberry compote, caramelised banana, vanilla ice cream, chocolate, cinnamon and Canadian maple syrup. Add bacon +\$6.5

- Brekky Burrito** **\$21.5**
w/ scrambled eggs, chorizo, kidney beans, spring onion, coriander, cheddar cheese & chilli oil. Served in a tortilla wrap, topped with avocado salsa, sour cream & corn chips.
VO- mushroom & tofu instead of chorizo & egg

- Nourish Bowl** **\$23.0**
w/ quinoa, kale, tomato, beetroot hummus, avocado, chickpeas, fried halloumi, dukkah, a poached egg, croutons and a lemon wedge . (VG/GF/VO/N) VO – fried tofu instead of egg and halloumi

Corn Fritter Stack

\$22.0
w/ grilled bacon, smashed avocado, cherry tomatoes & lime and chilli yoghurt. (VGO, GF)
Add poached egg +\$3 Salmon instead of bacon +\$4.5

- Smashed Avocado** **\$22.0**
w/ goats cheese, cherry tomatoes, basil, pumpkin seeds, balsamic glaze, dukah & beetroot hommus. Served on two pieces of toast (VG/ VO/N/ GFO) Add poached egg +\$3.0. Add salmon +\$8
VO – vegan fetta instead of goats cheese

Chilli Scrambled Eggs

\$20.0
w/ chilli oil, coriander, spring onion & parmesan cheese. Served on sourdough with a side of homemade avocado salsa & spicy mayo (VG, GFO) . Add bacon +\$6.5 Add salmon +\$8

Brisket Benedict

\$24.0
w/ wilted spinach, fried halloumi, hollandaise & two poached eggs. Served on our homemade potato hash. (GF) Salmon instead of beef +\$4.5 Add bacon +\$6.5 Add mushrooms +\$4.5

Green Benedict

\$24.0
w/ pumpkin, kale, asparagus, dukkah & two poached eggs. Served on tempura battered mushroom and topped with our homemade green hollandaise. (VG, GF)

Baked Eggs

\$25.0
w/ mild sujuk, tomatoes, chilli oil, coriander, onion, goats cheese and basil. Served w/ a side of garlic buttered bread. (GFO)

Big Breakfast

\$26.0
w/ eggs made your way, bacon, smoked chorizo, mushrooms, hash browns, grilled tomato, spinach & halloumi. Served on sourdough (GFO)

Veggie Delight

\$26.0
w/ eggs made your way, grilled tomatoes, asparagus, mushroom, spinach, hash browns, tomato relish, halloumi & avocado. Served on multigrain (VG, GFO)

MAINS - AVAILABLE FROM 11 AM

Steak Sandwich

\$27.5
w/ Black Angus sirloin, grilled tomato, caramelised onion, bacon, cheddar cheese., rocket & seeded mustard mayo on a focaccia roll. Served with a side of fat fries (GFO)

Lemon & Pepper Calamari

\$24.5
lightly floured & fried. Served w/ garden salad, fat fries, aioli & lemon wedge

Roast Cauliflower Salad

\$21.5
w/ bed of homemade hommus, quinoa, cucumber, onion, fresh herbs, fried chickpeas, rocket, dukkah and balsamic vinaigrette. (GF, N, V)

Grilled Chicken \$ Cous Cous Salad

\$23.0
tossed w/ lettuce, tomato, cucumber, onion, fried chickpeas, goats cheese, fresh chilli and lemon honey dressing. (GFO)

The following meals are all served with your choice of french fries, fat fries, sweet potato fries or garden salad

Classic Wagyu Beef Burger

\$23.0
w/ lettuce, tomato, fresh onion, cheese, pickle & tomato relish (GFO)

The Hot Chick Burger

\$23.0
w/ buttermilk soaked chicken thigh fillet, lettuce, fresh tomato, onion, jalapenos, cheddar cheese & sriracha mayo

Brisket Burger

\$23.0
w/ slow cooked beef brisket, coleslaw, smokey bbq sauce & onion rings (GFO)

Bunless Mushroom

\$23.0
roast veggies tossed w/ Napoli, spinach, goats cheese and relish. (GF, VG, VO)

Extras

Onion/Jalapenos/Chilli Oil	\$1.0	Hash Brown	\$3.5
Fried Egg	\$3.0	Bacon/Mushroom/Avocado	\$5.0
Relish/ Cheese	\$2.0	Extra Patty	\$9.0

Sides

Sweet Potato Fries	\$10.0	Fat Fries	\$8.5
French Fries	\$8.5	Garden Salad	\$8.0

GF - Gluten Free/ GFO- Gluten Free Option

VG - Vegetarian/ VGO- Vegetarian Option

V - Vegan/VO - Vegan Option

N- Contains Nuts

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

Black & Milk Based Coffee	\$4.5	\$5.5
Hot Chocolate	\$4.5	\$5.5
Mocha/ Magic	\$4.7	\$5.7
Dirty Chai Latte	\$5.0	\$6.0
Affogato	\$6.0	
Bottomless Filter Batch Brew	\$5.0	
Extra shot/ Decaf/ Bonsoy/Lactose Free	+0.5	
Chai/ Tumeric/ Beetroot	+0.5	
Leaf Chai/ Almond Milk/Oat Milk/Matcha	+1.0	

Tea

English Breakfast Earl Grey Green Chai	\$5.0	
Lemongrass & Ginger Peppermint Chamomile		

Cold Drinks

Iced Latte (small or large)	\$4.5	\$5.5
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 (Adult/Kids)

Chocolate Strawberry Vanilla Salted Caramel	\$7.0	\$6.5
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Speciality Shakes

Nutella & Oreo Biscuit	\$10.0	
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Soft Drinks

Coke, Diet Coke, Sprite & Sunkist	\$4.5	
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Health Smoothies

Add 15 grams of extra vanilla or chocolate
plant based protein **+\$2.0**



Choc Banana Protein

w/ fresh banana, chocolate protein, peanut
butter & oat milk **\$12.0**

Peanut Butter & Mixed Berry

w/ raspberries, blueberries, strawberries, peanut
butter, vanilla protein & almond milk **\$12.0**



Mango and Passionfruit

w/ seeded passion fruit, mango, crushed ice &
coconut water **\$10.0**



Lean and Green

w/ avocado, mango, kiwi, spinach, ginger &
coconut water (DF) **\$10.0**

Fresh Juice

Orange or Apple **\$7.0**

Cold Pressed Juice

Carrot, Orange, Pineapple & Ginger
Watermelon, Apple & Mint
Beetroot, Carrot, Orange & Apple
Kale, Celery, Apple, Lemon & Ginger **\$8.5**

ADULTS ONLY

COCKTAILS

Espresso Martini **\$15**

w/ Kahlua, Vodka, Coffee

Bloody Mary **\$15**

w/ Vodka, Tomato Juice & Tobasco sauce

Aperol Spritz **\$14**

w/ Prosecco, Aperol, Soda Water

Mimosa **\$12**

w/ Orange Juice & Prosecco

BEERS

James Boags Light	\$7.0
Carlton	\$8.0
Pure Blonde	\$7.0
Corona	\$8.0
Furphy	\$8.0
Sommersby Apple Cider	\$7.0

WINES

All wines & sparkling are from Riverina area in NSW,
unless stated otherwise.

King Valley Prosecco	\$9.0	\$36
Vivo Moscato	-	\$30
Down The Lane Rose Gris de Gris	-	\$32
Down The Lane Pino Grigio Arneis	-	\$32
Vivo Chardonnay	-	\$30
Vivo Sauvignon Blanc	\$7.0	\$28
Down The Lane Tempranillo	\$8.0	\$32
Vivo Shiraz	-	\$30
La Bossa Merlot	-	\$32
Vinoque Yarra Valley Pinot Noir	-	\$36

SPIRITS & LIQUORS

Refer to bar



9457 5922



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Functions and Catering
Available