

# LUNCH

## ALL-DAY BREAKFAST til 3pm

**vegan bircher muesli** with coconut yoghurt, apples, carrot, goji berries & fresh mint (gf, vv) 15.5

**mentone smash** avocado with yarra valley fetta, lemon & toasted seeds on multigrain (gfo, v) 17  
add an egg +3 | add bacon +5  
add huon valley smoked salmon +7

**chilli scrambled eggs** with chilli jam, coriander, avocado & cherry tomato on multigrain (gfo, v) 18

**buttermilk pancakes** with new season strawberries, passionfruit curd, raspberry sherbet & chantilly (v) 19

**zucchini & halloumi fritters** with mint, snow pea tendrils, smashed avocado, lemon ricotta, salsa fresco & poached egg (v) 19

**the roman** with rocket, crispy prosciutto, shaved parmesan, balsamic glaze & smashed avocado on multigrain with two poached eggs (gfo, vo) 19

**breakfast burrito** with pulled pork, scrambled egg, chilli sauce, hash browns, tomato salsa & avocado (vo) 18.5

**big boy brekky** two eggs your way with bacon, italian sausage, hash brown, roasted tomato & mushrooms on sourdough (gfo) 21

**egg white green omelette** with spinach, zucchini & kale on rye (gfo, v) 18.5

**pork crackling benedict** with two poached eggs, baby spinach, 12-hour pulled pork & hollandaise on turkish bread, loaded with crispy pork crackling (gfo) 21

## DIY BREAKFAST (gfo)

**two-up** two eggs your way on toasted sourdough 10

### bling

extra egg, feta, hollandaise or extra toast +3  
house made tomato relish, ham, roast tomato, hash browns, or spinach +4  
ham, mushrooms, beans or asparagus +4.5  
avocado, italian sausage, bacon or haloumi +5  
smoked salmon +7

**toast** sourdough, rye, multigrain, turkish or gluten-free multigrain with raspberry or apricot jam, vegemite, peanut butter or honey 6  
fruit toast 6.5

## SANDWICHES all served with french fries

**vegan** with chargrilled eggplant, zucchini, marinated peppers, baby spinach & vegan mayonnaise (v, vv, gfo) 19

**classic chicken club sandwich** with celery, crispy bacon, aioli, lettuce & tomato (gfo) 19

**open angus steak sandwich** with guinness bbq sauce, caramelized onion, cos lettuce, tomato & fried egg (gfo) 21

## 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

## 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!

