



# MENU

PLEASE ORDER AT THE COUNTER



## TOAST

<b>HOMEMADE JAM OR SERVILLE</b>	<b>6</b>
<b>ORANGE MARMALADE</b>	
<b>HOUSE NUT BUTTER</b>	<b>7</b>
<b>VEGEMITE</b>	<b>5</b>
<b>LOCAL RICOTTA HONEY</b>	<b>8</b>
<b>AVOCADO LEMON (V)</b>	<b>12</b>
<b>FRUIT TOAST</b>	<b>10</b>
ricotta and honey cinnamon butter	
<b>VEGGIE TOAST (V)</b>	<b>18</b>
crushed peas, ricotta, mint, fennel and pickled red onion, lemon chilli oil (vegan available)	
<b>AVO FETA EGGS</b>	<b>17</b>
cherry tomatoes, Australian olive oil, lemon	
<b>SPANISH TOAST</b>	<b>19</b>
crushed tomato, spiced beans, chorizo avocado, capsicum relish, free range egg	
<b>CHAI SPICED FRENCH TOAST (V)</b>	<b>18</b>
caramelised banana, yoghurt, chai syrup, walnuts	
<b>OATS, GRANOLA</b>	<b>12</b>
<b>BIRCHER OATS</b>	
overnight apple juice soaked oats, chia, banana, berries, natural yoghurt and nuts	
<b>HOUSE GRANOLA (V)</b>	
toasted in local honey, natural yoghurt, fresh fruit, milk from the cow	
<b>BREAKFAST ROLLS</b>	
<b>BACON EGG CHEESE</b>	<b>10</b>
house chutney	
<b>CHORIZO EGG CHEESE</b>	<b>10</b>
house chutney	
<b>KALE EGG HALLOUMI (V)</b>	<b>10</b>
tomato, smoked aioli, house chutney	
<b>BLAT</b>	<b>12</b>
smoked aioli, house chutney,	
<b>BACON BUBBLE EGG CHEESE</b>	<b>14</b>
bubble and squeak, house chutney (v) version halloumi	
<b>CHEESE CRUSTED CROISSANT</b>	<b>8</b>
smoked ham, 3 cheese, spinach, tomato	
<b>BREAKFAST SPECIAL</b>	
see chalk board	

## FLAT IRON GRILLED SANDWICHES

<b>TUNA MAC N CHEESE</b>	<b>13</b>
AL's favourite old skool mac n cheese with line caught tuna and spinach	
<b>HOUSE CORNED BEEF</b>	<b>13</b>
old fashioned boiled beef, house kraut, pickles, cheese, mustard dressing	
<b>HAM HOCK CROQUE</b>	
classic ham and gruyere cheese mustard sauce	<b>13</b>
<b>CROQUE MADAME</b>	
as above with free range egg	<b>14</b>
<b>CUBANO</b>	
cuban mojo pork, smoked ham pickles, hot mustard, cheese	<b>14</b>
<b>MUSHROOM MASALA (V)</b>	<b>13</b>
mushrooms, house curry, spinach, tomato coriander, cheese	
<b>FREE RANGE CHICKEN CLUB</b>	<b>13</b>
smoked bacon, avocado, lettuce, tomato, smoked aioli, house chutney	
<b>CHEESE &amp; PINEAPPLE (V)</b>	<b>13</b>
fresh pineapple, cheese add ham	
<b>ITALIAN</b>	<b>13</b>
hot salami, smoked ham, capsicum relish, olive tapenade, 3 cheese	

## HARDCORE PIES

please check oven for todays bake

## POKE BOWLS, SALADS

<b>POKE BOWL</b>	<b>18</b>
brown rice, quinoa, house pickles, spiced pineapple, sesame seeds, peas, roots and shoots choice of soy poached chicken, seared salmon or grilled tofu add fried egg \$3	
<b>VEGAN BOWL (V)</b>	<b>18</b>
a salad of goodness , brown rice quinoa, house kraut, pickles, roasted nuts, seeds and summer veggies	
<b>QUICHE AND SALAD</b>	<b>14</b>
choice of daily bake with salad	
<b>SALAD SPECIAL OF THE DAY</b>	<b>16</b>
see specials board	
<b>HARDCORE POTATO WEDGES</b>	<b>6</b>
chilli, rosemary salt, house bbq sauce	
<b>SIDE SALAD</b>	
seasonal with house dressing	<b>6</b>

we only use free range chicken and eggs and source as much local produce as possible  
take a look at our origins board

KITCHEN CLOSSES AT 2:30pm

124 Percival Rd, Stanmore 02 8580 0107 - [www.corecatering.com.au](http://www.corecatering.com.au) - insta: core\_catering or hardcorepies - FB: core catering