

CORSIA

PASTRY

A selection of pastries, sweet and savoury 5.50

MUFFINS 5.50

Oatmeal and blueberry
Carrot, quinoa and yoghurt
Pistachio, strawberry and cranberry

BREAKFAST TO GO

Yoghurt bowl, native Australian fruits, berries, nut and seeds with a drizzle of local honey 6.50
House-made bircher muesli, strawberries 6.50
Seasonal fruit salad, coconut milk jelly, corn flake brittle 7.50
Pear, hazelnut and brown sugar brioche 6.50
Egg and bacon ciabatta, tomato relish 8.50
Smoked salmon omelette bagel, tarragon mayonnaise, spinach, pickled shallots 8.50
Frittata, free range eggs, bacon, Kipler potatoes, zucchini, green onions 8.50

PANINI'S 16

Prosciutto, mozzarella, basil and tomato
Chicken cotoletta, white cabbage slaw, parmesan mayonnaise
Charred broccolini, feta, chilli, lemon, chickpea, spinach

BRUSCHETTA 16

Served on charred sour dough
Smashed avocado, peas, broad bean, goats' cheese, lemon, mint
Heirloom tomatoes, onion and basil, olive oil
Prosciutto, picked tomatoes, fennel, salsa verde

SALADS 12.50

Shaved beef, tomato, onion and basil, Mount Zero olive oil puree, toasted pasta dura, balsamic
Falafel, shaved broccoli and cauliflower, pomegranate and roasted shallot salad, toasted walnuts, radicchio, vincotta
Roasted Chicken, grilled zucchini, haloumi, peas, mint, lemon, pesto

SWEET 8

Tiramisu
Chocolate bomboloni, strawberry crème
Cannoli filled with caramelised orange and ricotta, pistachio
Watermelon and goats milk yoghurt panna cotta
Lemon curd tart, Italian meringue