



MENU FROM NOON

ENTRÉES

bruschetta (2) with ceviche of ocean trout, vibrant passionfruit & lime salsa on chargrilled baguette (gfo +2) 16

trio of dips with house made vegetarian dips, roasted peppers & toasted turkish bread (gfo +2, v) 18

local shallow fried calamari with garlic aioli, apple slaw, lemon & fresh herbs
entrée (gfo +2) 18 | main (gfo +4) 30

lobster rolls (2) with fresh poached lobster meat on brioche with aioli, lemon, shallot & fresh herbs (gfo +2) 22

crispy zucchini flowers stuffed with whipped lemon zested ricotta served with a fresh herb & tomato salad (v) 18

kratopita freshly baked organic chicken & leek filo pie topped with pico de gallo & chervil 19

MAINS

the corner store parma breaded chicken breast topped with napoli, shaved ham, mozzarella & served with summer salad & fat cut chips 27

double smash patty burger two wagyu beef patties on a milk bun with cheddar cheese, dijon, aioli & american dill pickles served with fat cut chips 26

vegan burger chick pea & sweet potato patty on a beetroot bun with fresh apple slaw, tahini mayo & coriander served with fat cut chips 25

vegan falafel burrito bowl with smashed avocado, fresh apple slaw with paprika & tahini zested vegan mayo, vegan falafels, micro salad & sesame seeds (gfo, vv) 25

fish & chips bridge road pale ale beer battered flake, fat cut chips & summer salad with tartare & fresh lemon 25

tiger prawn & zucchini flower linguine with heirloom tomato, garlic, chilli, chervil & mount zero olive oil (gfo +5) 28

lime poached chicken salad with mesclun, heirloom tomato, cucumber curls & macadamia with green goddess dressing (gf) 23

sicilian octopus salad served cold with shaved slow braised octopus, celery hearts, baby mache, fresh chilli, dill & orange zest finished with mount zero olive oil (gf) 25

local snapper fillet with crispy skin served with baby pea purée, whitlof, orange segments, crispy capers & citrus vinaigrette (gf) 36

300g organic dry aged porterhouse cooked to your liking served with potato al forno, hard roasted kestrel potato, new season zucchini & heirloom tomato finished with split bone marrow jus (gf) 39

sticky beef rib slow cooked for 40 hours and oven caramelised served with tuscan potato salad & house made cornbread (gfo +2) 35

SIDES

fat cut chips with sea salt & garlic aioli (gf, v) 11

seasoned wedges with sour cream & sweet chilli (v) 13

vegan sweet potato fries with tahini vegan mayo (gf, vv) 12

summer salad with lemon vinaigrette (gf, v) 10

roasted potato, zucchini & cherry tomato medley (gf, v) 12

DESSERTS

chocolate fondant (allow 20 minutes) served with fresh strawberries, vanilla bean ice cream & praline 18



choc chip cookie dough cheesecake mess with french butter cream, fresh raspberries & lemon balm 16

lemon & passionfruit tart served with raspberry sorbet & raspberry floss 16


THE CORNER STORE

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thecornerstore3194.com

 [thecornerstorementone](https://www.facebook.com/thecornerstorementone)  [thecornerstore3194](https://www.instagram.com/thecornerstore3194)

 we only use free range eggs

 gluten-free option (gfo) price may apply

 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

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