

• **ALL DAY BREAKFAST** •

The Corner grill - bacon, pork & fennel sausage, crunchy potatoes, tomato, mushrooms & poached eggs with toast **24**

Eggs Benedict – a toasted bagel, poached eggs, tomato, spinach & hollandaise w/ your choice of....

Mushrooms **22**

Streaky Bacon **23**

Hot Smoked Salmon **24**

House Corned Beef, green onion potato hash w/ local Forge & Ferment beetroot wildkraut, pickles ,Dijon hollandaise and parmesan crumbed soft egg. **23**

House Smoked Kahawai w/ grilled cheese on toasted black rye with a poached egg, caper, lemon and parsley salsa verde, saffron mayo and spiced chorizo crumbs . **24**

Warm Breakfast salad w/ baby spinach, grilled haloumi, hazelnut, tomato and olive salsa, charred greens, creamy cauliflower puree, a poached egg and chilli roasted pepita's. **24**

Cinnamon & Spice Dusted Brioche French Toast w/ zesty raspberry jelly and vanilla bean custard . **20**

Sweet Corn & Parmesan Waffles w/ BBQ pulled chicken, fried egg, pickled red cabbage, caramelised maple and bacon jam and cilantro lime mayo. **24**

Granola w/ cocoa roasted nuts and seeds, dried raspberry, coconut yogurt, brown nut butter and a banana and green apple smoothie. **20**

Our pork and chicken dishes are free-range
Vegetarian and Vegan meals available

• LUNCH •

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| Chicken Potsticker Dumpling Soup w/ Asian master stock broth, wilted greens, chilli, mung beans ,and fresh herbs. | 21 |
| Pulled BBQ Hoisin & Orange Pork Belly Baos w/ sweet and sour Asian vegetables, pickled ginger and toasted sesame seeds. | 23 |
| Grilled Citrus & Herb Marinated Chicken Salad w/ ancient grains, sumac rubbed roasted pumpkin puree, cranberry, asparagus and honey roasted walnut and feta crumble. | 25 |
| BLT Bagel w/ mustard onions, tomato and seasoned fries | 19 |
| Ponzu Sesame Marinated Salmon Salad w/ miso ginger dressed carrot and red cabbage slaw, avocado, edamame, wakame, brown rice and cucumber pickle. | 26 |
| Caprese Focaccia Grilled Sandwich w/ prosciutto, vine tomatoes, basil pesto, local buffalo mozzarella and pickled red onion. | 24 |
| Roast Portobello Mushroom, Smoked Pumpkin & Beetroot tart w/ baby spinach, local buffalo curd, caramelised caraway onions and honey salted nuts and seeds . | 22 |
| Slow Roast Moroccan Lamb Bowl w/ spice roasted chickpeas, honey roasted carrots, cauliflower rice, beetroot hummus, turmeric yogurt and pita crisps. | 25 |
| Korean BBQ Beef Bowl w/ broccoli, cucumber, chilli soy soba noodles, kimchi, poached egg, crispy fried shallots and peanut mayo. | 24 |
| Smoked Brisket Burger w/ brioche bun, creamy beetroot and horseradish slaw, pickles, caramelised onions and fries. | 24 |
| Beer Battered Fish & Chips w/ caper, parsley & lemon mayo and fries. | 23 |

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• **AFTERS... OR BEFORES!** •

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| Carrot cake served with whipped cream | 9 |
| Gluten free chocolate cake served with whipped cream | 10 |
| Gluten free orange & almond cake served with whipped cream | 12 |
| Passionfruit and White Chocolate Panna Cotta w/ blueberry compote and crushed lemon shortcake. | 16 |
| Sticky Date and Banana Pudding w/ salted treacle caramel, steamed cream and pecan crumbs. | 16 |
| Oven Baked Vanilla Bean Cheesecake w/ Anzac oat and golden syrup crust with a black plum and orange compote. | 16 |
| Caramelised Rhubarb and Apple Tart w/ ginger crust and spiced crème fraiche ice cream. | 16 |
| Burnt Honey Crème Brûlée w/ caramelised pears and a mini, sticky, lemon, thyme and almond cake. | 16 |
| Date and Dark Chocolate Brownie w/ salted miso caramel, coconut ice cream and toasted sesame seeds (vegan) (GF) | 16 |
| Ice Cream Selection our own handmade ice cream. Please ask server for today's flavours | 16 |
| Cheeseboard Selection w/ fig jam and sourdough crostini. | For 1 18 For 2 28 |