

Brunch Menu



Allegria

TOAST WITH PRESERVES

Ciabatta/Multigrain Sourdough	\$7
Fruit & Nut	\$9
Gluten-Free Bread	\$9

EGGS ON TOAST

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 \$28

Smoked salmon \$30

Garlic-roasted mushrooms \$27

BBQ BRISKET BRAVAS

Slow cooked brisket in BBQ sauce \$28

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

\$30

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

THE VEGO WORKS

\$31

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

SMASHED AVO

\$28

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

CHORIZO & CHILLI

\$28

SCRAMBLED EGGS

Ciabatta toast, grilled halloumi,
sweetcorn & herbs

12 HOUR SLOW COOKED

\$28

BRISKET STEAK SANDWICH

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

CHEESE ON TOAST

\$26

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

TRUFFLED WILD MUSHROOM

\$28

SOURDOUGH

with poached eggs, spinach & parmesan

CHILDREN'S MENU

EGG ON TOAST

Fried, scrambled, poached \$15

GRILLED/POPCORN

\$15

CHICKEN

chips and ketchup

GRILLED SAUSAGE

\$15

chips and ketchup

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

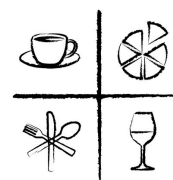
IN ADDITION TO EXISTING MEALS ONLY

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



Allegria

HOT DRINKS

COFFEE	SML	MED	LRG
Flat White	\$6	\$6.5	\$7
Latte	\$6	\$6.5	\$7
Cappucino	\$6	\$6.5	\$7
Long Black	\$5.5	\$6	\$6.5
Mocha	\$6.5	\$7	\$7.5
Long Macchiato	\$6.5	\$7	\$7.5
Short Macchiato	\$5.3	-	-
Espresso	\$4.5	-	-
Double Espresso	\$5	-	-

NON-COFFEE

Hot Chocolate	\$6	\$6.5	\$7
Spiced Chai Latte	-	\$7	\$7.5
Turmeric Latte	-	\$7	\$7.5

TEA - Pot For One \$5.50

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

ICED DRINKS

Iced Coffee	\$8.5
Iced Latte	\$7
Iced Mocha	\$9
Iced Chocolate	\$9
Iced Long Black	\$6
Iced Chai	\$7.5

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