

THE  
**ALLIS**

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<b>BREAKFAST</b>	OVERSIZED HASH BROWNS chives, ketchup (PB)(GF)	10
	EGGS ANY STYLE sourdough bread (V)	11
	FRUIT PLATE lime zest, honey (V)	13
	GREEK   VEGAN COCONUT YOGHURT buckwheat granola, berries (V)	14   15
	LEEK & POTATO QUICHE gruyere cheese, mixed greens (V)	16
	EGGS & BACON scrambled eggs, thick cut maple bacon, sourdough toast	16
	RICOTTA PANCAKE lemon, blueberry compote (V)	16
	SHAKSHUKA tomato sauce, egg, cilantro, yoghurt, sourdough (V)	16
	OVERNIGHT MUESLI	16
	strawberry, mango, blueberry, granola, sunny seeds butter (PB)(V)	
	EGG SANDWICH cheddar cheese, avocado, spicy aioli, tomato, arugula (V)	17
	AVOCADO TOAST poached egg, radishes, chili (V)	17
	MUSHROOM TOAST crème fraiche, herbs, fried egg (V)	17
	SMOKED SALMON PLATE herbed cream cheese, bagel, condiments	19
	TRUFFLE OMELET chives, mixed greens (V)	20

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**SIDES**

AVOCADO (PB)	5
PORTOBELLO MUSHROOM (PB)	6
BEEF STEAK TOMATO (PB)	6
SPINACH (PB)	6
SOURDOUGH, BUTTER & JAM (V)	7
BACON	9
MIXED GREENS & PARMESAN (V)	9

**HOUSE PRESS JUICE** ALL AT 10

BERRY apple, strawberry, lemon, mint
CITRUS orange, mandarin, grapefruit, lemon, turmeric, cayenne, black pepper
GINGER apple, lemon, ginger
GREEN cucumber, apple, celery, spinach, romaine, kale, lemon
HARD GREEN cucumber, lemon, celery, ginger, kale, romaine, spinach

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**PASTRIES**

CROISSANT (V)   SEASONAL CRUFFIN (V)	7
PAIN AU CHOCOLAT (V)	8
HAM & CHEESE CROISSANT	9

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*(PB) Plant Based, (GF) Gluten-Free, (V) Vegetarian. Taxes and discretionary service are not included.*

*Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*