

# CORNERSMITH

NIGHT

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 [cornersmith.com.au](http://cornersmith.com.au)

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

## PRODUCERS

Provenance Bakehouse, Kristen Allan, La Luna and Kris Lloyd cheeses, Pepe Saya Butter, Feather & Bone Providore, Mr Baillie & Co Butcher, Shane Roberts Growers Direct, Urban Bee Hive, Joto, Alto Olives.

## SPIRIT MAKERS

23rd St Distillery Brandy & Whisky / Adelaide Hills Distillery Italian Bitters / Applewood native botanical Amaro / Poor Tom's and Manly Spirits Gin / Australian Bitters Co / Beenleigh Double Barrel Rum / Maidenii, Sparrow & Vine and Regal Rogue Vermouth / Mr Black Coffee Amaro

## EAT

Cheese and pickle plate \$22

Bread & cultured butter \$7

Alto Olives \$4

Pickles \$5 /\$9

La Luna 'Holy Goat' with rooftop honey \$10

Feather & Bone pork sopressa \$7 /\$9.5 /\$12

Ava's Dolmades (4) \$12

Kris Lloyd goats curd, spicy harisa & sweet roast onions \$14

Vannella burrata, pickled asparagus, smoked salt \$14

Mr Baillie's Pastrami, Cornersmith dijon & pickled onions \$14

Sardine and fennel escabeche \$16

Roast beetroot, beet stem salsa, walnuts & oregano \$14

Asparagus, snowpeas, baby cos, red elk, pearl couscous & cumquat \$12

Roast baby eggplant, apple balsamic lentils, tahini & herbs \$12

Green tomatoes, Kristen Allan ricotta, Cornersmith furikake & fennel \$14

Kimchi chicken wings \$18

Toastie:

Sticky caraway onions, tilsit and Cornersmith dijon \$13

add pastrami \$16

## OR LET US FEED YOU \$45PP

Please ask us what we are serving for dessert tonight

