

ALTERNATE DROP
GOURMET NIGHT

Menu

ENTREE

Aussie King Prawn & Chorizo Risotto

Risotto with Australian king prawns, chorizo, garden peas, baby spinach, green herb oil, and micro herbs.

Warm Duck Salad

Confit duck leg glazed with house-made teriyaki, served with lychee, beetroot, and mixed leaves finished with our house-made dressing.

MAIN

Char-grilled Eye Fillet Medallions

Tender eye fillet medallions char-grilled and served with house-made stroganoff sauce, steamed wild rice, and seared asparagus.

Pan Seared Barramundi

Barramundi fillet pan-seared and served with tomato and capsicum jam, garlic-roasted crushed potatoes, steamed greens, finished with a lemon and honey glaze.

DESSERT

Banoffee Cheesecake

Banoffee cheesecake on a crunchy biscuit base, served with fresh seasonal fruit, and English toffee ice cream,

Chocolate & Baileys Panna Cotta

Silky chocolate and Baileys panna cotta served with white chocolate ganache and fresh strawberries.

the corner
restaurant