



LUNCH

BREAKFAST TIL 3PM

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

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

mentone smash avocado with feta, lemon, cherry tomatoes & toasted super seeds on multigrain (gfo, v) 17

add an egg +3 | add bacon +5

add smoked salmon +7

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

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

vegie brekky two eggs your way with smashed avocado, roast tomato, mushroom, spinach & hash brown on rye (gfo, v, vvo) 21

hash stack benedict two house made hash browns, rocket, kaiserfleisch bacon, two poached eggs, beetroot relish & hollandaise (vo) 21

wild mushroom & crispy polenta with two poached eggs, spiced pumpkin coulis & sweet potato chips (gfo, vvo) 19


THE CORNER STORE

1 swanston street mentone vic 3194

thecornerstore3194.com

 thecornerstorementone

 thecornerstore3194

 we only use free-range eggs

 gluten-free bread +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

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

vegan bircher muesli with carrot, apple, currants, super seeds, coconut yoghurt, fresh juice & mint (vv) 16.5

red velvet waffles with vanilla chantilly, new season strawberries, raspberry sherbet, raspberry coulis, chocolate wafer & flowers (v) 21

canadian pancakes with maple bacon, banana chips, banana & maple curd & icing sugar 21

DIY BREAKFAST (gfo)

two-up two eggs your way on toasted sourdough 12

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, multigrain or turkish 6.5

rye, fruit or gluten-free 7.5

with your choice of raspberry or apricot jam, vegemite, peanut butter or honey

SANDWICHES

all served with shoestring fries

reuben sandwich corned beef, sauerkraut, swiss cheese, american dill pickles, dijon & russian dressing on rye 20

fresh chicken waldorf baguette chicken breast, aioli, walnuts, apple & fresh herbs (served cold) 20

BURGERS

all served with shoestring fries

wagyu beef burger with cheddar cheese, dijon, aioli, cos lettuce, sliced tomato & bacon on a milk bun 25

add pickle +2

grilled cajun chicken burger with ranch dressing, cos lettuce, tasty cheese & sliced tomato 25

vegan burger lentil & chickpea patty, fresh slaw, beetroot relish, salsa & vegan mayo (vv) 24

SALADS

prawn & mango salad with red sorrel, garden salad, mango salsa, citrus vinaigrette, fresh herbs & lemon (gf) 26

moroccan chicken salad marinated chicken breast, snow peas, garden salad, sundried tomato, spiced nuts & honey mustard dressing (gf) 25

classic caesar with baby cos lettuce, crispy bacon, croutons, caesar dressing, shaved parmesan, anchovies & poached egg (gfo, vo) 22

add chicken +5 | add smoked salmon +5

SHARING

trio of dips with roast capsicum & turkish bread (gfo, v) 17

traditional nachos with tomato salsa, guacamole, tasty cheese & sour cream (gf, v) 16

add pulled beef +6

vegan nachos with beetroot relish, coconut yoghurt, salsa fresca & shredded vegan cheese (gf, vv) 17

grazing board for two chef's selection of cured meats, pork terrine, dips, chargrilled vegetables, calamari, smoked salmon & crusty bread (gfo) 49

seafood platter for two chef's selection of fresh seafood, lemon & condiments (gfo) 55

SMALLER

lemon pepper calamari with rocket, salsa fresca, aioli & fresh lemon 17/25

crispy chicken wings with garden salad, celery batons, chilli & coriander 15

chargrilled artisanal chorizo with caramelised onion, tzatziki, rocket & crusty bread (gfo) 16

bruschetta roma tomato, prosciutto, crushed feta & fresh chives 15

pumpkin & goat's cheese arancini with shaved pecorino & aioli (v) 15

grilled cajun chicken tacos with fresh slaw, chilli mayo & avocado salsa 15

pulled beef tacos with cos lettuce, tasty cheese, salsa fresca & aioli 15

vegan polenta tacos with fresh slaw, mango salsa & vegan mayo (vv) 15

LARGER

nourish bowl with pickled slaw, red quinoa, freekah, avocado, super seeds, carrot, beetroot, dukkah & tahini dressing (gfo, vv) 21

add chicken or calamari +5

add smoked salmon +7

grilled atlantic salmon with zucchini confit, watercress, lemon & avocado salsa (gf) 33

garlic prawns in a creamy sauce with wild rice pilaf, citrus & chives (gf) 29

beer battered flake with shoestring fries, garden salad & tartare 25

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

free range chicken breast with wild mushroom sauce, roasted kipfler potatoes & new season greens (gf) 28

vegan penang curry tofu, asian greens, aromatic jasmine rice & roti (gf, gfo, vv) 25

add chicken +5

miso honey roasted butternut pumpkin with persian dukkha, goat's feta, tahini dressed rocket & cucumber ribbons (gf, v, vvo) 23

pumpkin ravioli roast pumpkin, sundried tomato, pine nuts & shaved parmesan (v) 26

penne carbonara bacon, spring onion, egg, cream, fresh herbs & shaved parmesan 27

chicken & mushroom risotto with baby spinach, shaved parmesan & fresh herbs 27

300g porterhouse with garlic & rosemary kipfler potatoes, new season greens & jus 36

250g wagyu rump steak with garlic & rosemary kipfler potatoes, new season greens & jus 39

SIDES

chargrilled corn cob with miso butter & herbs (gf) 9

shoestring fries with aioli 10

seasoned wedges with sour cream & sweet chilli 11

mixed greens with chilli & garlic (gf) 10

garden salad with lemon vinaigrette (gf) 9

crispy onion rings with aioli 11

DESSERTS

chocolate fondant with strawberry cream, vanilla mascarpone & mint 17

red velvet waffles with fresh strawberries, vanilla ice cream, chocolate wafer & lemon balm 16

lychee & coconut cheesecake mess with crumbled shortbread, honeycomb, raspberry coulis & fresh mint 17

pavlova with vanilla chantilly, fresh strawberries, berry compote, fresh mint & kiwi fruit (gf) 16

sticky date pudding with praline, toffee sauce & vanilla bean ice cream 16

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

dining with kids? ask for our **LITTLE NIPPERS** menu!