



All Day Menu

Monday-Saturday 7.30am – 2.30pm

Sunday 7.30am – 2pm

Toast 7.5

Choose from Sourdough, ciabatta, fruit bread, gluten free bread, butter & preserves (gfo)

Amy's Keto Crunch 16.5 (GF) (V) (DF) (Vg)

Mixed toasted nuts (almond, pecan, walnuts), coconut flakes, seeds, pepitas, turmeric & lemon chia pudding, blueberry coconut cream, fresh berries
add honey .5 (non keto)

Free Range Eggs 12.5

Poached, fried or scrambled & ciabatta bread
Sides – Bacon 5/ Haloumi 4/ Avocado 4/ Mushrooms 4/ Pork & Fennel sausage 5/ Smoked Salmon 5 (gfo)

Chilli Scrambled Eggs 16

Scrambled Eggs infused with chilli oil, chorizo crumb, grilled ciabatta, fresh herbs (gfo)
add green chilli jam 1.5

Green Grind Bruschetta 19

Avo crush (mint, pea, edamame beans, lemon), grilled zucchini strips, poached egg, rocket, basil oil on toasted ciabatta (gfo)

Zucchini & Sweet Potato Fritters 19 (GF)

Crispy leek, ricotta, poached eggs, rocket leaf and vinocotto

Mushroom Bruschetta 19

Whipped feta, sautéed spinach, roast field mushroom, poached eggs, balsamic glaze on toasted ciabatta (gfo)

Ricotta Pancakes 18 (V)

Salted caramel marscapone, berry compote and maple syrup
add bacon 5/ add ice-cream 1.5

Vege Breakfast 23 (V)

Choice of eggs, potato rosti, house-made beans, haloumi, roast tomato, field mushroom, smashed avo & sautéed spinach, toasted ciabatta (gfo)

Brekkie Quesadilla 18

Tortilla, bacon, fried egg, charred corn, smoked mozzarella, sour cream, avo crush, spicy bean mix, green chilli jam and vinocotto

Sardines on Toast 18

Marinated Fremantle sardine fillets, tomato, basil & oregano salad on toast, dressing (gfo)

Nourish Bowl 21 (GF) (DF)

Grilled free range chicken, beetroot hommus, spiced cabbage, quinoa, seeded avocado, chilli cauliflower, black seeds.
(Vgo – replace chicken with haloumi)

Calamari 18

Crispy fried calamari, zucchini chips, mint leaves, mixed greens & cherry tomato salad, balsamic dressing

Katsu Chicken Burger 18

Panko crumbed chicken, sriracha mayo, shredded slaw, pickled daikon radish on brioche bun with crispy fries
add cheese 1.5

Potato Gnocchi 18

Beef ragu, parmesan, fresh rocket, napolitana sauce (vo)

Meatball Sub 17

Pork & veal meatballs, scarmozza cheese, caramelized onion on brioche bun with crispy onion rings, fresh herbs and salad

Kale Chicken Salad 24.5

Sriracha mayo coated chicken, kale, spinach leaves, feta, roasted almonds, cherry tomato, shaved fennel, & grilled asparagus with balsamic dressing (vo)

Grazing Platter (2 people) 45

Arancini balls, three cheeses, haloumi, beetroot dip, white bean hommus dip, dukkah, grilled chorizo, dried figs, kalamata olives, & ciabatta

Fries 10 (GF) (V)

Skin on fries, parmigiano, chives, truffle oil

Little Grinds Menu

Kids Eggs 6

– scrambled, fried or poached egg & toast
add bacon /4

Kids Hotcakes 8.5

– two hotcakes, maple syrup, mixed berry compote
add bacon /4

Ham Cheese pizza 9.95

– 9" Wood fired base, shaved ham, cheese

Kids Muesli 8

- vanilla yoghurt, honey, mixed berries milk

Please see our display cabinet for a selection of Bagels, Wraps and Cakes.



Beers

Castello 330ml 5%	8
Peroni Leggera 330ml 3.5%	8
Peroni Rosso 330ml 4.7%	8
Corona 355ml 4.5%	9

Sparkling

Mandoon Vintage (Swan Valley)	12/42
Mascareri Prosecco (Veneto)	10/37

Whites

Hunky Dory Pinot Grigio (Marlborough)	10/39
Preveli Sauvignon Blanc (Margaret River)	11/43
Clairault Estate Chardonnay (Margaret River)	14/49
Marq Wild & Worked SBS (Margaret River)	10/39
Mandoon Reserve Chardonnay (Margaret River)	68

Rose

Three Dark Horses (McLaren Vale)	10/37
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Reds

Mandoon Old Vine Shiraz (Swan Valley)	12/47
Harewood Pinot Noir (Denmark)	10/35
Marq Malbec (Margaret River)	12/45
Woods Crampton Cabernet Sauvignon (Barossa)	11/34
Mandoon Reserve Cabernet Sauvignon (Marg River)	90
<i>(Go on, you know you deserve it)</i>	

Cocktails

Mimosa orange juice and prosecco	12
Mojito	15
Aperol Spritz prosecco, aperol	12
Gin and tonic	12
Espresso Martini	16

Coffee

espresso, short mac, double espresso. **3.6**
flat white, cappuccino, latte, hot chocolate, long black,
long mac, mocha, chai latte

DI/TA reg 8oz. 4 DI/TA lrg 12oz. 4.6

Milklab Soy, Almond & Lactose free milk **.5**

Affogato 6 add Frangelico shot **10**

Teas

English breakfast, earl grey, chamomile, organic
peppermint and lime, organic ginger and lemongrass,
organic green sencha. **4.5**

Cold Pressed Juice 8

Valencia – Orange

Bazinga – Carrot, lime, pineapple, pear, ginger

Lion King – Watermelon, strawberry

Dragon Bliss – Dragon fruit, coconut, rockmelon, apple

Smoothies 8

Berry Smoothie - assorted berries, yoghurt, honey, milk
Banana Smoothie - banana, muesli, yoghurt, honey, milk
Kale Kick Smoothie – kale, spinach, mango, apple (Dairy Free)

Milkshakes & Iced drinks

Chocolate, vanilla, strawberry, banana, spearmint,
caramel **6**

add malt **.5**

Make it a thickshake **.5**

Kids milkshake **5.5**

Iced coffee **6**

Iced chocolate **6**

SOFT DRINKS

Coke, Coke Zero, Lemonade **5**

Lemon lime bitters **6**

Ginger beer **6**

Mineral water

Still or Sparkling 500ml **6**

Sparkling 750ml **8**

PLEASE ORDER AT THE COUNTER

Please let us know of any food allergies as some of our menu items may contain nuts, gluten etc.

Gluten free pasta available on request.

Some dishes can be altered to suit gluten free requirements.

Corner Grind Café is licensed and BYO. Corkage \$3 per person.

15% surcharge applies on public holidays.