

LUNCH

ALL-DAY BREAKFAST til 3pm

breakfast roll on toasted turkish bread with two eggs, bacon, tasty cheese & bush tomato relish (gfo) 16

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) 19.5

big boy brekky two eggs your way with bacon, italian sausage, hash brown, roasted tomato & mushrooms on sourdough (gfo) 22

egg white green omelette with spinach, zucchini, super seeds & 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

semolina dusted local calamari with fresh slaw, dill, lemon & aioli (gfo) 14
main size with french fries 22

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) 17

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) 17

nachos with tomato salsa, guacamole, sour cream & tasty cheese (gf, 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 (gfo) 25

orecchiette with smashed broccoli, garlic, chilli, anchovy & extra virgin olive oil (gfo, 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) 34

dry aged 300g porterhouse with garlic & rosemary chats, spring greens, onion rings & garlic butter (gfo) 36

dry aged 500g rib eye with garlic and rosemary chats, spring greens, crispy onion rings & garlic butter (gfo) 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!

