

S N A C K S

T O

S H A R E



BODYJAR OF MT ZERO OLIVES (ve/gf)

marinated in-house _____ \$8

JAR OF ROASTED NUTS (ve/gf)

smoked salt _____ \$6

WARM PRETZEL (v)

melted beer cheese _____ \$8

HUMMUS & FLATBREAD (v)

spiced pine nuts, olive oil _____ \$12

SEARED BEEF RILLETTE

croutes, rosemary mayo _____ \$16

JALAPENO & MANCHEGO CROQUETTES

romesco _____ \$15

SPICY RICE PAPER ROLLS (ve/gf)

gochujang, peanuts, soy glaze, shallots,
sesame, coriander _____ \$12

3 CHEESE ARANCINI (v)

tomato, basil, fennel _____ \$15

GANGNAM FRIED CHICKEN (gf)

kimchi mayo _____ \$15

FRIED CALAMARI (gf)

szechuan pepper, lemon _____ \$16

MAINS

300GM CHAR GRILLED SCOTCH FILLET (gf)

hand cut chips, horseradish butter,
bitter leaves, vinaigrette _____ \$38

PAN FRIED BARRAMUNDI (gf)

daikon, carrot, snowpeas
dashi vinaigrette, crisp lotus root _____ \$32

CARAMELISED PORK BELLY (gf)

hot English mustard, kohlrabi, celeriac remoulade,
charred witlof, jus _____ \$34

CAULIFLOWER TAGINE (ve/gf)

almond, chickpea quinoa, chermoula,
dried apricots, tahini, coriander _____ \$28

TO SHARE

WHOLE SMOKED PORK HOCK (gf opt)

apple, braised red cabbage, chard,
rosemary mayo, 6 milk buns _____ \$45

WHOLE KOREAN FRIED CHICKEN (gf opt)

kimchi, pickled cucumber,
kewpie mayo, 6 milk buns _____ \$45

SLOW-ROASTED LAMB SHOULDER

scorched pearl onions, herb salad,
skordalia, grilled pita bread _____ \$45

WHOLE FIRE-ROASTED EGGPLANT (v/gf/ve opt)

braised du puy lentils, roasted pine nuts,
tahini cream, preserved lemon, flat bread _____ \$30

COUNTER MEALS

CORNER PARMA

bitter leaves, shaved red onion, vinaigrette, chips _____ \$24

FLAMING PIE (v opt)

mash potato, mushy peas, gravy _____ \$24

MARKET FISH 'N' CHIPS

buttermilk slaw, pickles, burnt lemon mayo _____ \$26

PATTI SMITH BEEF BURGER

Angus beef, cheese, tomato, lettuce, pickles, mustard
mayo, ketchup, chips _____ \$22

BLACK BEAN BURGER (v/ve opt)

cheese, tomato, lettuce, pickles,
mustard mayo, ketchup, chips _____ \$22

THE ZAC BROWN BURGER

southern fried chicken, buttermilk slaw, charred
pineapple, jalapeno mayo, chips _____ \$22

ADD TO YOUR BURGER

Extra patty - \$6 | GF bun - \$2

SALADS

JUNGLE CHICKEN (v/ve opt)

wild rice, dates, chilli, onion, herbs, almonds
coriander mojo _____ \$18

ROASTED BLOODY BEETROOTS (v)

blue lentils, farro, barley,
caramelised walnuts, goats cheese, herbs _____ \$18

BROCCOLI (v/gf opt)

avocado, smoked almonds, cress, feta,
citrus yoghurt _____ \$18

ADD TO YOUR SALAD

Poached chicken - \$6 | Pork hock - \$6

BITS ON THE SIDE

FRIES (v/gf/ve opt)

garlic mayo _____ \$9

HAND CUT CHIPS (v/gf/ve opt)

garlic mayo _____ \$12

BITTER LEAVES (v/gf/ve opt)

shaved radish, mustard & honey vinaigrette _____ \$10

SEASONAL VEGETABLES (v/gf/ve opt)

horseradish butter, wakame salt _____ \$12

SWEET BITS

APPLE & PEAR TARTE TATIN (v)

Vanilla bean icecream, walnuts _____ \$13

CHOCOLATE & MANDARIN FONDANT (v)

macadamia icecream, mandarin crumble _____ \$13

**CHECK OUT OUR
\$15 EXPRESS LUNCH MENU
TUESDAY- FRIDAY FROM 12PM**

**ASK ABOUT OUR KIDS
MENU AT THE BAR**

**IN A HURRY?
GRAB A CORNER DOG FROM
OUR BBQ BEFORE THE GAME**

**Whilst all possible care is taken in the preparation
of dishes, cross contamination may occur due to the
presence of nuts, gluten & / or other allergens used
in the kitchen**

PLEASE ORDER & PAY AT THE BAR

v - vegetarian | ve - vegan | gf- gluten free