



LUNCH

BREAKFAST TIL 3PM

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

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

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

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

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

breakfast board smashed avocado bruschetta topped with goats cheese & super seeds, house granola with berry yoghurt & zucchini and corn fritter on a bed of rocket salad 22

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

breakfast burrito with pulled pork, scrambled egg, chilli sauce, hash browns, tomato salsa & avocado 19.5

green breakfast bowl with quinoa, broccolini, asparagus, pickled beetroot & super seeds on house-made paleo bread with a poached egg (v/gf) 21

THE CORNER STORE

1 Swanston Street Mentone Vic 3194
thecornerstore3194.com

- 🥚 we only use free-range eggs
- 🌱 gluten free bread or buns +2
- 🇦🇺 15% surcharge on public holidays

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

moroccan slow braised lamb shoulder with mint & pea salsa, chickpeas, pickled onion & fried egg on crusty sourdough (gfo) 21

pumpkin patch with pumpkin hommus bruschetta, macadamia & rocket salad, fresh chilli, poached eggs & dukkha (v/vvo/gfo) 19

melting pot with smoked beans, pulled pork, poached eggs, tasty cheese & chimichurri, served with crusty ciabatta (gfo) 21

buttermilk pancakes with mixed berry compote, passionfruit curd, raspberry sherbet & chantilly (v) 19

porridge with poached pear, honey, braised rhubarb and flaked almonds (v) 15.5

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, roast tomato, hash browns, or spinach +4

ham, mushrooms, beans or asparagus +4.5

avocado, italian sausage, bacon or halloumi +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) 20

chicken sandwich with celery, crispy bacon, smashed avocado & aioli (gfo) 20

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

SMALLER

semolina dusted calamari with fresh slaw, dill lemon & aioli (gfo) 17/25

zuppa di pesce with bouillabaisse, calamari, king prawn, marjoram & crusty bread (gfo) 17

port arlington mussels with white wine, chilli, garlic, fresh herbs & turkish bread (gfo) 17

bruschetta of roma tomato, burrata cheese, smoked bresaola & chimichurri (gfo) 16

pumpkin & goats cheese arancini with shaved pecorino & blue cheese cream (v) 15

popcorn chicken with southern spices, sesame seeds & garlic aioli 15

beer & beef soft tacos (2) with shredded cos, salsa fresca, cheese & chilli mayo 14

rangers valley beef carpaccio with wild rocket, crouton, parmesan & truffle mayo (gfo) 19

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

SHARING

grazing board for two with chefs selection of cured meats, dips, chargrilled vegetables, cheese, calamari, smoked salmon & crusty bread (gfo) 45

nachos with tomato salsa, gaucamole, sour cream & tasty cheese (v/gf) 16
add pulled pork or beef +6

trio of dips with marinated peppers & crusty bread (gfo) 17

seafood tasting for two with chefs selection of fresh seafood, lemon & condiments (gfo) 49

cheese board with three seasonal cheeses, quince paste, grapes, lavosh & strawberries 25

BURGERS

all served with french fries

veggie burger with zucchini, corn & halloumi fritter, fresh slaw, mayo & salsa fresca (v) 23

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

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

LARGER

nourish bowl with pickled asian veg, red quinoa, freekah, avo, super seeds, carrot, beetroot, dukkah & tahini dressing (gfo/vv) 21
add chicken or calamari +5
add huon valley smoked salmon +6

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

fish of the day please ask your friendly wait staff (gf) market price

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

triple garlic butter chicken kiev with creamy mash potato & honey baby carrots 32

chicken parma with house made napoli, mozzarella, ham, french fries & garden salad 26.5

scallopini funghi with roasted celeriac, brussel sprouts & creamy mushroom sauce 29

pappardelle marinara with calamari, prawn, mussels, fish, chilli, garlic, white wine, cherry tomato & fresh herbs (gfo) 28

spinach & ricotta ravioli with grafitti eggplant, cherry tomato, shaved parmesan, crispy garlic & chimichurri (v) 28

risotto with chicken breast, free range bacon, sundried tomato, spinach & shaved parmesan (gf) 26

rutherghlen lamb shank with tomato sugo, basil, broccolini & creamy mash potato (gf) 33

300g porterhouse with duck fat potato, seasonal greens & bone marrow jus (gf) 36

250g eye fillet with duck fat potato, seasonal greens & bone marrow jus (gf) 42

SIDES

french fries (gf) 9

seasonal wedges 10

crispy onion rings 10

garlic chats (gf) 9

creamy mashed potato (gf) 9

seasonal greens (gf) 9

DESSERTS

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

vanilla bean panna cotta with white chocolate shards, basil & mixed berry compote (gf) 14

old school cherry & choc fudge sundae with brownie, ganache, wafer & macadamias 15

sticky date pudding with prailine, toffee sauce & vanilla bean ice cream 15