

Lunch - Sunday/Monday/ Tuesday 12 till 2 Lunch through to dinner - Wednesday/ Thursday/Friday/ Saturday 12 till late

Garlic & mixed herb panini: Lightly toasted panini with garlic and herb butter	\$12
Tomato Bruschetta: served with basil pesto, Danish feta, parmesan & truffle	·
Tomato bruschetta: served with bash pesto, Damsh leta, parmesan & trume	\$14
<u>Mains</u>	
Warm Chicken Salad: with roast potatoes, mixed leaf, semi dried tomatoes & harissa marinated chicken	\$18
Duck Sprint Rolls: with micro salad and chilli plum dipping sauce	\$18
Smoked salmon wrap: Tasmanian smoked salmon, mixed leaf's, cucumber, capers, asian slaw & fries with sourcream	\$18
Salt & Pepper Calamari: Super tender calamari pieces, beer battered fries & sweet chilli aioli	\$18
Fish & Chips: Freshly beer battered fish of the day with fries, side salad & tartare sauce (Or we offer grilled)	\$18
Simply The Rueben: Slowly cooked beef brisket with braised red cabbage, pickles & cheese slices & beer battered house fries served on rye	\$18
The Vegetarian Burger: sweet potato, black beans, Moroccan spices, cos lettuce, fresh tomato, avocado, tzatziki and beer battered fries	\$18
Corner Deluxe Burger: Homemade 100% prime 180g Australian beef patty with mixed salad, tomatoes, rasher bacon, double cheese & house fries	\$18
Seared Scallops: grilled chorizo, cauliflower puree, crispy prosciutto, chilli glaze & garden pea	\$24
Twice cooked pork belly: Served with red wine jus, roast pumpkin puree & apple, fennel slaw	\$2 4
Eggplant Lasagne: with napolitana sauce, housemade gnocchi, capsicum essence & parmesan	\$2 8
Prawn & Meatball Pasta: served with rich napolitana sayce, spicy chorizo, black tiger prawns, meatballs & baby spinach	\$2 8
Chicken Tikka Masala: served with jasmine rice, flat bread, cucumber raita, micro salad	\$28
Fish of the Day: see specials board and wait staff	\$MP

Please note: No alterations to the menu | 10% surcharge on Sundays 15% surcharge on public holidays



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From The Grill

Herb crusted Pork cutlet: served with steamed seasonal greens, fresh garden peas, sweet potato mash & apple cider jus

100 Day Angus Rump: Served with steamed seasonal greens, cauliflower puree, blisted cherry tomatoes & a red wine jus

100 Day Grain Fed Eye Fillet: served with sweet potato mash, steamed seasonal greens, cauliflower puree and wild mushroom sauce

\$42

Corner Sides - ALL SIDES \$9

Oven roasted chat potatoes

Homemade onion rings

Beer battered fries

Fresh mixed house salad

Seasonal steamed mixed vegetables

Dessert

Exploding chocolate cake: served with vanilla bean gelato, fresh berries & passionfruit coulis	\$16
Housemade Doughnuts: served with sticky banana, banofee gelato, chocolate sauce & fresh strawberries	\$16
Creme Brulee: served with rhubarb compot, seasonal fruit & rhubarb gelato	\$16
Cheese Platter: Mixture of hard and soft cheeses with mixed nuts & crackers	\$20



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www.cornerrestaurant.com.au Instagram: Thecornerrestaurant

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