



MENU FROM NOON



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ENTRÉES

bruschetta traditional style with smashed heritage tomatoes, mt. zero olive oil, fresh basil & shallots (gfo +2, v) 16

trio of dips 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 w chips (gfo +4) 30

port lincoln mussels with chilli, garlic, ginger & miso broth, served with crusty bread (gfo +2) 15

1/2 shell hervey bay scallops with sesame & panko pangratatto, fresh herbs & lemon zest & avocado salsa 22

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

beer braised pulled beef tacos (2) with lettuce, salsa fresca & chipotle aioli 17

southern fried chicken bao buns (2) with asian slaw, coriander & hoi sin sauce 18

salumi board with cacciotorini, pork & orange terrine, hot calabrese salami, mild feline, truffle sopressa, cornichons & chargrilled bread 25

MAINS

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

wagyu beef burger with pickles, tasty cheese, sliced tomato, cos lettuce & garlic aioli on a milk bun, served with steak cut chips 26

vegan burger beetroot & quinoa patty on a beetroot bun with fresh apple slaw, tahini mayo & coriander, served with steak cut chips 25

softshell crab burger with apple slaw, mango salsa & chipotle aioli on a milk bun, served with steak cut chips 26

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

grilled atlantic salmon served with chive mash potato, wilted spinach & avocado salsa, finished with chilli & chervil olive oil (gf) 35

risotto marinara with sugo, prawns, mussels, calamari, moreton bay bug, atlantic salmon, garlic, chilli, white wine & fresh herbs (gf) 33

penne amatriciana with pancetta, bacon, chilli, garlic, napoli, fresh basil & kalamata olives, finished with shaved parmesan (gfo +2) 28

nourish bowl with autumn greens, baby carrots, freekeh, super seeds, smashed avo & goddess dressing (vv) 27

roast mornington duck salad with heirloom orange, heirloom tomato, cucumber curls & shallot, finished with l'orange vinaigrette (gf) 28

miso ½ roasted butternut pumpkin with local honey & macadamia, served with baby carrots, asparagus & baby spinach (gf, v, vvo) 27

organic pork ribs with sticky sauce, served with rosemary & garlic kiplers, panfried broccolini & micro herbs (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

slow cooked organic lamb shoulder served with celeriac purée, baby carrots & rosemary, finished with a honey garlic jus (gf) 38

SIDES

steak cut chips with sea salt & garlic aioli (v) 11

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

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

garden 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 strawberry sorbet & raspberry floss 16

🥚 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