



Toast 7.5

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

Amy's Keto Crunch 18.5 (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/ Mushroom 4/ Pork & Fennel sausage 5/ Smoked Salmon 5 (gfo)

Chilli Scrambled Eggs 17

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 egg, 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 19

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

All Day Menu

Monday-Saturday 7.30am – 3pm

Sunday 7.30am – 2pm

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 hummus, 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 20

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)

CG Beef Burger 19

House made beef paddy, scamorza cheese, sautéed onion, pickles, home-made relish, fresh herbs, tomato, cos lettuce, on brioche bun with crispy onion rings garnish
add bacon 4 / egg 2 / extra paddy 5

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)

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, Cakes etc.



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, piccolo	3.6
double espresso	4
flat white, cappuccino, latte, hot chocolate, long black, mocha, chai latte	
DI/TA reg 8oz. 4 DI/TA lrg 12oz. 4.6	
long Mac reg 4.6 lrg 5	

Soy, Almond, Oat & Lactose free milk .50

Affogato 7 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

Pure Orange – Orange
Halo – Passionfruit, watermelon, apple, orange
Passion – Watermelon, strawberry, apple
Elixir – Wheatgrass, spirulina, mint, cucumber, apple, lime

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 .50
Make it a thickshake .50
Kids milkshake 5.5
Iced coffee 6
Iced chocolate 6

SOFT DRINKS

Coke, Coke Zero, Lemonade 5 **Take-away 4**
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.