



ALL DAY MENU

BREAKFAST

FIG & ALMOND FRUIT TOAST 11

Locally made, served with butter **v**

HALLOUMI BREKKIE WRAP 21.5

Grilled bacon, two fried eggs, housemade relish, grilled halloumi, smashed avo, spinach in a toasted tortilla **vo**

THE BACON BENNY 2.5

Grilled bacon, garlic mushroom, sauteed spinach, two poached eggs, hollidase on toasted sourdough **v**

BUBBLES BURGER 19

Smoked bacon, fried egg, smashed avocado, spinach, hashbrown, tomato relish in a toasted brioche bun **gfo/vo**
+ add cheddar cheese 1.5

DAMN GOOD FRITTERS 2.4

House made corn & zucchini fritters, beetroot hummus, free range poached egg, avocado & corn salsa, feta, **gfo/vo/vgo**
+ add smoked bacon 6.0

WINTER PANCAKE STACK 2.1

Three homemade buttermilk pancakes, slow cooked cinnamon infused apple, maple syrup, toasted slivered almonds **vo**
+ add vanilla ice cream 2.5

GETTING SPICY SCRAM 2.4

Free range eggs scrambled with housemade sambal, dukkah kale chips, spicy chorizo on toasted sourdough **gfo/vo**
+ add smoked bacon 6.0

HOLY GUACAMOLEY 2.5

Free range poached egg, smoked bacon, smashed avocado, blistered cherry tomatoes, dukkah, crumbled feta, beetroot hummus, toasted seeds on toasted sourdough **gfo/vgo**
+ add hash brown 4.5

EGGS YOUR WAY 14

Two free range eggs, toasted sourdough - poached/fried
+ scrambled 2
+ any extra sides

SIDES

- Free range egg / Hashbrown / Garlic mushrooms 4.5
- Blistered cherry tomatoes / Wilted spinach
Smashed avocado
- Smoked bacon / Grilled halloumi / Chorizo 6.0
- Crispy chicken / Sauteed greens
- Sauces 0.8
- Relish / Kewpie / Tomato sauce / BBQ

DIETARY REQUIREMENTS? WE'VE GOT YOU!

- GF = GLUTEN FRIENDLY GFO = GLUTEN FRIENDLY OPTION
- V = VEGETARIAN VO = VEGETARIAN OPTION
- VG = VEGAN VGO = VEGAN OPTION

BRUNCH / LUNCH

SOUP OF THE DAY 14

Ask staff for today's selection - served with toasted sourdough **gf/vo**

B.L.A.T 19

Smoked bacon, mixed leaves, smashed avocado, sliced tomato, kewpie mayo, in a toasted turkish bun **vo/gfo**
+ add grilled halloumi 6.0

SHROOMS ON TOAST 2.2

Sauteed garlic mushrooms, basil pesto, poached egg, crumbled feta, pesto oil on toasted sourdough **vo/gfo**
+ add grilled halloumi/bacon 6.0

OKONOMIYAKI PANCAKE 2.3

House made vegetarian japanese pancake, kewpie mayo, sticky soy sauce topped with spring onion, sunny side up fried egg **gf/v**

ULTIMATE WINTER BLISS BOWL 2.2

Roasted pumpkin, garlic mushrooms, cherry tomatoes, wilted spinach, avocado, beetroot hummus, lemon tahini dressing **gfo/vg**
+ add grilled halloumi/grilled chicken 6.0

PULLED PORK QUESADILLA 2.3

Slow cooked bbq pulled pork, cheese, mexican corn salsa in a toasted tortilla topped with smashed avocado & sour cream **gfo/vgo**

VEGAN BEET AND LENT 2.1

Housemade chickpea and beetroot patty, vegan cheese, mixed leaves, vegan mayo, smashed avo, in beetroot bun, fries **gfo/vg**

THE CLUCKIN BURGER 2.2

Panko crumbed free range chicken, smoked bacon, cheddar cheese, slice tomato, mixed leaves, peri peri mayo, fries

THE MEAT N GREET 2.3

Wagyu beef patty, cheddar cheese, smoked bacon, fried egg, pickles, mixed leaves, CP Relish, fries **gfo**
+ add fried egg 4.5

SNACK ON SOMETHING

FRIES 9

Fries with tomato sauce **v/vg**

POTATO WEDGES 13

Served with sour cream, sweet chilli

ARANCINI (4) 14

Roast pumpkin, parmesan & pine nut arancini served with kewpie mayo **v**

+ side salad 4.5

HAM & CHEESE TOASTIE 10

CARD PAYMENT SURCHARGE APPLIES
20% SURCHARGE ON PUBLIC HOLIDAYS

DRINKS

Commonfolk

Slinging our custom Commonfolk coffee blend with notes of chocolate, nuts and caramel poured to perfection.

WHITE 5.4 / 5.9

Latte / Cappuccino / Flat White / Mocha / Magic

BLACK 5.3 / 5.8

Espresso / Double Espresso / Long Black

almond / oat / soy / lactfree + 0.70
decaf/extra shot + 0.80
keep cup discount - 0.20

ICE, ICE, BABY 8.5

Coffee / Chocolate / Chai

CHAI

Spiced chai 5.3 / 5.8

Vegan sticky chai 5.9 / 6.2

HOT CHOCOLATE 5.4 / 5.9

BABYCCINO 2.5

POT OF TEA 5.5

English Breakfast / Earl Grey / Lemongrass & Ginger / Green / Peppermint / Chai

MILKSHAKES 8.5

Chocolate / Strawberry / Vanilla / Caramel / Banana / Blue heaven

WAIT! THERE'S MORE 3+

View our selection of bottled cold drinks in our fridge.

The Corner Pantry offers products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consumer for people with peanut, tree nut, soy, milk, egg or wheat allergies.



THE CORNER PANTRY CAFE

1/70 MOUNTAIN VIEW RD, MOUNT ELIZA VIC 3930

0431 295 667

OPEN 7AM-2PM 7 DAYS

SMOOTHIES 11.5

GREEN MACHINE

Banana, spinach, mango, peach, whizzed up with coconut water & apple juice **gf/vgo**

BERRY BLISS

Acia, blueberry, raspberry, dragon fruit, strawberry, whizzed up with coconut water & apple juice **gf/vgo**

COCO LOCO

Mango, passion fruit, pineapple, banana whizzed up with coconut water & apple juice **gf/vgo**

SOMETHING STRONGER

WINE

G / B

De Bortoli Prosecco (200ml)

13

House Pinot Gris

12 / 40

House Rose

12 / 40

House Pinot Noir / Shiraz (187ml)

13

BEER

Pale Ale

9.5

Light Beer

7.5

Corona

9.5

LIL PEOPLE MENU 14

EGG YOUR WAY

A free range egg, bacon served your way on sourdough **gfo/vo**

+ any add on's

BUTTERMILK PANCAKES

Pancakes topped with banana, vanilla ice cream and maple syrup **v**

JUNIOR SMASHED AVO

Sourdough topped with smashed avocado, poached egg, crumbled feta **gfo/vgo**

DINO NUGGIES

Chicken nuggets served with fries and tomato sauce

HAM & CHEESE TOASTIE

On toasted sourdough with fries **gfo/vo/vgo**

MINI ME BURGER

Grass fed beef patty, topped with cheddar cheese, lettuce & tomato sauce with fries **gfo**