

THE NEW YORK BAGEL DREAM IS YOURS

Every single bite has to say New York.

The texture, taste and tradition of the bagel dream. We've been creating mouthwatering, authentic bagels for 25 years. All you have to do is say yes.

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And don't forget, the real NY bagel dream means bagels that are full of flavour & texture - all on their own. Dress them up if you want, they make a better sandwich than a sandwich!

Baking authentic New York style bagels for 25 years, you can lean on that.



Flavours
THAT WORK WITH
OR WITHOUT A
KITCHEN.

We're in the business of making bagels easier for you, get in touch.
customer.service@alliedpinnacle.com | 1300 650 855
FOR SERVING INSPIRATION, VISIT NYBAGELS.COM.AU



ALLIED
PINNACLE

THE BAGEL ADVENTURE

Get your bagel on!



Get started, or just finish here.

NOT SO BASIC, BASICS

BUTTER

Simple, elegant, churned butter with a hint of salt. Add a filling – or don't.

CREAM CHEESE

Mouth-watering, slightly sour, classic creamy taste – enjoy on its own or fill.

SPREADS

Peanut and other nut butters, jams by the dozens, choc hazelnut heaven, honey or vegemite.

SIMPLE SCHMEARS

AVOCADO & SUMAC

Avocado, olive oil, sumac, garlic powder, lemon juice seasoned with salt & pepper.

BEETROOT HUMMUS

Chickpeas, beets, garlic, lime juice & zest, tahini, olive oil, salt & a sprinkle of cumin.

BREAKFAST GREENS

Ricotta, feta, lemon juice, garlic, spinach finished with salt & chives.

FANCY SCHMEARS

HAZELNUT CHOC BANANA W HONEYCOMB

Cream cheese, Nutella, bananas, cinnamon, finished with crumbled honeycomb.

HAZELNUT CHOC BERRY SWIRL

Cream cheese, Nutella and raspberry jam.

CINNAMON & MAPLE W/ BACON CRUMBLE

Bacon, cream cheese, cinnamon and a drizzle or maple syrup.

Make it a sandwich.

SMOKED CHICKEN, FIG JAM & WALNUT CREAM CHEESE

Figs, sugar, butter, cream cheese, walnuts, butter lettuce, smoked chicken, cheddar cheese seasoned with salt & pepper.

KIMCHI & PORK BELLY ROLL

Chicken liver pate, continental cucumber, prepared pork belly, kimchi, hoisin sauce topped generously with fresh coriander.

Or melt it.

MELTS

VEGAN MELT

Portobello mushrooms, peanut & sesame oil, garlic, soy sauce, chives, baby coz, heirloom tomatoes, nutritional yeast, vegan mayonnaise.

BRISKET MELT

Prepared brisket, Monterey Jack cheese, gouda cheese, pickles, barbecue sauce.

PESTO CHICKEN & MOZZARELLA MELT

Cooked chicken, pesto sprinkled with pizza cheese.

TOPPERS

FRESH

Red onion, beetroot, greens, cucumber, lettuce, avocado

PRESERVED

Kimchi, pickles, fermented nut cheeses, pickled ginger, capers

LAND & SEA

Hot smoked trout, pulled pork/beef/chicken, rare roast beef, prawns, smoked salmon,

GARNISH

5 seeds, seaweed, popcorn, bacon crumble, chopped olives, chopped nuts, chilli flakes, fried shallots

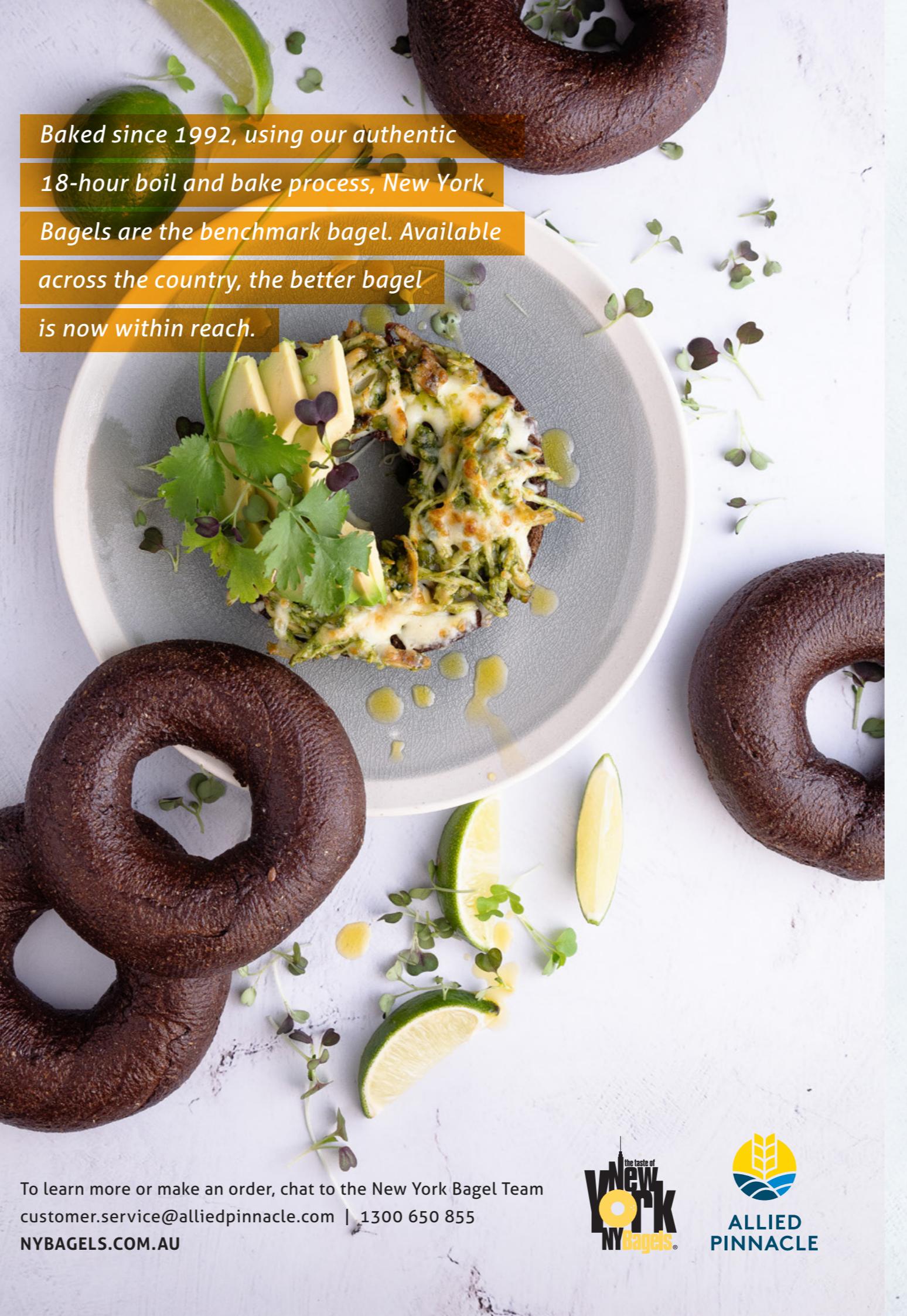
Get creative with your bagel, the options are endless.

Baked since 1992, using our authentic

18-hour boil and bake process, New York

Bagels are the benchmark bagel. Available across the country, the better bagel

is now within reach.



To learn more or make an order, chat to the New York Bagel Team
customer.service@alliedpinnacle.com | 1300 650 855
NYBAGELS.COM.AU



LIFTING THE BAGEL GAME

Authentic, New York style bagels – the perfect vehicle for inspiration and vision. Forever a classic, they're also new and exciting each time you crack one open. Flip the page to find the bagel inspiration you've been craving. Maple bacon? Yes we did.



CINNAMON & MAPLE WITH BACON CRUMBLE



We used blueberry bagel, but it's also great with
cinnamon & raisin bagel!



SERVES – 8 BAGEL HALVES

1 cup fresh ricotta
½ cup fetta, crumbled
2 Tbsp lemon juice
1 tsp garlic, minced
¼ tsp salt
280g bag English spinach
1 bunch chives, chopped finely

Wilt spinach in a dry pan over medium heat, cool and squeeze out moisture, then finely chop and set aside. Blend ricotta and fetta in a medium bowl, mix lemon juice and garlic through well, salt to taste. Fold spinach and chives through the mix, allowing the greens to bleed into cheeses.

BREAKFAST GREENS



Great with our plain, sesame seeds, poppy seeds, cheese, chia, poppy seeds, pumpernickel or everything bagels!

GREAT IDEAS FOR BETTER BAGELS



SERVES – 8 BAGEL HALVES

8 rashers of bacon, rindless, fatty parts only
250g cream cheese, softened
¼ cup maple syrup
½ tsp cinnamon

Cook bacon in a hot fry pan for 5 minutes on each side, remove from heat and leave on kitchen paper to drain. Set aside to cool on paper so fat continues to absorb. Once cool, chop into fine pieces with a stick blender, allow it to crumble, the crumblier the better! Set aside. In a small bowl, mix cream cheese, maple syrup and cinnamon together well. Spread each bagel generously with the mix and sprinkle with bacon crumble to serve.

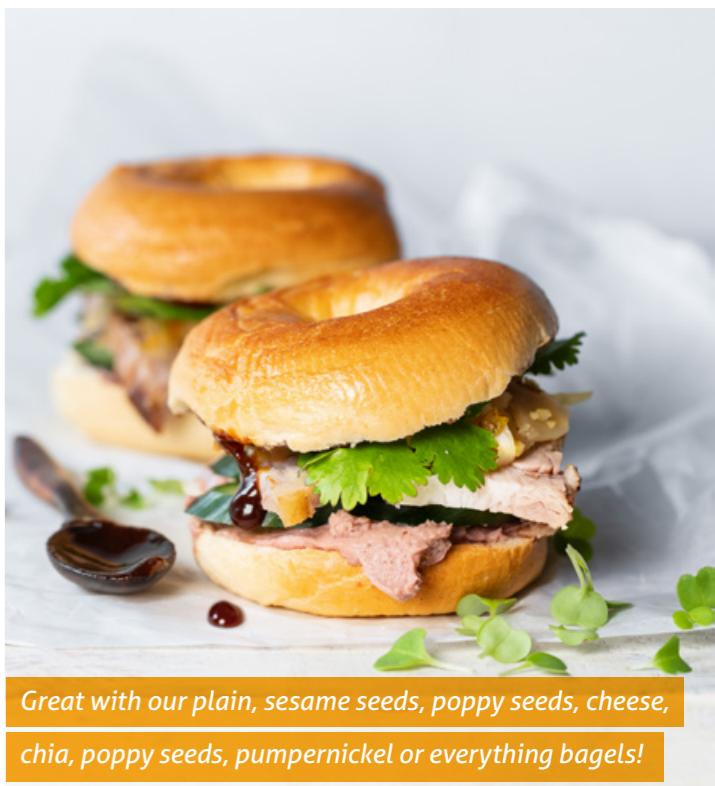
GOT TIME TO GARNISH?
Do it with
pomegranate
seeds

GOT TIME TO GARNISH?
Drizzle
with honey

KIMCHI & PORK BELLY ROLL

SERVES – 8 BAGEL HALVES

40g chicken liver pate
1 continental cucumber, sliced diagonally
500g prepared pork belly (or use another tender cut), sliced
300g kimchi, finely sliced into ribbons
½ cup hoisin sauce
½ bunch coriander, washed
Smear pate on the lower half of each bagel. Layer cucumber and generous amounts of pork followed by careful portions of kimchi and heaps of coriander. Slather hoisin sauce on each bagel top, then close the bagel and serve.



Great with our plain, sesame seeds, poppy seeds, cheese, chia, poppy seeds, pumpernickel or everything bagels!

HAZELNUT CHOC BANANA WITH HONEYCOMB

SERVES – 8 BAGEL HALVES

125g of cream cheese, softened
2/3 cup Nutella
4 bananas, sliced on the diagonal
1 Tbsp cinnamon, ground
100g honeycomb, crumbled

On each bagel, spread a thin layer of cream cheese, follow with a thick layer of Nutella. Layer the banana, end to end creating a pattern, then using a fine sieve, sprinkle cinnamon across the whole bagel in a thin layer. Garnish with crumbled honeycomb.



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