



# THE NEW YORK BAGEL DREAM IS YOURS

Serve naked,  
or dressed!

*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.*

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

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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!

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](mailto:customer.service@alliedpinnacle.com) | 1300 650 855  
FOR SERVING INSPIRATION, VISIT [NYBAGELS.COM.AU](http://NYBAGELS.COM.AU)





# 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 & and sprinkle of cumin.

### BREAKFAST GREENS

Ricotta, fetta, 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.

### GARDEN FRESH GRILL (IT'S VEGAN!)

Herb oil, vegan mozzarella-style cheese, nutritional yeast, Roma tomatoes, topped with fresh basil.

### SMOKED TROUT & CREAMY MUSTARD

Smoked trout, traditional cream cheese, cucumber, alfalfa and whole grain mustard.

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, barbeque 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

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.

SERVES – 8 BAGEL HALVES

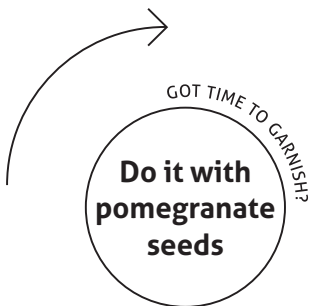
1 cup fresh ricotta  
½ cup fetta, crumbled  
2 Tbsp lemon juice  
1 tsp garlic, minced  
¼ tsp salt  
280g bag English spinach  
1 bunch chives, chopped finely

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, pumpkin seeds or everything bagels!



# GREAT IDEAS FOR BETTER BAGELS



# 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.



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chia, poppy seeds, pumpkin seeds 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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