



# MENU



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## STARTERS

**house baked country style cob loaf** with balsamic and mount zero olive oil & garlic butter (v, vvo) 14

**bruschetta** of san danielle prosciutto, vine ripened tomato, fresh basil & mount zero olive oil (gfo) 18

**trio of dips** house made vegetarian dips, roasted peppers & toasted turkish bread (gfo +2, v) 21

**lobster rolls (2)** fresh poached lobster meat on brioche with aioli, lemon, shallot & fresh herbs (gfo +2) 25

**moreton bay bugs** served with orange segments, chervil & café de paris butter (gf) 24

**chargrilled north queensland king prawns** with garlic & shallot tossed vine tomatoes, dill & parsley (gf) 25

**local calamari** with summer slaw, fresh herbs, lemon vinaigrette & aioli

entrée (gfo +2) 23 | main w steak cut fries (gfo +4) 34

**wagyu beef meatballs** with black truffle, sugo, basil & crusty bread (gfo+2) 19

**new orleans style chargrilled chicken wings** with fresh chilli, pickled lemon, cajun spices & fresh parsley (gf)

500g 16 | 1kg 24

## FAVOURITES

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

**fish & chips** bridge road pale ale beer battered flake, served with steak cut fries, summer salad, tartare & fresh lemon 27

**spinach & ricotta ravioli** with baby spinach, sugo, basil & shaved parmesan (v) 33

**risotto marinara** with prawns, mussels, calamari, moreton bay bug, kingfish, garlic, chilli, white wine & fresh herbs (gf) 38

**fish of the day** with baby witlof, cucumber ribbons, mango salsa MP

**house-ground beef burger** with pickles, tasty cheese, sliced tomato, cos lettuce & garlic aioli on a milk bun, served with steak cut fries 27

**softshell crab burger** with apple slaw, mango salsa & chipotle aioli on a milk bun, served with steak cut fries 28

**vegan burger** beetroot & quinoa patty on a beetroot bun with mango salsa, fresh slaw, vegan mayo & coriander, served with steak cut fries (vv) 28

**crispy pork poke bowl** coconut rice, crispy pork belly, fresh coriander, cucumber curls, fresh chilli & nuoc cham dressing (gf) 33

## SALADS

**prawn & mango salad** citrus and mango salsa, citrus and herb dressing, mesclun, cucumber curls & shallots (gf) 33

**chicken caesar salad** with maple bacon, anchovies, parmesan croutons, baby cos, hot poached egg & caesar dressing (gfo) 28

**vegan stuffed bell peppers** with zucchini, herbs, risoni, spring green beans, witlof & green goddess dressing (gf, v, vv) 33

## GRILL

cooked to your liking and served with your choice of a sauce and a side

**southern ranges porterhouse** new york cut, grass fed, gippsland (vic) 300g 42

**black angus rump** grain fed, gippsland (vic) 300g 39

**angus eye fillet** grain fed, gippsland 150g 42, 250g 55

**t-bone** marble score 3, grain fed, riverina region (nsw) 500g 49

**black opal wagyu porterhouse** marble score 6+, riverina region, deniliquin (nsw) 250g 65

**josdale black angus french bavette** grass fed, gippsland (vic) 250g 39

1kg (2-3 people) served with onion rings, chervil, café de paris butter & crispy garlic 95

**portuguese half chicken** with house seasoning & preserved lemon, bannockburn (vic) 32

**barnsley lamb chops** grass fed (tas) 39

## SAUCES

choice of a sauce included with grill - extra sauce 5

**red wine jus** (gf)

**peppercorn jus** (gf)

**mushroom sauce** (gf)

**garlic butter** (gf)

**café de paris butter** (gf)

**selection of mustards**

## SIDES

**chargrilled corn** with garlic butter (gf) 9

**spring peas** with mint & pancetta (gf, vo) 10

**crispy rosemary & garlic potatoes** (v) 10

**beer battered steak cut fries** (v) 12

**wedges** (v) 12

**sweet potato fries** (v) 12

**beer battered onion rings** (v) 12

**spring greens** with garlic & olive oil (vv, gf) 11

**spring garden salad** with green goddess dressing (vv, gf) 11

## DESSERTS

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

**raspberry & mint cheesecake** with coulis, fresh berries & viola 17

**old school jelly slice** served with raspberries, chocolate soil, viola & raspberry coulis 16

### THE CORNER STORE

1 swanston street mentone vic 3194

thecornerstore3194.com

thecornerstorementone

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!