

Brunch Menu



Allegria

TOAST WITH PRESERVES

Ciabatta/Multigrain Sourdough	\$7
Fruit & Nut	\$9
Gluten-Free Bread	\$9
EGGS ON TOAST	\$18

Poached/Scrambled/Fried

BANANA BREAD (gf) \$10

Whipped mascarpone, maple syrup &

butter (GF);
ORANGE BREAD \$10

BROWN RICE & OAT PORRIDGE \$20

House granola, maple syrup, fresh berries
(Vegan & GF)

BEN'S EGGS

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

Maple-glazed bacon \$26

Smoked salmon \$28

Garlic-roasted mushrooms \$25

BBQ BRISKET BRAVAS \$26

Slow cooked brisket in BBQ sauce
poached eggs, roasted potatoes,
pickles, jalapenos, chipotle hollandaise

BISCOFF WAFFLE \$24

Belgium waffle with banana, strawberry,
whipped mascarpone, maple syrup, biscoff
ice cream and biscoff sauce

THE WORKS \$28

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

THE VEGO WORKS \$29

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

SMASHED AVO \$26

Ciabatta toast, poached eggs, beetroot
hummus, feta & pickled fennel
(GF option) (Vegan option)

CHORIZO & CHILLI \$27

SCRAMBLED EGGS

Ciabatta toast, grilled halloumi,
sweetcorn & herbs

12 HOUR SLOW COOKED \$26

BRISKET STEAK SANDWICH

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

CHEESE ON TOAST \$24

Welsh rarebit ciabatta toast, balsamic
cherry tomatoes, tomato relish,
dressed leaves

TRUFFLED WILD MUSHROOM \$27

SOURDOUGH

with poached eggs, spinach & parmesan

EGG ON TOAST

Fried, scrambled, poached \$15

GRILLED/POPCORN \$15

CHICKEN

chips and ketchup

GRILLED SAUSAGE \$15

chips and ketchup

CHILDREN'S MENU

FRUIT SALAD & YOGHURT \$10

(Vegan & GF)

MAPLE WAFFLE \$13

vanilla ice-cream

FISH FINGERS \$15

chips and ketchup

LINGUINI PASTA \$15

Sugo tomato sauce & parmesan

SIDES

IN ADDITION TO EXISTING MEALS ONLY

Extra Toast +\$2

Gluten Free Toast/muffin +\$2

Egg, sautéed kale &
spinach, hollandaise +\$4 ea

Chips \$11

Grilled mushroom, grilled
tomato, potato polenta hash +\$5 ea

Black pudding, avocado,
bacon, sausage +\$6 ea

Smoked salmon +\$7

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

Drinks



Alledria

HOT DRINKS

COFFEE	SML	MED	LRG
Flat White	\$5.50	\$6	\$6.50
Latte	\$5.50	\$6	\$6.50
Cappucino	\$5.50	\$6	\$6.50
Long Black	\$5	\$5.5	\$6
Mocha	\$6	\$6.5	\$7
Long Macchiato	\$6	\$6.5	\$7
Short Macchiato	\$4.8	-	-
Espresso	\$4	-	-
Double Espresso	\$4.6	-	-

NON-COFFEE

Hot Chocolate	\$5.50	\$6	\$6.50
Spiced Chai Latte	-	\$6.5	\$7
Turmeric Latte	-	\$6.5	\$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	\$6.5
Iced Mocha	\$8.5
Iced Chocolate	\$8.5
Iced Long Black	\$5.5
Iced Chai	\$7

ALCOHOLIC

Mimosa	\$12
Affogato	\$11
Affogato with liqueur	\$21

JUICES

COLD PRESSED JUICES \$8

Tropical: mango, pineapple, orange, lime,
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 \$8
Kids juice \$5

MILKSHAKES

Chocolate, Strawberry, Sml \$6
Caramel, Vanilla, Banana, Lrg \$9
Spearmint

SMOOTHIES \$11.00

Mixed Berry
Tropical Fruit
Nutella, Peanut Butter & Banana

COLD DRINKS

Soft drinks	\$5.0
Kombucha	\$7.0
Lemon Lime & Bitters	\$7.0
Sparkling Water	\$12

EXTRAS

Alternative Milk: \$0.8/\$1/\$1.2
Almond, Oat, Soy, Lactose Free, Macadamia
Extra Shot \$1
Decaf \$1
Syrups: \$1
Caramel, Vanilla, Hazelnut, Honey