



# MENU

## 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) 28

**moreton bay bugs** served with orange segments, chervil & café de paris butter (gf) 26

**tempura prawn cutlets (4)** with coriander, tomato salad & nuoc cham 26

**local calamari** with summer slaw, fresh herbs, lemon vinaigrette & aioli  
entrée (gfo +2) 23 | main w steak cut fries (gfo +4) 38

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

**crispy pork sliders (3)** with sticky sauce, slaw, coriander & pickled chilli on brioche 26

## FAVOURITES

**the corner store parma** breaded chicken breast topped with napoli, shaved ham & mozzarella, served with mixed garden salad & steak cut fries 28

**fish & chips** bridge road pale ale beer battered flake, served with steak cut fries, summer salad, tartare & fresh lemon 30

**spinach & ricotta ravioli** with baby spinach, sugo, basil & shaved parmesan (v) 34

**spaghetti marinara** with prawns, mussels, calamari, moreton bay bug, fish, garlic, chilli, white wine & fresh herbs (gfo) 42

**potato gnocchi** with braised beef, wild mushroom, crispy sage, chives & parmesan tuiles (gfo) 38

**vegan gnocchi** with wild mushrooms, baby spinach, black truffle, mint, sage & Mt zero olive oil (vv) 38

**wild barramundi fillet** with baby witlof, cucumber ribbons, mango salsa (gf) 42

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

**fish fillet burger** breaded flake, iceberg lettuce, roma tomato, dill tartare on a milk bun, served with steak cut chips 28

**vegan burger** beetroot & quinoa patty on a vegan ciabatta 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, fresh chilli & nuoc cham dressing (gf) 35

## SALADS

**prawn & mango salad** citrus and mango salsa, citrus and herb dressing, mesclun, cucumber curls & shallots (gf) 35

**chicken caesar salad** with maple bacon, anchovies, parmesan croutons, baby cos, hot poached egg & caesar dressing (gfo) 29

## 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 46

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

**angus eye fillet** grain fed, gippsland 150g 42, 250g 58

**black opal wagyu scotch** marble score 6+, riverina region, deniliquin (nsw) 220g 75

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

**portuguese half chicken** (allow 30 mins) with house seasoning & preserved lemon, bannockburn (vic) 32

**double loin lamb chop** grass fed (tas) 42

## 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, shallots & pancetta (gf, vo) 10

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

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

**wedges** (v) 12

**sweet potato fries** (v) 12

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

**seasonal veg** with garlic & olive oil (vvo, 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


**crepes suzette** served with grand marnier, new season oranges, vanilla bean icecream & viola 18


### THE CORNER STORE

1 swanston street mentone vic 3194

thecornerstore3194.com

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 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!