

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) 19

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) 19.5

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

THE CORNER STORE

1 Swanston Street Mentone Vic 3194 | thecornerstore3194.com

SANDWICHES all served with french fries

vegan with chargrilled eggplant, zucchini, marinated peppers, baby spinach & vegan mayonnaise (v, vv, gfo) 20

classic chicken club sandwich with celery, crispy bacon, aioli, lettuce & tomato (gfo) 20

open angus steak sandwich with guinness bbq sauce, caramelized onion, cos lettuce, tomato & fried egg (gfo) 22

SMALLER

semolina dusted local calamari with fresh slaw, dill, lemon & aioli (gfo) 17
main size with french fries 25

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) 17

beer & beef soft taco with cos, salsa fresca, cheese & chilli mayo (serve of two) 14

slow baked rutherghlen lamb ribs with snow pea tendrils & creamy tuscan potato salad (gf) 17

pumpkin & goats cheese arancini with shaved pecorino & paprika aioli (v) 16

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

nachos with tomato salsa, guacamole, sour cream & tasty cheese (gf, v) 15
add pulled pork +6

cheese board with three cheeses of the day, lavosh biscuits, apple, grapes and quince paste (gfo) 22

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 caeser salad with baby cos leaves, crispy bacon, garlic croutons, caeser dressing, shaved parmesan, anchovies & poached egg (gfo, vo) 24

prawn & mango salad with mixed leaves, mango and heirloom tomato salsa, coriander, lime & coriander dressing (gf) 25

seared local tuna steak with braised berlotti beans, dill, olive & roasted pepper salsa, finished with micro herbs & lemon (gf) 28

beer battered flake with mixed leaf salad, french fries & tartare 25

squid ink pappardelle with king prawn, tomato consommé, chilli, garlic & fresh dill (gfo) 28

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 26.5

confit duck à l'orange with orange & thyme sauce, snow peas & sweet potato purée 34

spring lamb backstrap with thyme, traditional village greek salad, dijon & lemon (gf) 35

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

dry aged 500g rib eye with garlic & rosemary chats, spring greens, crispy onion rings & garlic butter (gfo) 50

BURGERS all served with french fries

wagyu beef with cheddar cheese, dijon, aioli, cos lettuce, sliced tomato & bacon on milk bun 24.5
add pickle +2

cuban style pulled pork with fresh slaw, mango & mint salsa, aioli on milk bun 24.5

vegan with matcha bun, black bean, beetroot & sweet potato patty, vegan cheese, fresh slaw & vegan aioli (vv) 24.5

southern fried buttermilk chicken with baby cos lettuce, tomato & ranch dressing 24.5

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

traditional greek salad with whipped feta (gf) 10

DESSERTS

chocolate fondant with strawberry cream, vanilla mascarpone & fresh mint 17

mango & blood plum semi freddo with white chocolate & fresh strawberries 15

passionfruit crème brulee with toffee, crispy basil & raspberry sherbet 15

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!

