

## DRINK

### COFFEE

White: Mecca Espresso seasonal blend

Black & Filter: single origins from Sample and Mecca

Small/Large **\$3.90/\$4.40**

Strong/Soy/Decaf/Mocha **+\$0.50**

Filter/Ice Filter **\$4**

Cold Brew & Coffee Amaro **\$8**

### TEA \$5

Perfect South - Green Tea

Tea Craft - Chai, Herbal & Black

Pls ask our staff about the teas we are serving today

### COLD

Iced tea **\$5**

Rainy Lane Cold pressed juice **\$6**

Cornersmith kombucha **\$6**

Milkshakes - chocolate, whey caramel or fruit compote **\$4/\$6**

Mineral Water **\$3PP**

### BEER

Yullis 'Slick Ricks Rampaging Red Ale' 6.2% **\$8**

Willie The Boatman, Citrus Saison, St Peters 5.1% **\$7**

### WINE

Please ask to see our wine list

### COCKTAIL

Kombucha Spritz **\$14**

Negroni #5 **\$16**

Gin & Tonic **\$12**

# CORNERSMITH

DAY

Cornersmith is a family run business with three stores in the inner west. You can come to us for breakfast, lunch, dinner and drinks or come to our cooking school and learn a new skill. We believe in ethical food production, sustainable business practice and community engagement. For more information see [www.cornersmith.com.au](http://www.cornersmith.com.au)

Our menu is seasonal and highlights makers, producers and growers we admire.

### PRODUCERS

Dust Bakery, Kristen Allan, Maffra Cheddar, La Luna, Kris Lloyd, Pepe Saya Butter, Country Valley Milk, The Egg Lady, Feather & Bone, Mr Baillie & Co, Nonie's Gluten Free, Urban Bee Hive, Shane Roberts Growers Direct, Mecca Coffee, Sample Coffee, Rainy Lane Juices, Tea Craft, Perfect South Tea.

## EAT

### TOAST

White sourdough \$6

Rye \$7

Nonie's Gluten free \$8

Served with cultured butter, Cornersmith jam, marmalade or rooftop honey

### POACHED EGG ROLL \$12 + HAM \$3 + CHEDDAR \$3

Poached egg with asparagus, red elk & snow pea salad, relish & aioli

### BREAKFAST BOWL \$14

Coconut tapioca with mango, melon and mint stem syrup

### EGG SALAD BOWL \$13

Asparagus, red elk, snow pea, pickled cumquat, pearl couscous with a poached egg

### TOASTIE \$13 + HAM \$3 + SALAMI \$3

Sticky caraway onions, tilsit and Cornersmith dijon

### POACHED OR BOILED EGGS \$10

Two real deal free-range eggs and sourdough toast

Add Cornersmith relish or Pepe Saya cultured butter \$2

## SIDES

Asparagus, snowpeas, baby cos, pickled cumquats and red elk \$6

Roast baby eggplant, tahini, apple balsamic lentils & summer herbs \$6

Pasture raised off-the-bone ham \$7

Feather & Bone pork salami \$7

Clothbound cheddar \$5

Pickles \$3

Ferments \$3

## PLATES

### SCANDO \$16

Boiled eggs, cheddar, fruit, toast, jam, butter

### PLOUGHMAN'S S \$18 L \$32

Off the bone pasture raised ham, cheddar, pickles, fruit, bread, butter

### CORNERSMITH \$16

Pita with red cabbage & cucumber slaw, fermented green tomatoes, black beans, chilli, pickled corn and aioli

### VEGAN SURPRISE S \$18 L \$32

A little bit of everything vegan

### SUMMER TOAST \$16

Roasted beetroot, beet stem salsa, Kris Lloyd goats curd, pickles on rye

## CAKES

Carrot & walnut loaf w/ yoghurt & honey \$8

Lemon drizzle cake \$6

Poppyseed pastry \$4.5

Cornersmith muffin \$4.5

## KIDS

BOILED EGG AND SOLDIERS \$6

CHEESE TOASTIE \$7 + HAM \$3

