

GOURMET NIGHT

ALTERNATE DROP

# Menu

## ENTRÉE

### LAMB RAGU

*Slow-cooked lamb shank with root vegetables in a rich red wine sauce, served over house-made pasta.*

### DUCK SPRING ROLLS

*Crispy golden pastry filled with confit duck, served with a fresh mixed leaf salad & sweet chilli plum sauce.*

## MAIN

### STEAK & ALE PIE

*Tender beef braised in ale, wrapped in house-made shortcrust pastry, served with creamy mashed potato, steamed seasonal vegetables & rich roast gravy.*

### SEAFOOD CHOWDER

*A creamy soup with Aussie tiger prawns and a medley of seafood, served with toasted house-made sourdough.*

## DESSERT

### STICKY DATE PUDDING

*Served warm with silky crème anglaise & a spiced gingerbread crumb*

### DOUBLE CHOCOLATE MOUSSE

*Rich & smooth mousse, topped with mixed berries & a crisp biscuit wafer*

the corner  
restaurant