

BREAKFAST



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

AVAILABLE UNTIL 3PM

PLEASE INFORM OUR STAFF OF ANY ALLERGIES OR INTOLERANCES

NO ALTERATIONS TO MENU AND NO SPLIT BILLS ON WEEKENDS.
 PLEASE BE ADVISED THAT WE HAVE A 15% SURCHARGE ON ALL PUBLIC HOLIDAYS

ACAI SUPER BOWL  **23**

w/ housemade granola, soaked chia seeds, seasonal fruits & shredded coconut. (V, VG, GFO, N)
 Add peanut butter / nutella / biscoff +\$2 ea

BUTTERMILK PANCAKES **28**

Triple stacked w/ vanilla ice cream, crispy bacon, caramelised banana, vanilla cream and a side of maple syrup and berries.

SMASHED AVOCADO  **23**

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

CORN FRITTERS **28**

w/ bacon, chilli lime yoghurt, avocado & tomato salsa, & rocket (GFO)
 Add poached egg +\$3.5
 Add salmon instead of bacon +\$5

NOURISH BOWL  **25**

w/ quinoa, fried chickpeas, avocado, halloumi, beetroot hummus, cherry tomatoes, kale, poached egg & dukkah. (VG/GF/N)
 VO - vegan fetta & tofu instead of halloumi & egg.

BRISKET BENEDICT **28**

Slow-cooked brisket w/ spinach & fried halloumi on an english muffin topped w/ two poached eggs, hollandaise, and fresh chives

TO SHARE AVAILABLE FROM 11AM

BUFFALO WINGS **½KG \$15**

w/ housemade sauce, side of blue cheese **1KG \$24**
 mayo, carrot & celery sticks & sesame seeds.

NACHOS **\$23**

Corn chips topped w/ cheese, red kidney beans, housemade guacamole & pico de gallo, sour cream & jalapeños (GF, VG)

BREKKY BURRITO **26**

w/ scrambled eggs, chorizo, beans, coriander, spring onion, cheddar cheese & chilli oil, wrapped in a tortilla, toasted & topped with smashed avocado, sour cream & corn chips.
 Add Bloody Mary or Dirty Maria +\$12 (see cocktail menu)

CHILLI SCRAMBLED EGGS **25**

Scrambled eggs served on sourdough topped w/ cherry tomatoes, coriander, spring onion, chilli oil, fried shallots & freshly grated grana padana w/ a side of sriracha mayo & smashed avocado.
 Add bacon or smoked salmon +\$8

BIG BREKKY **30**

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

VEGGIE DELIGHT **30**

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

FREE RANGE EGGS ON TOAST **15**

Two eggs, choice of poached, scrambled or fried w/ choice of sourdough, multigrain or gluten free toast.

EXTRAS

| | |
|---|----------|
| Toast / Tomato Relish | \$3.0 ea |
| Fried Egg / Poached Egg / Tofu / Goats Cheese / Vegan Fetta | \$3.5 ea |
| Ham / Halloumi / Avocado / Scrambled Eggs | \$5.0 ea |
| Grilled Tomato / Hollandaise / Spinach / Kale | \$5.0 ea |
| Bacon / Chorizo / Sujuk / Hash Browns / Mushrooms / Smoked Salmon | \$8.0 ea |

LEMON PEPPER CALAMARI **\$19**

Flash fried served on a bed of rocket & parmesan salad w/ side of lemon wedge & citrus aioli

EGGPLANT CHIPS **\$15**

Housemade crumbed & fried topped w/ freshly grated parmesan & garlic aioli

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MAINS



AVAILABLE FROM 11AM

CLASSIC WAGYU BEEF BURGER 29

Grilled patty with lettuce, tomato, onion, cheese, pickles, mayo & tomato sauce. Served on milk bun w/ a side of french fries.

HOT CHICK BURGER 29

Buttermilk & spice-brined chicken thigh fillets, fried until crunchy & served with slaw, spicy mayo, jalapeños and cheese. Served w/ a side of french fries.

STEAK SANDWICH 30

Grilled Black Angus sirloin w/ fresh tomato, onion, bacon, rocket, american cheese, & honey mustard mayo on sourdough bread w/ a side of french fries.

CLUB SANDWICH 29

w/ triple layer of lettuce, tomato, bacon, grilled chicken, mayonnaise, fried egg & tomato served w/ a side of french fries.

DRINKS

*Please ask our friendly staff for our separate alcohol menu

COFFEE

| | | |
|---|------|-----|
| Black & Milk Based Coffee | 5 | 6 |
| Hot Chocolate | 5 | 6 |
| Mocha/ Magic | 5.2 | 6.2 |
| Dirty Chai Latte | 5.5 | 6.5 |
| Affogato | 6.5 | |
| Cold Drip (Single Origin) | 6.5 | |
| Filter Batch Brew | 6 | |
| Extra shot/ Decaf/ Lactose Free | +0.5 | |
| Chai/ Turmeric | +0.5 | |
| Leaf Chai/ Almond Milk/ Oat Milk/ Soy/ Matcha | +1 | |

TEA

English Breakfast | Earl Grey | Green | Chai
Lemongrass & Ginger | Peppermint | Chamomile

COLD DRINKS

| | | |
|-----------------------------|-----|---|
| Iced Latte | 5 | 6 |
| Iced Coffee w/ ice cream | 7.5 | |
| Iced Chocolate w/ ice cream | 7.5 | |
| Iced Mocha w/ ice cream | 8 | |
| Iced Chai w/ ice cream | 8 | |

STANDARD SHAKES

Chocolate | Strawberry | Vanilla | Caramel 6.5 7

SPECIALTY SHAKES

Nutella & Oreo Biscuit 12

SOFT DRINKS

Coke, Coke Zero, Diet Coke Lemonade, Solo & Sunkist 4.5

CARBONARA 27

Fettuccine tossed w/ pancetta, pecorino cheese & egg yolk.

GREEK SALAD W/ LAMB 30

Tomato, cucumber, capsicum, onion, kalamata olives, greek feta & oregano in a lemon & olive oil dressing tossed w/ grilled lamb fillets. (GF)

ROAST VEGGIE & QUINOA SALAD 25

Assorted veggies tossed w/ rocket, mixed herbs, fried chickpeas, pomegranate, balsamic dressing & a choice of greek fetta or tofu. (VG, VGO, GF, N)

SIDES

| | |
|--------------|------|
| French Fries | \$11 |
| Fat Fries | \$11 |

EXTRAS

| | |
|--------------------------------|-------|
| Sauce / Jalapeños / Chilli Oil | \$1 |
| Fried Egg / Cheese | \$3.5 |
| 1 Hash Brown | \$5 |
| Avocado | \$5 |
| Mushrooms | \$7.5 |
| Bacon | \$8 |

HEALTH SMOOTHIES + 2

Add 15 grams of extra vanilla or chocolate plant based protein.

CHOC BANANA PROTEIN 12

w/ fresh banana, chocolate protein, peanut butter & oat milk.

PEANUT BUTTER & MIXED BERRY 12

w/ raspberries, blueberries, strawberries, peanut butter, vanilla protein & almond milk.

MANGO & PASSIONFRUIT 12

w/ seeded passion fruit, mango, crushed ice & coconut water.

LEAN & GREEN 12

w/ avocado, mango, kiwi, spinach, ginger & coconut water.

CLASSIC BANANA 12

Banana, ice cream, honey, cinnamon, full cream milk

FRESH JUICE 7.5

Orange or Apple

COLD PRESSED JUICE 9.5

Carrot, Orange, Pineapple & Ginger
Watermelon, Apple & Mint
Beetroot, Carrot, Orange & Apple
Kale, Celery, Apple, Lemon & Ginger