

• **ALL DAY BREAKFAST** •

**The Corner grill** - bacon, pork & fennel sausage, crunchy potato, tomato, mushrooms & poached eggs 23

**Eggs benedict** - toasted bagel w/ poached eggs, spinach, tomato & hollandaise.

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| Mushrooms     | 21 |
| Streaky Bacon | 23 |
| Salmon        | 24 |

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**Spiced Lentils** - spinach & vine tomato ragout w/ poached eggs, curried hollandaise, dukkha & garlic roti. 22

**Breakfast Salad** - buttered mushrooms, baby spinach, roast beets, goats cheese, bacon, poached egg & black garlic dressing w/ herbed pangritata. 22

**Muesli Board** - cold pressed fruitshot, honey roasted coconut, macadamia muesli, raw energy bliss ball & a yogurt cup. (GF) 20

**Green Eggs and Ham** - crushed new potato's, free range ham, poached eggs and herbed green goddess dressing. (GF) 23

**Italian Breakfast Board** - tomato, basil, & olive frittata w/ buffalo mozzarella, olive oil, ciabatta and prosciutto. 22

**French Toast** - zesty custard dipped brioche, w/ passionfruit curd & raspberry meringue shards. 19

• **ALL DAY LUNCH** •

**Pork & Prawn Lettuce Cups** - w/ water chestnuts, vermicelli, Asian slaw, toasted sesame seeds & sticky ginger soy. 22

**Zesty Chicken** - salad greens tossed w/orange, feta, cranberry & honey roasted pecans. 24

**Ham Bagel** - free range maple mustard glazed ham, roast tomato, avocado, salad greens, & tomato jam, served with seasoned fries. 23

**Pulled Moroccan Lamb Burger** - feta, spiced courgette, eggplant & red pepper relish, served with seasoned fries. 22

**Beer Battered Fish & Chips** - w/ caper, parsley mayo & seasoned fries. 23

**Pumpkin Falafel** - w/ pickled beet, goats cheese, green beans, roasted nuts, seeds and a dried fruit chutney. 21

**Wild Pork & Fennel Sausage Roll** - w/ pear, blue cheese, & walnut salad topped with black onion jam. 20

**Lunch Board** - manuka smoked salmon, handmade lavosh, beetroot hummus, herbed soft cheese and cardamom tomato relish. 23

**Chipotle Beef Tortilla Salad** - Mexican bean, corn & avocado salad, crispy tortillas, jalapeno tomato relish and sour cream dressing. 23

**Crunchy Salt & Pepper Chicken Baos /Or Char Sui Pulled Pork Baos** w/ pickled cucumber, Asian slaw & sticky ponzu sauce. 21

**Malaysian Fish Curry** - Fragrant ginger and lime fish curry w/ citrus splashed bean sprout salad, jasmine rice & poppadum. 26

V = vegetarian • V\* = vegan  
GF = Gluten Free

• **AFTERS ... OR BEFORES!** •

**Carrot Cake** w/ whipped cream. 7

**Gluten Free Chocolate Cake** w/  
whipped cream. 9

**Gluten Free Citrus Cake** w/ whipped  
cream. 9

**Warm Spiced Carrot & Orange Cake**  
w/ zesty pineapple compote, ginger  
caramel and mascarpone. 13

**Malteser Cheesecake** w/ malted  
hot chocolate shot and whipped  
cream. 15

**Burnt Honey Brulee** w/ lemon and  
thyme shortbread & whiskey spiked  
lemon syrup. 15

**Dark Chocolate, Almond Gluten  
Free Brownie** w/ whipped rum and  
raisin ricotta. 15

**Rhubarb Pear & Apple Crumble** w/  
an oatmeal crust and our own  
golden syrup ice cream. 15

**Cheese by Over The Moon**  
30g piece of cheese served with  
lavosh & honeycomb 13

Choose from:

- Farmhouse Cheddar
  - Buffalo & Cow Blue
  - Just Kidding, Goat
  - OMG Triple Cream Brie
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