

A menu of fresh seasonal flavours, The Jazz Corner Hotel offers a variety of tasty food all day from 7am to 10pm. Enjoy our café menu or our selection of appetisers, starters, mains and desserts.

> CAFÉ MENU 7am – 10pm LUNCH MENU 12 – 2pm DINNER MENU 6pm – 10pm



7am – 10pm

Toasties

regular size **\$11.5** | big size **\$14.5** ham and cheese ham, cheese and tomato cheese and tomato **V** tuna and cheese vegan cheese and tomato **V**GN

add ons: **\$1** jalapenos | spinach | sauerkraut

Olives VGN \$9

marinated olives served in a miniature bowl

Flatbread and a selection of dips to share VGN \$24

baba ghanoush, hummus and fire roasted capsicum dips with toasted flatbread

Croissants

mini \$3.5 | standard \$5.5

add ham and cheese \$3

✓ vegetarian VGN vegan GF gluten free
All toasties are made in the same toaster. Toasties and croissants may contain traces of allergens. Other allergens may be present. Please advise our wait staff if you have any allergies

LUNCH

12pm – 2pm

APPETISERS

Warm marinated olives VGN GF \$9 served in a miniature bowl

Greek style salad skewers VGN GF \$11.5

vegan feta, cherry tomatoes, cucumber and olives drizzled with olive oil and herbs (4)

STARTERS

Roast beetroot and orange carpaccio VGN GF \$15.5 with vegan feta and rocket

Homemade arancini balls VGN \$16 with vegan cheese and broccoli with Romesco sauce (4)

Selection of dips to share VGN \$24

baba ghanoush, hummus and fire roasted capsicum with grilled flatbread

MAINS

Beetroot and chickpea salad VGN GF \$20.5

chickpeas, mixed leaf lettuce, tomato, cucumber, roast beetroot, orange and vinaigrette with toasted bread add vegan feta **\$4**

> Caesar Salad \$22.5 cos lettuce, parmesan, croutons, Caesar dressing, choice of chicken or tuna chunks

Stuffed eggplant VGN \$26 with herbs and wild rice with turmeric, lime and coconut sauce

> **Charlie Parker burger \$29** beef patty and cheese, tomato, lettuce, pickles served with chips and aioli

Grilled barramundi fillet GF \$35

with wild rice, marinated and roasted cauliflower and turmeric, lime and coconut sauce

Charlie Parker vegan burger VGN \$28 plant based patty and vegan cheese, tomato, lettuce, pickles served with chips and vegan aioli

Chargrilled 250g sirloin steak GF \$55

with grilled broccolini, confit potatoes and red wine jus

SIDES

Seasonal vegetables with lemon and oil VGN GF \$13 Chips with vegan aioli VGN GF \$12 Wild rice VGN GF \$6

DESSERTS

Three cheese platter **V** \$26 with quince paste and dried apricot preserves, bread and lavosh crackers

Tiramisu 🛛 \$13

KID'S MEALS – 12 AND UNDER

Lunch and Dinner

Chicken nuggets \$12 chips and tomato sauce

Fish fingers \$12 chips and tomato sauce

Mozzarella cheese sticks **V \$12** chips and tomato sauce

Ice Cream **V** \$8 Two scoops: vanilla I chocolate



APPETISERS

Warm marinated olives VGN GF \$9 served in a miniature bowl

Greek style salad skewers VGN GF \$11.5 vegan feta, cherry tomatoes, cucumber and olives drizzled with olive oil and herbs (4)

STARTERS

Roast beetroot and orange carpaccio VGN GF \$15 with vegan feta and rocket

Homemade arancini balls VGN \$16 with vegan cheese and broccoli served with Romesco sauce (4)

Baked haloumi **V** \$17 with honey and sauteed brown and shimeji mushrooms

> Bruschetta VGN \$18 heirloom tomato and braised eggplant

Selection of dips to share VGN \$24

baba ghanoush, hummus and fire roasted capsicum with grilled flatbread

MAINS

Beetroot and chickpea salad VGN GF \$23.5

chickpeas, mixed leaf lettuce, tomato, cucumber, roast beetroot, orange, vinaigrette with toasted bread add vegan feta **\$4**

Caesar Salad \$25.5

cos lettuce, parmesan, croutons, Caesar dressing, choice of chicken or tuna chunks

Stuffed eggplant VGN \$26

with herbs and wild rice with turmeric, lime and coconut sauce

Charlie Parker burger \$29

beef patty and cheese, tomato, lettuce, pickles served with chips and aioli

Grilled barramundi fillet GF \$35

with wild rice, marinated and roasted cauliflower and turmeric, lime and coconut sauce

Charlie Parker vegan burger VGN \$28

plant based patty and vegan cheese, tomato, lettuce, pickles served with chips and vegan aioli

Chargrilled 250g sirloin steak GF \$55

with grilled broccolini, confit potatoes and red wine jus

SIDES

Seasonal vegetables with lemon and oil VGN GF \$13

Chips with vegan aioli VGN GF \$12

Wild rice VGN GF \$6

DESSERTS

Three cheese platter **V** \$26

with quince paste and dried apricot preserves, bread and lavosh crackers

Tiramisu 💟 \$13