

THE CORNER



· KITCHEN & BAR ·

• COFFEE •

	R	L
Flat White, Cappuccino, Mochaccino,		
Latte, Chai Latte	5	6
Short Black/Long Black	5	
Americano		5
Macchiato – Short/Long	5	
Piccolo	5	
Fluffy	1	
Syrup – vanilla, caramel, hazelnut	0.50	
Alt milk – oat, soy, coconut, almond	0.50	

• SMOOTHIES & FRAPPE •

Frappe: coffee, mocha, chocolate	9
Smoothies: berry, tropical	9
Milkshakes: vanilla, peanut butter, banana, strawberry, chocolate	9

• TEA •

English breakfast earl grey chamomile green peppermint lemon summer fruits berry ginger lemon	4
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• JUICE & SODA •

Most Organic Juice Range	8
Apple & Peach Apple and Feijoa Apple, Orange and Mango Apple and Blackcurrant Apple and Guava	
Kerri Juice	6
Orange Apple Pineapple Cranberry Tomato	
Soda	6
Coke Coke Zero Sugar Diet Coke Sprite L&P Fanta Ginger Beer Ginger Ale	
Flavoured Soda	7
Passion Fruit Soda Strawberry Soda Masala Soda Lemon, Lime and Bitters	

Please advise the wait staff of any time restrictions, allergies, or dietary requirements. While we make every effort to ensure your food is prepared safely, we are unable to guarantee any menu item to be entirely free of allergens

•Entrées•

Soup of the Day – with toasted sourdough, ask your server for today's special 25

House Toasted Bread – crunchy Focaccia style bread with confit garlic crème and winter herb pesto 16

Clevedon Coast Oysters – natural or tempura, with wasabi infused soy and roasted sesame mayonnaise 6 for 22 - 12 for 35

Seafood Laksa – with kaffir lime, coconut, ginger, bok choy, udon noodles and crispy shallots 22

Crispy Buttermilk Chicken – with Acapulco apple slaw, Szechuan pickles, sriracha and honey mayo 22

Rogan Josh Lamb Roti – with slow-cooked spiced lamb, apricot chutney, hung yoghurt and sliced almonds 22

Salt and Pepper Squid – with black garlic mayo and a cherry tomato, cucumber and olive salsa, tossed with herbed gremolata 22

Creamy Truffled Portobello Mushroom – with Spanish orzo, local salted buffalo curd, caramelised balsamic onion and parmesan wafer 20

Pulled Pork Bao Buns – with char sui sauce, pickled cucumber and roasted sesame mayo 26

Dumplings – pork, garlic and chive dumplings, with pickled Asian vegetables, and caramelised soy dipping sauce 26

BBQ Beef Brisket Nachos – corn chips topped with pulled BBQ beef brisket, cowboy corn, red pepper and black bean salsa, and avocado creme 24

Fries – with tomato sauce and aioli Small - 5 Large - 8

Loaded Fries – with diced bacon, grilled Halloumi cheese, periperi mayonnaise and spiced tomato relish 20

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•Mains•

Manuka Bacon Wrapped Eye Fillet – with kumara puree, baby spinach, roast beetroot relish, merlot jus and parmesan crème fraiche **45**

Moroccan Slow Roasted Lamb Shoulder – with cauliflower puree, roast capsicum and harissa chutney, black sesame yoghurt and pistachio dukka **42**

Asian Marinated Salmon Fillet – with local Wild Fermentary kimchi, Asian slaw with miso ginger dressing, pea puree and toasted sesame **42**

Slow Roasted Pork Belly – with creamy parsnip puree, grilled broccolini, spiced orange and cherry jus **40**

Prawn Tagliatelle Pasta – with lemon saffron creme, baby spinach, charred red pepper rouille and garlic pangritata **42**

Confit Chicken Leg – with mushroom, thyme, pearl barley risotto, goat's cheese, caramelised fig, and balsamic chutney **38**

Thai Inspired Chicken Curry – with basmati rice, fruit chutney and poppadum (vegetarian/vegan option available) **36**

Chicken Parmigiana – with basil pesto and camembert, and orecchiette pasta with tomato, pancetta, olive, spinach and roast garlic **38**


Tempura Fish And Chips – with citrus splashed slaw, and our house-made caper, parsley and egg mayonnaise **30**

Crispy Chicken Burger – with Cajun garlic chicken, fried egg, smoky chipotle relish, gherkin, Swiss cheese and seasoned fries **26**

Beef Burger – with BBQ beef patty, Swiss cheese, fried egg, gherkins, mustard, onions and seasoned fries **28**

Ask your server for today's vegetarian and vegan options

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•KIDS MENU•

•KIDS CORNER•

- French Toast** - with fresh fruit, maple syrup and cream **15**
Poached Egg & Soldiers - with bacon **15**
Fish & Chips - with salad **15**
Pork Dumpling - with Asian dipping sauce **15**
Beef and Tomato Skillet Nachos - with sour cream **15**
Grilled Chicken, Bacon and Cheese - with seasoned fries **18**
Grilled Chicken, Cheese and Tomato Wrap - with salsa and fries **18**
Chicken Tenders - with tomato sauce, aioli and fries **15**
Fries - with tomato sauce and aioli **5**

•KIDS SMOOTHIES & JUICE •

- Smoothies:** berry, tropical **6**
Milkshakes: vanilla, peanut butter, banana, strawberry, chocolate **6**

• KIDS DESSERT •

- Brownie:** with vanilla ice cream and chocolate sauce **8**
Banana Split: with vanilla ice cream, caramel sauce and cream **8**
Kids Sundae: with chocolate or strawberry sauce, marshmallow and Sprinkles **8**

•DESSERT•

Carrot Cake – with orange sauce and whipped cream **10**

Chocolate Cake (low gluten) – with chocolate sauce and whipped cream **12**

Lemon Curd Baked Cheesecake – with vanilla shortcake crust and blueberry compote **18**

Chocolate Skillet Brownie – with our house-made peanut butter ice cream, burnt caramel and salted popcorn **18**

Rhubarb and Apple Tart – with a brown sugar and ginger crust, served with our house-made Biscoff ice cream **18**

Passionfruit Crème Brulee – with mini pistachio, cranberry and white chocolate cookies **18**

Sticky Date and Banana Pudding – with steamed cream, salted toffee, and pecan crumble **18**

Date, Chocolate and Caramel Slice – house-made raw vegan slice, with coconut caramel and coconut ice cream **18**

Ice Cream Selection – ask your server for today's selection **18**

Cheese Platter – a selection of New Zealand cheeses, fig jam and crostini
serves 1 – **20** serves 2 – **30**

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