

ALEX&Co.

WEEKEND BRUNCH MENU

BRUNCH SIGNATURES

SMASHED AVOCADO | \$24 (V, GFO)

Smashed avocado, poached egg, feta, heirloom tomato, pomegranate, zaatar and sumac, served on toasted sourdough.

ALEX & CO. BIG BREAKFAST | \$28

Two eggs your way, pork or chicken sausage, crispy bacon, hash brown, sautéed mushrooms, grilled tomato, baked beans and toasted sourdough.

STEAK OMELETTE | \$39 (GFO)

Two-egg omelette on toasted sourdough with sliced grilled steak, sautéed mushrooms and feta, finished with tomato relish and fresh herbs.

CHEESE MANAKISH | \$15 (V)

House-made flatbread topped with melted mozzarella and feta, finished with fresh herbs.

CHICKEN FATAYER | \$15

House-made pastry filled with spiced chicken, onion, pomegranate seeds, fresh herbs and sumac.

CLASSICS

VEGEMITE & SOURDOUGH | \$10 (V)

Toasted house-made sourdough served with butter and Vegemite.

BACON & EGG ROLL | \$16

Toasted brioche roll filled with crispy bacon, fried egg, tomato relish and house BBQ sauce.

MUSHROOM & HALLOUMI TOAST | \$23 (V, GFO)

Toasted sourdough topped with sautéed mushrooms, grilled halloumi, poached egg, baby spinach and lemon herb dressing.

SMASHED AVOCADO | \$24 (V, GFO)

Smashed avocado, poached egg, feta, heirloom tomato, pomegranate, zaatar and sumac, served on toasted sourdough.

HALLOUMI BREAKFAST STACK | \$25 (V, GFO)

Grilled halloumi, avocado, baby spinach and roasted tomato with basil pesto, served on toasted sourdough.

SIGNATURE BREAKFAST

MEDITERRANEAN BREAKFAST | \$25 (V, GFO)

Two soft scrambled eggs, creamy labneh, feta, olives, cucumber, cherry tomatoes, zaatar and extra virgin olive oil, served with warm house-made flatbread.

ALEX & CO. BIG BREAKFAST | \$28

Two eggs your way, pork or chicken sausage, crispy bacon, hash brown, sautéed mushrooms, grilled tomato, baked beans and toasted sourdough.

EGGS & CLASSICS

FREE-RANGE EGGS | \$18 (V, GFO)

Two poached, scrambled or fried eggs served with toasted sourdough, grilled tomato and sautéed mushrooms.

ALEX & CO. OMELETTE | \$22 (V, GFO)

Two-egg omelette with spinach, sautéed mushrooms, feta and tomato relish, served with toasted sourdough.

EGGS BENEDICT | \$26 (GFO)

Two poached eggs, choice of crispy pork bacon or smoked salmon, toasted brioche and house-made hollandaise.

STEAK OMELETTE | \$39 (GFO)

Two-egg omelette on toasted sourdough with sliced grilled steak, sautéed mushrooms and feta, finished with tomato relish and fresh herbs

LEBANESE BAKERY

ZAATAR MANAKISH | \$12 (VG)

House-made flatbread topped with zaatar mix, cherry tomato, cucumber and fresh mint.

CHEESE MANAKISH | \$15 (V)

House-made flatbread topped with melted mozzarella and feta, finished with fresh herbs.

SPINACH FATAYER | \$13 (VG)

House-made pastry filled with spinach, onion, sumac, lemon and extra virgin olive oil.

CHEESE FATAYER | \$14 (V)

House-made pastry filled with feta, mozzarella, onion and fresh herbs.

CHILLI & CHEESE MANAKISH | \$16 (V)

House-made flatbread topped with mozzarella, feta, Aleppo chilli, roasted capsicum and fresh herbs.

LABNEH MANAKISH | \$16 (V)

House-made flatbread topped with creamy labneh, zaatar, fresh mint, cherry tomatoes, cucumber and extra virgin olive oil.

SUJUK & HALLOUMI MANAKISH | \$18

House-made flatbread topped with Turkish sujuk, halloumi, tomato and fresh herbs.

SUJUK FATAYER | \$16

House-made pastry filled with spiced sujuk, cheese, tomato, onion and fresh herbs.

CHICKEN FATAYER | \$15

House-made pastry filled with spiced chicken, onion, pomegranate seeds, fresh herbs and sumac.

MUSHROOM & CHEESE FATAYER | \$15 (V)

House-made pastry filled with sautéed mushrooms, feta, mozzarella and fresh herbs.

SWEET & LIGHT

FRUIT & YOGHURT GRANOLA | \$18 (V)

Creamy Greek yoghurt, seasonal fresh fruit, house-made granola, mixed seeds and honey.

PANCAKES | \$22 (V)

Fluffy pancakes served with seasonal berries, honey, whipped labneh, pistachio and toasted walnuts.

SIDES & EXTRAS

Crispy Bacon | \$6

Pork or Chicken Sausage | \$6

Sujuk | \$7

Smoked Salmon | \$8

Grilled Halloumi | \$7 (V, GF)

Whipped Labneh | \$5 (V, GF)

Avocado | \$6 (VG, GF)

Sautéed Mushrooms | \$5 (VG, GF)

Hash Brown | \$4 (V, GF)

Extra Egg | \$4 (V, GF)

House-made Flatbread | \$5 (V)

Sourdough | \$4 (VG)

BEVERAGES

COFFEE - Small / Large

Latte \$5/\$7

Cappuccino \$5/\$7

Flat White \$5/\$7

Chai Latte \$5/\$7

Hot Chocolate \$5/\$7

Espresso/ Double Espresso \$4/\$6

Long Black \$4/\$6

TEA

English Breakfast \$5

Earl Grey \$5

Green Tea \$5

Peppermint \$5

Chamomile \$5

SOFT DRINKS AND JUICES

JUG / GLASS

Lemon lime bitters \$17 / \$7

Peach iced tea \$16 / \$6.5

Pepsi \$16 / \$6.5

Pepsi max \$16 / \$6.5

Lemonade \$16 / \$6.5

Solo \$16 / \$6.5

Soda \$16/\$6.5

Tonic water \$16 / \$6.5

Dry ginger ale \$16 / \$6.5

JUG / GLASS

Red bull \$10

Red bull sugar free \$10

Orange juice \$18 / \$7

Apple juice \$18 / \$7

Pineapple juice \$18 / \$7

Cranberry juice \$18 / \$7

Bottle of Still Water \$12

Bottle of Sparkling Water \$12

BRUNCH COCKTAILS

CLASSIC MIMOSA | \$15

Prosecco and orange juice

PASSIONFRUIT MIMOSA | \$16

Prosecco, passionfruit and orange

POMEGRANATE MIMOSA | \$16

Prosecco, pomegranate and orange

APEROL SPRITZ | \$19

Aperol, Prosecco and soda

BLOODY MARY | \$21

Vodka, tomato, lemon, Worcestershire and spice

ESPRESSO MARTINI | \$18

Vodka, coffee liqueur and fresh espresso

PROSECCO | \$12

A crisp and refreshing way to start brunch

NON-ALCOHOLIC

ZERO-ALCOHOL MIMOSA | \$12

Non-alcoholic sparkling wine and orange juice.

PASSIONFRUIT SPRITZ | \$14

Passionfruit, citrus and soda

LYCHEE & MINT SPRITZ | \$14

Lychee, lime, mint and soda

Weekend Brunch at ALEX&Co.

Weekends are made for good food and great company. Our brunch menu brings together breakfast classics, Mediterranean-inspired favourites, freshly baked manakish and fatayer, lighter options and something sweet, all made for relaxed weekend dining.

Pair your brunch with freshly brewed coffee, refreshing juices, Mimosas or a brunch cocktail, and settle in with your choice of indoor or outdoor seating.

Saturday & Sunday | 9:00 AM – 12:00 PM

Good food. Great coffee. Better weekends.