A menu of fresh seasonal flavours, The Jazz Corner Hotel offers a variety of tasty food all day from 7 am to 10 pm . 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

# CAFÉ MENU 

7am-10pm

## Toasties

regular size $\mathbf{\$ 1 1 . 5}$ | big size $\$ \mathbf{1 4 . 5}$
ham and cheese
ham, cheese and tomato
cheese and tomato V
tuna and cheese
vegan cheese and tomato VGN
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 $\mathbf{\$ 3 . 5}$ | standard $\$ \mathbf{5 . 5}$
add ham and cheese \$3

## 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 VGEN \$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 jusgluten free

## 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 V \$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 vegangluten free

## DINNER

6pm - 10pm

## 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 vegangluten free

## 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 V \$13

gluten free