

## Dinner

Welcome to The Corner restaurant. Our menu features seasonally driven dishes with fresh flavours. We're all about appealing and flavoursome food that is perfect for finer dining. Our chefs celebrate the highest quality of local ingredients in every menu and support regional producers. We look forward to sharing our love of food with you.

### Starters...

**Garlic & mixed herb panini:** 4 pieces of golden garlic bread mixed with leaves & dark balsamic dressing **10**

**Roast mushroom bruschetta:** buttered roast mushroom with crumbled feta, house made pesto, parmesan & truffle oil **12**

**Crusty Cob:** with a trio of house made dips **12**

### Local Sydney Rock Oysters

Natural	\$15 ½ Doz	\$30 1 Doz
Deville	\$17 ½ Doz	\$32 1 Doz
Kilpatrick	\$17 ½ Doz	\$32 1 Doz

note: public holiday surcharge 15%

Please advise waitstaff of any dietary requirements as we could alter our dishes to suit your requirements.

## Entrée

<b>Housemade ravioli:</b> stuffed with garlic prawn & crab meat with lemon zest and fresh herbs served in a garlic cream broth	24
<b>Corner seafood chowder:</b> with local fresh fish, scallops, prawns & green lip mussels in a creamy corn and bacon sauce	24
<b>Twice-cooked pork belly:</b> with seared scallops, rosemary jus, bacon & leek puree and pork crackling	24
<b>Goat's cheese soufflé:</b> with parmesan galette, cheese sauce & beetroot relish	24
<b>Soup of the day:</b> chef's soup served with lightly toasted turkish bread	16

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## Mains

<b>Mediterranean risotto:</b> with capsicum, eggplant, zucchini, truffle oil & parmesan crisp	<b>30</b>
<b>Thai red duck curry:</b> with steamed jasmine rice, wilted greens & roti bread	<b>36</b>
<b>Grilled spatchcock:</b> with winter vegetables, vegetable consommé & homemade herb gnocchi	<b>36</b>
<b>Prosciutto crusted wild boar:</b> with beetroot reduction, black pudding puree, sauté wild mushroom, truffle mash & whisky macerated blueberries	<b>38</b>
<b>Chargrilled eye fillet:</b> with swede & carrot puree, cavalo nero, roast parsnip & potato, yorkshire pudding and a horseradish & mustard seed jus	<b>40</b>
<b>Fresh local fish:</b> Chef's choice of local fresh fish, see waitstaff for more details	<b>mp</b>

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## Dessert

<b>Homemade trio of ice cream:</b> Vanilla bean, pistachio praline & gingerbread	<b>14</b>
<b>Callebaut molten lava cake:</b> with vanilla bean ice cream, fresh orange segments & Cointreau candied orange peel	<b>16</b>
<b>Warm sticky date pudding:</b> with chocolate, date & brandy sauce, gingerbread Crumble & gingerbread icecream	<b>16</b>
<b>Banana tarte tatin:</b> with butterscotch, banana chips & banana whipped cream	<b>16</b>
<b>Cheese plate:</b> chef's selection of hard & soft cheese with mixed crackers, nuts & tomato chutney	<b>18</b>

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## **Beers**

Bitburger – <i>Germany</i>	7
Cricketers Arms – <i>Melbourne, VIC</i>	8
Corona – <i>Mexico</i>	8
Crown Lager	8
Carlsberg	8
Heineken	8
James Boags Lager	7
Peroni Nastro Azzurro – <i>Italy</i>	7
Pure Blonde	7
Tooheys Extra Dry	7
Stella	8

## **Ales**

Coopers Pale Ale – <i>Adelaide, SA</i>	7
James Squire Chancer – <i>Sydney, NSW</i>	8
Stone & Wood Pacific Ale – <i>Byron Bay, NSW</i>	9

## **Low alcohol**

Cascades Premium Light – 2.6% – <i>Hobart, TAS</i>	6
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## **Cider**

Monteith's Apple Cider – <i>New Zealand</i>	8
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