

DINNER

SMALLER

local semolina dusted calamari with fresh slaw, dill, lemon & aioli (gfo) 14

port Lincoln poached crab salad with vermicelli, mango salsa, paprika aioli & crispy kale (gf) 17

crispy fried chicken wings with coriander, chilli jam & five spice salt 15

saganaki with grilled zucchini, shaved fennel & crusty bread (gfo, v) 14

trio of dips with marinated peppers & crusty bread (gfo, vo) 15

harvey bay scallop ceviche with passionfruit dressing, orange, mint & rocket (gf) 17

slow baked rutherghlen lamb ribs with snow pea tendrils & creamy tuscan potato salad (gf) 15

nachos with tomato salsa, guacamole, sour cream & tasty cheese (gfo, v) 14
add pulled pork +6

duck prosciutto bruschetta with celeriac remoulade, micro herbs & raspberry salsa verde (gfo) 16

grazing board for two chef's selection of cured meats, chargrilled vegetables, cheese, calamari & chicken liver pate, served with crusty bread (gfo) 40

LARGER

nourish bowl with pickled asian veg, red quinoa, freekeh, avocado, raw spinach, carrot, beetroot, toasted seeds, hazelnut dukkah & lemon and tahini dressing (v, vv, gfo) 20.5

add grilled chicken +5

add fried calamari +6

add huon valley smoked salmon +7

chicken caesar salad with baby cos leaves, crispy bacon, garlic croutons, caesar dressing, shaved parmesan, anchovies & poached egg (gfo, vo) 23

prawn & mango salad with mixed leaves, mango and heirloom tomato salsa, coriander, lime & coriander dressing (gf) 24

red snapper fillet with green pea puree, witlof, saffron & orange dressing (gf) 29

beer battered flake with mixed leaf salad, french fries & tartare 24

squid ink pappardelle with king prawn, tomato consommé, chilli, garlic & fresh dill 25

orecchiette with smashed broccoli, garlic, chilli, anchovy & extra virgin olive oil (vo) 24

chicken parmigiana with house made napoli, mozzarella, ham, french fries & garden salad 24.5

rolled pork loin with rosemary, braised new season zucchini & salsa verde (gf) 28

spring lamb backstrap with thyme, traditional village greek salad, dijon & lemon (gf) 32

dry aged 300g porterhouse with garlic & rosemary chats, spring greens, onion rings & garlic butter 35

dry aged 500g rib eye with garlic and rosemary chats, spring greens, crispy onion rings & garlic butter 48

BURGERS

all served with french fries

wagyu beef with cheddar cheese, dijon, aioli, cos lettuce, sliced tomato & bacon on milk bun (gfo) 23

cuban style pulled pork with fresh slaw, mango & mint salsa, aioli on milk bun (gfo) 23

vegan with matcha bun, black bean, beetroot & sweet potato patty, vegan cheese, fresh slaw & vegan aioli (gfo, vv) 22

southern fried buttermilk chicken with baby cos lettuce, tomato & ranch dressing 23

SIDES

french fries with aioli & sea salt (gf) 9

seasoned wedges with sour cream, salsa & sweet chilli (v) 10

crispy onion rings with aioli (v) 9

garlic & rosemary chats (gf, v) 9

spring greens with lemon dressing (gf, v, vv) 9

DESSERTS

chocolate fondant with strawberry cream, vanilla mascarpone & fresh mint 15

mango & blood plum semi freddo with white chocolate & fresh strawberries 14

passionfruit crème brulee with toffee, crispy basil & raspberry sherbet 14

cheese board with three cheeses of the day, lavosh biscuits, apple, grapes and quince paste (gfo) 18

WEEKLY SPECIALS

head in for one of your favourites, served with chips, salad and a pot of beer or glass of wine for just \$20!

mon **steak night**
enjoy a mouth-watering 250gm rump

tue **burger night**
choose one of our great burgers

thu **parma night**
grab a delicious chicken parma

THE CORNER STORE

1 Swanston Street Mentone Vic 3194 | thecornerstore3194.com

vv vegan, vvo vegan option available | v vegetarian, vo vegetarian option available | gf gluten-free, gfo gluten-free option available

we only use free-range eggs | gluten free bread or buns +2 | 10% surcharge on public holidays | dining with kids? ask for our **LITTLE NIPPERS** menu!

