

• THE MEALS •

Crusty Bread w/ vine tomato, olive & basil chutney, garlic balsamic. 16
and buffalo mozzarella. (extra \$4 per person)

Chicken Liver, Mushroom & Truffle Pate w/ quince jelly, salted walnut brittle and volcanic ciabatta. 19

Local Clevedon Coast Oysters w/ toasted black rye, grilled lemon and horseradish, dill crème. ½ 20
dz 30

White Fish Ceviche w/ orange, caper, avocado, spiced tomato nectar with turmeric and fennel crackers. \$ 18

Pork, Prawn, & Water chestnut Wontons w/ orange hoisin sauce and Asian salad. \$ 21

Tempura Eggplant w/ spiced lentils, cauliflower pickle and roasted sesame yogurt. \$ 19
L 26

Venison w/ brown buttered parsnip puree, goats cheese, baby spinach, blackberry relish and honey macadamia crumble. \$ 26
L 38

Chargrilled Chicken Tiny Enchilada w/ smoked cheddar, jalapeno creamed corn, red pepper relish and chipotle slaw. \$ 19
L 26

Eyefillet w/ pinenut, spinach & gorgonzola pesto, pumpkin puree and tomato jus. 38

Free Range Zesty Marinated Chicken Breast w/ camembert, pistachio thyme & honey dressing and roasted beet, kumara and baby spinach. 32

Slow Roasted 5 Spice Rubbed Porkbelly w/ sticky chillied green beans, orange and black rice salad. \$ 24
L 38

Black Sesame Crusted Soy and Wasabi Marinated Salmon w/ soba noodles, broccoli, edame bean, bokchoy and crunchy Nori. \$ 26
L 36

Market Fish w/ herbed prosciutto & parmesan crumb, asparagus, crushed new potatoes and lemon hollandaise. \$ 26
L 36

Moroccan Spiced Lamb Shoulder w/ silverbeet, eggplant, feta and giant cous cous with red pepper courgette relish. \$ 20
L 30

The Corner Curry Thai inspired free range chicken w/ jasmine rice, spiced fruit chutney & cumin poppadum. \$ 18
L 25

Tempura Fish & Chips w/ citrus splashed slaw with caper, parsley & lemon mayonnaise. \$ 18
L 25

• 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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S = small meal, L = large meal
V = vegetarian, V* = vegan

All our Pork & Chicken is Free Range

THE CORNER KITCHEN & BAR