

# Brunch Menu



*Allegria*

## TOAST WITH PRESERVES

Ciabatta/Multigrain Sourdough	\$7
Fruit & Nut	\$8
Gluten-Free Bread	\$8

## EGGS ON TOAST

Poached/Scrambled/Fried	\$16
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## BANANA BREAD

Whipped mascarpone, maple syrup & butter (GF); <b>Orange Bread \$9</b>	\$9
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## COCONUT & VANILLA YOGHURT BOWL

Mango puree, seasonal fruits, maple, oat & nut granola (Vegan & GF option)

## BEN'S EGGS

Sautéed kale & spinach, poached eggs, toasted English muffin & hollandaise (GF option) with:

Maple-glazed bacon	\$25
Smoked salmon	\$28
Garlic-roasted mushrooms	\$24

## BBQ BRISKET BENNY

Homemade corn bread & chilli focaccia, sautéed greens, pickles & jalapenos, chipotle hollandaise	\$26
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## NUTELLA & BISCOFF WAFFLE

Oreo cookie parfait, whipped mascarpone & strawberries	\$20
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## THE WORKS

\$27

Eggs your way, bacon, sausage, mushroom, tomato, polenta & potato hash, tomato relish & toast

## THE VEGO WORKS

\$27

Eggs your way, avocado, grilled halloumi, mushroom, tomato, polenta & potato hash, tomato relish, kale & spinach & toast

## SMASHED AVO

\$26

Ciabatta toast, poached eggs, balsamic roasted cherry tomatoes, whipped feta, toasted pinenuts & basil oil (GF option) (Vegan option)

## CHORIZO & CHILLI

## SCRAMBLED EGGS

\$25

Ciabatta toast, grilled halloumi, sweetcorn & herbs

## 12 HOUR SLOW COOKED

## BRISKET STEAK SANDWICH

\$26

American cheese, mustard, pickles & relish, chips & aioli

## POLENTA & POTATO HASH

\$25

Pumpkin hummus, king oyster mushrooms, poached eggs, greens, hollandaise & dukkah

## BUTTERMILK FRIED CHICKEN

\$26

## WAFFLE

Sesame fried egg, chinese cabbage & nahm jim, asian ketchup & aioli

## EGG ON TOAST

Fried, scrambled, poached	\$12
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## GRILLED CHICKEN

Chips & tomato ketchup	\$13
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## FRUIT SALAD & YOGHURT

(Vegan & GF)	\$8
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## CHILDREN'S MENU

## MAPLE PANCAKES

Blueberry compote, vanilla ice-cream	\$13
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## LINGUINI PASTA

Sugo tomato sauce & parmesan	\$13
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## SIDES

IN ADDITION TO EXISTING MEALS ONLY

Toast	+\$1	Grilled mushroom, grilled tomato, potato polenta hash, avocado, bacon, sausage	+\$4ea
Gluten Free Toast	+\$2	Black pudding	+\$5
Egg, sautéed kale & spinach, hollandaise	+\$3 ea	Smoked salmon	+\$6
Chips	+\$8		

SOME DISHES CONTAIN NUTS. PLEASE ADVISE OF ANY ALLERGIES WHEN ORDERING

# Drinks



## HOT DRINKS

<b>COFFEE</b>	<b>SML</b>	<b>MED</b>	<b>LRG</b>
Flat White	\$4.7	\$5.2	\$5.7
Latte	\$4.7	\$5.2	\$5.7
Cappucino	\$4.7	\$5.2	\$5.7
Long Black	\$4.5	\$5.0	\$5.5
Mocha	\$5.5	\$6.0	\$6.5
Long Macchiato	\$5.3	\$5.8	\$6.3
Short Macchiato	\$4.7	-	-
Espresso	\$3.5	-	-
Double Espresso	\$4.0	-	-

### NON-COFFEE

Hot Chocolate	\$4.8	\$5.3	\$5.8
Spiced Chai Latte	-	\$6.2	\$6.7
Turmeric Latte	-	\$6.2	\$6.7

### TEA - Pot For One \$5.0

English Breakfast	Green Sencha
Earl Grey	Chammomile
Lemongrass & Ginger	Soothe me
Peppermint	Silk Road

## ICED DRINKS

Iced Coffee	\$8.0
Iced Latte	\$6.0
Iced Mocha	\$8.0
Iced Chocolate	\$8.0
Iced Long Black	\$5.2
Iced Chai	\$6.7

### ALCOHOLIC

Mimosa	\$9.0
Affogato	\$9.0
Affogato with liqueur	\$19.0

## JUICES

### COLD PRESSED JUICES \$7.0

Tropical: mango, pineapple, orange, lime, turmeric

Energise: watermelon, pink lady, mint, lime, strawberry

Restore: beetroot, apple, carrot, lemon, ginger

Vitality: granny smith apple, pineapple, grape, lime & strawberry

Immunity: Apple, celery, spinach etc

Orange/Apple Juice \$7.0

Kids juice \$5.0

### MILKSHAKES

Chocolate, Strawberry, Sml \$6

Caramel, Vanilla, Banana, Lrg \$9

Spearmint

### SMOOTHIES \$9.0

Mixed Berry

Tropical Fruit

Nutella, Peanut Butter & Banana

### COLD DRINKS

Soft drinks \$5.0

Kombucha \$7.0

Lemon Lime & Bitters \$7.0

Sparkling Water sml/lrg \$8/\$12

### EXTRAS

Alternative Milk: \$0.6/\$0.8/\$1.0

Almond, Oat, Soy, Lactose Free, Macadamia

Extra Shot \$0.6

Decaf \$0.6

Syrups: \$0.5

Caramel, Vanilla, Hazelnut, Honey