

Light Meals & Salads

	r house Aiolir hous seasonin	•
<u>•</u>	con and grilled mozzarella cheese for a	-
w/ crusty sour dough toast	p, velvety smooth roast pumpkin soup rubbed w/ garlic and olive oil ourcing the best available products)	
	ed eggs, bacon, sausage, tomato and need of sauce on the side	
crunchy noodles. Finished	aw w/ Snow Peas, Rocket, and Shallots w/ a Mild Spiced Sweet Soy and Sesan ed Beef\$17 Smo	me dressing. Served w/ your choice
	crisp bacon, Avocado, Tomato, Spanisl	
Cous-Cous and Roast Caps	- Roast Pumpkin served w/ a Rocket, icum salad finished ta and our house aioli	\$14
	mbed whiting tails served w/ our famecial Seafood Sauce	
Kids Lunch		\$10
Nuggets and Chips	Whiting and Chips	Cheeseburger and Chips



Burgers, Rolls & Melts

<u>B&E ROII</u> Double Egg and Double bacon on a toasted damper roll	
w/ your choice of sauce	\$9
Double Bacon Cheeseburger- 2 beef patties w/ bacon and cheese	
on a toasted milk bun w/ iceberg lettuce, our special burger sauce.	
Topped w/ tomato sauce and American mustard	\$18
Fish Burger- Crumbed whiting tails on a toasted milk bun	
w/ tomato, iceberg and our special burger sauce	\$17
Pulled pork Burger- 4 hour slow roasted pork	
w/ a traditional South American dry rub then coated	
in a house made Smokey BBQ sauce on a toasted milk bun w/ pickles	\$17
Southern Fried Chicken Burger- Spiced crumbed chicken breast	
on toasted milk bun w/ iceberg and tomato. Finished w/ a spicy Chipotle aioli	\$17
Vegetarian Burger- Roasted field mushroom, grilled halloumi, Rocket,	
Roasted Red Pepper, Tomato Relish and garlic aioli on a toasted Turkish bun	\$17
Chicken, Avo and Bacon melt- Avocado spread on Turkish toast and	
topped w/ Chicken breast, Crisp bacon, aioli and melted tasty cheese.	
Served w/ Chips or Salad	\$15
Ham, Tomato and Cheese Melt- Smoked leg ham,	
sliced tomato and American mustard w/ Aioli and melted cheese on Turkish bread.	
Served w/ Chips or Salad	\$14

Here at Allagai Bay Café, chefs Nick and Jared, have sourced the freshest products and strive to give you the best dining experience by utilising in season and sustainable ingredients. To achieve this we are reducing the menu and introducing a specials board which will change regularly.

We also cater for any kind of occasion or party. Anything from finger food/canapé functions to sit down 5 course dinners, we can even organise matched wine and beers. You can even book birthday cakes through us. Keep an eye on our Facebook page and our notice chalk board for upcoming events, local nights and special deals