

• **STARTERS** •

Our Own Crusty Herb & Sea Salted Bread - w/black garlic butter & roast tomato, feta & basil pesto	S	16
Oyster, Lemon, Capers & Prosciutto Pate - w/ summer vegetable crudités, volcanic ciabatta & lager battered oysters	S	22
Smoked Eggplant Baba Ghanoush Cigars - w/ tahini & honey yogurt & mejool date, almond, wheat & parsley tabbouleh	S	18
Little Crab Cakes - w/ sweet corn puree, jalapeño crème fraiche & smoked capsicum relish	S	20
Citrus & Gin Cured Salmon Salad - w/ avocado, shaved beets, orange, radish, fennel, toasted black rye & horseradish dressing	S	21
Pulled BBQ Pork Fajita - w/ red cabbage & bean slaw & a pineapple, mint & chilli salsa	S L	21 28
Duck Breast - w/ sticky plum & star anise chutney & a cucumber, pickled raisin, toasted grain & feta salad	S L	26 38
Venison - w/ balsamic & pomegranate jus & a heirloom tomato, broad bean, goats cheese & honey roasted almond salad.	S L	26 38

• **MAINS** •

Prosciutto Wrapped Pork Fillet - w/ spiced rhubarb relish, orange & roast kumara puree & crispy sage	S L	22 32
Harissa Rubbed Lamb Fillet - w/ Moroccan lentil, chickpea, spinach & tomato cassoulet, charred cauliflower & turmeric yogurt	S L	28 38
Cilantro & Paprika Dusted Fish Fillet - w/ a warm new potato, baby spinach, corn, black bean & chorizo salad, chipotle hollandaise & shredded crispy tortilla	S L	24 36
Eye Fillet - w/ baby mozzarella salami, cabanossi, roast vine tomato, olive & pumpkin sauté & a fresh basil & tomato nectar	L	38
Crispy Skin Chicken Thigh - w/ cous cous, blue cheese, artichoke & grilled broccolini, walnut crumble & balsamic onion jam	S L	22 32
Ponzu & Ginger Marinated Salmon - w/ wasabi, black sesame & avocado crème, & an Asian bean, seaweed & spiced cashew slaw	S L	28 38
The Corner Curry - Thai inspired free range chicken w/ jasmine rice, spiced fruit chutney & cumin poppadum	S L	20 28
Tempura Fish & Chips w/ citrus splashed slaw with caper, parsley & lemon mayonnaise	S L	18 26

• **AFTERS... OR BEFORES!** •

Lemon Curd Oven Baked Cheesecake - w/ balsamic blackberry compote & raspberry dust	13
White Chocolate Mousse Tart - w/ dark chocolate pistachio crust & a raspberry & pomegranate compote	13
Chai & Honey Brûlée - w/spiced plum compote & little burnt butter cookies	13
Peach Jelly & Brown Sugar Oat Crumble - w/ roast stonefruit, grilled pineapple, coconut yogurt	13
Affagato - Handmade Baileys Ice-cream - w/ espresso shot, 75% dark chocolate & marshmallow brownie smores	13
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	
Gluten Free Citrus Cake - w/ whipped cream	9
Gluten Free Chocolate Cake - w/ whipped cream	9
Carrot Cake - w/ whipped cream.	7

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

All our Pork & Chicken is Free Range

THE CORNER KITCHEN & BAR