



# The Public's Corner

R E S T A U R A N T · B A R · C A F E

WHILE EVERY CARE IS TAKEN TO MEET DIETARY REQUIREMENTS,  
OUR KITCHEN MAY CONTAIN TRACES OF ALLERGENS.

10% SURCHARGE ON PUBLIC HOLIDAYS.



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## BREAKFAST

### BUILD-A-BREAKFAST

<b>Eggs on Toast (V) (GFOA)</b>	<b>\$9.90</b>
Eggs on sourdough toast.	
<b>ADD YOUR FAVOURITES</b>	<b>each</b>
Hash Brown   Tomato   Mushrooms   Roasted Pumpkin .....	<b>+\$3.00</b>
Spinach   Pita Bread   Feta   Egg   Toast	
Avocado   House Baked Beans   Sujuk*   Bacon .....	<b>+\$4.00</b>
House Ricotta	
Salmon   Wild Mushrooms   Pulled Beef .....	<b>+\$5.00</b>
Gluten Free Bread .....	<b>+\$1.00</b>
<b>Fruit Toast (V)</b>	<b>\$7.00</b>
Served <u>w</u> butter & your choice of spread.	
<b>Buttermilk Pancakes (V)</b>	<b>\$17.50</b>
Marscapone, berry compote, choc ganache, mixed nut crumble, grilled banana and flavoured pearls. Drizzled <u>w</u> caramel sauce.	
<b>Homemade Banana &amp; Coconut Bread (V)</b>	<b>\$16.50</b>
<u>w</u> whipped marscapone and Grandma's caramel sauce.	
<b>Coconut Chia Pudding (V)</b>	<b>\$15.00</b>
Strawberry, mango, coconut frozen yoghurt <u>w</u> a granola crunch.	
<b>Turkish Çilbir (V)</b>	<b>\$15.90</b>
House made herbed yoghurt served <u>w</u> Chimichurri, chilli butter & poached eggs <u>w</u> sourdough toast.	
<b>Bacon &amp; Egg Sandwich</b>	<b>\$13.90</b>
Toasted sandwich <u>w</u> fried eggs, bacon, tomato & cheese. Served <u>w</u> side of tomato & pickled cucumber relish.	
<b>Wild Mushroom Bruschetta (V) (GFOA)</b>	<b>\$17.90</b>
Sautéed wild mushrooms on sourdough toast <u>w</u> house Ricotta, poached eggs & sesame seeds.	
<b>Green Breakfast Bowl (V) (GFOA)</b>	<b>\$16.90</b>
Cabbage sautéed in butter, <u>w</u> kale & broccoli. Served <u>w</u> poached eggs, lime, sesame seeds & sourdough toast.	
<b>Smashed Avo (V) (GFOA) (VGOA)</b>	<b>\$15.90</b>
Sourdough toast <u>w</u> smashed avocado, marinated cherry tomatoes, basil, onion, fetta & poached eggs. Drizzled <u>w</u> herbed olive oil.	
<b>Pulled Beef Brisket</b>	<b>\$19.00</b>
Overnight slow cooked beef served on hashbrowns & shredded cabbage. Topped <u>w</u> poached eggs & house aioli.	
<b>Eggs Benedict (GFOA)</b>	<b>\$16.90</b>
Sourdough toast <u>w</u> sautéed spinach, grilled ham, poached eggs & house made hollandaise sauce & sesame seeds.	
<b>Options: Eggs Florentine   Pulled Beef Benedict</b>	<b>\$21.90</b>
<b>Sweet Potato &amp; Zucchini Fritters (GF)</b>	<b>\$17.90</b>
<u>w</u> smoked salmon, avocado, cherry tomatoes, poached egg fresh lime and sesame seeds.	
<b>Chilli Eggs (GFOA)</b>	<b>\$17.00</b>
Chilli infused scrambled eggs <u>w</u> sujuk* on sourdough toast.	
<b>Chilli Omelette (GFOA)</b>	<b>\$17.90</b>
Chilli omelette <u>w</u> smashed potato, caramelised onion, cherry tomatoes, basil, mozzarella cheese, parmesan & served <u>w</u> grilled sourdough & tomato relish.	
<b>Breaky Burger (GFOA)</b>	<b>\$14.90</b>
Fried egg, bacon, hashbrown, cheese, smashed avo, tomato relish & roquette, served in a milk bun.	