

S N A C K S

T O

S H A R E



MAINS

300GM CHARGRILLED SCOTCH FILLET (gf)

hand cut chips, fennel & chipotle butter,
bitter leaves, vinaigrette, jus _____ \$38

PAN SEARED SALMON FILLET (gf)

warm salad - quinoa, squash, tomato, peas,
chervil, tarragon, charred lemon, smoked paprika
vinaigrette _____ \$32

ROASTED CHICKEN MARYLAND (gf)

parsnip puree, potato rosti, pickled carrot,
chargrilled green beans, parsley & shallot
salad, jus _____ \$28

ROASTED SWEET POTATO RISOTTO (v, ve opt)

leek, spinach, ricotta salata, gremolata,
herb salad _____ \$24

TO SHARE

CHARGRILLED WHOLE EGGPLANT

(v/gf & ve opt)
ratatouille, salsa verde, herb salad, grilled
pita bread _____ \$30

WHOLE KOREAN FRIED CHICKEN (gf)

kimchi, mirin & black sesame salad, kewpie mayo,
chilli, lettuce cups _____ \$45

BRAISED LAMB SHOULDER

tabouli, cucumber ribbons, feta, citrus yoghurt,
beetroot hummus, flat bread _____ \$45

SPICY BBQ PORK RIBS

jalapeno cornbread, southern greens - kale, chard,
pork hock, _____ \$45

JAR OF MAPLE MIXED NUTS (ve/gf)

smoked paprika salt _____ \$6

BODYJAR OF MT ZERO OLIVES (ve/gf)

marinated in-house _____ \$8

JALAPENO CORNBREAD (6) (v)

fennel, honey & chipotle butter _____ \$8

HUMMUS PLATE (v, ve & gf opt)

hummus, beetroot hummus, grilled flatbread,
spiced pine nuts, olive oil _____ \$12

COUNTER MEALS

CORNER PARMA

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

FLAMING PIE (v opt)

mashed potato, mushy peas, gravy _____ \$24

BEER BATTERED MARKET FISH 'N' CHIPS

red cabbage slaw, pickles, burnt lemon mayo _____ \$26

PATTI SMITH BEEF BURGER (gf opt)

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

CHICKPEA BURGER (v/ve & gf opt)

red cabbage slaw, cheese, pickles,
sriracha mayo, chips _____ \$22

THE ZAC BROWN BURGER

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

ADD TO YOUR BURGER

Extra patty - \$6 | GF bun - \$2 | Bacon - \$3

PUMPKIN & RICOTTA ARANCINI (5) (v)

Napoli sauce, fennel & sorrel salad _____ \$15

BLACK BEAN & TOFU TACOS (2) (v/gf/ve opt)

corn tortillas, tomato, fried shallots, coriander,
sour cream _____ \$12

JALAPENO CROQUETTES (v)

romesco, manchego, fennel herb salad _____ \$15

SALADS

JUNGLE CHICKEN (v/ve opt)

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

ROASTED CAULIFLOWER (v/ve/gf)

pomegranate, toasted seeds, red onion, quinoa,
pomegranate molasses, sumac & raisin
dressing _____ \$18

BROCCOLI (v/gf opt)

avocado, feta, toasted almonds, bitter leaves,
citrus yoghurt _____ \$18

ADD TO YOUR SALAD

Poached chicken - \$6

Chickpea patty - \$6

BITS ON THE SIDE

FRIES (v/gf/ve opt)

w/ aioli _____ \$9

HAND CUT CHIPS (v/gf/ve opt)

w/ aioli _____ \$12

BITTER LEAVES (ve/gf)

red onion, vinaigrette _____ \$9

SEASONAL VEGETABLES (v/gf/ve opt)

fennel, honey & chipotle butter _____ \$12

GANGNAM FRIED CHICKEN (gf)

kimchi mayo, coriander, fried shallots _____ \$15
Tofu option available (ve) _____ \$13

SALT & PEPPER FRIED CALAMARI (gf)

caper & burnt lemon mayo _____ \$16

CUBAN PORK SLIDERS (3)

pickles, cuban soffritto, coriander, mustard mayo _____ \$15

SWEET BITS

HONEYCOMB SEMIFREDDO (v)

honeycomb and chocolate biscuit crumb,
chocolate glaze _____ \$12

CARAMEL APPLE CAKE (gf)

frangipane, caramelised walnuts, salted caramel,
yoghurt ice cream _____ \$12

**CHECK OUT OUR
\$20 STEAK & POT OF CARLTON
MONDAY NIGHTS FROM 4PM**

**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