

## 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.

### 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/ Parmesan/ Vegan Fetta	\$3.5
Spinach/ Hollandaise/ Grilled Tomato/ Asparagus	\$4.5
Ham/ Halloumi/ Avocado	\$5.0
Mushrooms/ Hash Browns/ Kale	\$6.5
Bacon / Chorizo/ Sujuk	\$7.0
Smoked Salmon	\$8.0

\$14.0

### Baked Eggs

w/ sujuk, tomatoes, chilli oil, coriander, onion, goats cheese & basil. Served w/ a side of garlic buttered Turkish bread. (GFO)

\$29.0

### Big Breakfast

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

\$28.0

### Veggie Delight

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

\$28.0

## MAINS - AVAILABLE FROM 11 AM

### Acai Super Bowl

w/ housemade granola, chia seeds, seasonal fruits, shredded coconut & peanut butter. (V, VG, GFO, N)

\$22.0

### Brekky Burrito

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 & relish instead of chorizo, eggs and cheese.

\$24.0

### Nourish Bowl

w/ quinoa, kale, 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. Add salmon +\$8

\$24.0

### Smashed Avocado

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

\$23.0

### Biscoff French Toast

w/ poached pear, whipped mascarpone, biscoff crumbs, fresh strawberries & biscoff salted caramel. (VG)

\$26.0

### Corn Fritter Stack

w/ grilled bacon, tomato salsa, smashed avocado & lime chilli yoghurt. (VGO, GF) Add poached egg +\$3.5 Add salmon +\$8 or salmon instead of bacon +\$5

\$26.0

### Chilli Scrambled Eggs

w/ chilli oil, coriander, spring onion & parmesan cheese. Served on sourdough with a side of homemade avocado salsa & spicy mayo. (VG, GFO) Add bacon +\$7.0 Add salmon +\$8

\$22.0

### Brisket Benedict

w/ wilted spinach, fried halloumi, hollandaise & two poached eggs. Served on our homemade potato hash. (GF) Add bacon +\$7.0 Add mushrooms +\$6.5

\$25.0

### Turkish Eggs

hung yoghurt w/ burnt garlic butter, chilli flakes, roasted pepper, herbs, two poached eggs, grilled sujuk & Turkish bread.

\$26.0

### Eggs Royale

filo wrapped beetroot topped w/ wilted spinach, smoked salmon, two poached eggs, cream cheese & beetroot hollandaise.

\$28.0

### Roast Cauliflower Salad

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

\$23.0

### Warm Lamb Salad

backstrap w/ lentils, cos lettuce, potatoes, beans, cherry tomatoes, cucumber, onion, goats cheese, herbs, vinaigrette and yoghurt labneh. (GF)

\$28.0

### Grilled Calamari Salad

tossed w/ rocket, tomato, cucumber salsa and parmesan cheese on a bed of romesco sauce. (GF, N)

\$26.0

### Steak Sandwich

Black Angus sirloin w/ caramelised onion, rocket, bacon, cheese, seeded mustard mayo and chimichuri. (GFO) Served with thick fries.

\$30.0

### Classic Wagyu Beef Burger

smashed double patties w/ lettuce, tomato, cheese, caramelised onion & housemade sauce. Served with thick fries. (GFO)

\$26.0

### The Hot Chick Burger

buttermilk & spices brined chicken thigh fillets, fried till crunchy & served with slaw, spicy mayo, jalapeños and cheese. Served with thick fries.

\$26.0

### Brisket Burger

w/ slow cooked & pulled beef brisket, coleslaw, cheese, smokey bbq sauce & caramelised onion. (GFO) Served with thick fries.

\$26.0

### Extras

Sauce/Jalapenos/Chilli Oil	\$1.0
Fried Egg/ Cheese	\$3.5
1 Hash Brown	\$4.0
Mushroom/Avocado	\$5.0
Bacon	\$7.0

### Sides

French Fries	\$11.0
Thick Fries	\$11.0
Sweet Potato Fries	\$13.5

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	
Filter Batch Brew	\$6.0	
Extra shot/ Decaf/ Lactose Free	+0.5	
Chai/ Turmeric	+0.5	
Leaf Chai/ Almond Milk/ Oat Milk/ Soy/ Matcha	+1.0	

### Tea

English Breakfast   Earl Grey   Green   Chai Lemongrass & Ginger   Peppermint   Chamomile	\$5.0	
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### 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 (Kids/Adults)

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

Nutella & Oreo Biscuit	\$12.0	
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### Soft Drinks

Coke, Coke Zero, Diet Coke, Lemonade, Solo & 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 **\$10.5**

### Lean and Green

w/ avocado, mango, kiwi, spinach, ginger &  
coconut water (DF) **\$12.0**

### Fresh Juice

Orange or Apple **\$7.5**

### Cold Pressed Juice

Carrot, Orange, Pineapple & Ginger  
Watermelon, Apple & Mint  
Beetroot, Carrot, Orange & Apple  
Kale, Celery, Apple, Lemon & Ginger **\$9.0**

## 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



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Ask us about our functions and catering packages!