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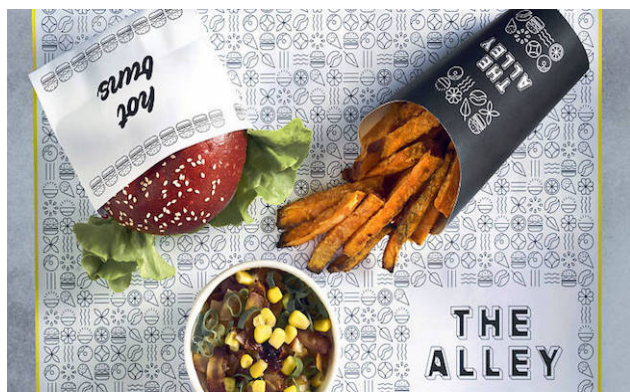
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All-Vegan Café to Open in Melbourne Mid-March

By [Nora Kovaleski](#) | February 15, 2017

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The all-vegan cafe offers a healthy twist on fast-food favorites including burgers, fries, and ice cream.

Melbourne, Australia's newest 100 percent plant-based café, [The Alley](#), is slated to open the second week of March. The menu features a wide range of [vegan fare](#) including house-made burgers, gluten-free mac 'n' cheese, salads, cold pressed juices, acai bowls, ice cream, and baked goods. The Alley's founder, Alexandra Pyke, spent the last nine years in Manhattan as a partner at the upscale, non-vegan eatery The Fat Radish. Despite its use of animal products, The Fat Radish used vegetables as the focal point of each dish—Pyke has since ditched the dairy, eggs, and duck fat in her latest Australian enterprise, while remaining focused on mastering cooking with plants. Pyke aims to put The Alley on the map by offering the taste and convenience of a fast-food menu, without the added fat, cholesterol, or animal products. The Alley will focus on baking dishes which are traditionally fried, and ensuring that customers receive their order in just ten minutes. The newest addition to Melbourne's vegan scene quickly follows this month's opening of [Red Sparrow Pizza](#)—the city's first all-vegan pizzeria.

Image courtesy of [Time Out Melbourne](#)

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