

Dinner Menu

Welcome to our family-run restaurant!

Where every meal is crafted with care and passion. Together, we work to bring you dishes made with locally sourced produce and fresh ingredients, supporting our community of Port Macquarie and showcasing the best of what our region has to offer. From our warm and welcoming atmosphere to our carefully curated selection of wines, local beers and cocktails, we're here to make your dining experience unforgettable. Join us for an evening filled with great food, drinks, & the genuine hospitality of our family

Thank you for joining us this evening
from The Grieves Family at The Corner Restaurant

Seafood Key: (A) Australian, (I) Imported, (M) Mixed

Entrées

Tomato Bruschetta

\$20

Lightly toasted Turkish bread, diced tomatoes, Spanish onion, Danish feta, balsamic glaze & micro herbs

Vegetable Spring Rolls

\$22

Crunchy Filo pastry filled with a vegetable medley, served with a house salad & plum sweet chilli sauce

Tempura Prawns (A)

\$26

Golden tempura prawns with a honey glaze, sesame seeds & micro herbs

Fish Cakes (A)

\$26

House-made fish cakes served with lemon herb aioli & a wild roquette and pickled red onion salad

Mains

Seafood Chowder (M) \$36

A medley of scallops, prawns, barramundi, corn, bacon & potato in a rich creamy sauce, served with grilled sourdough

Pan Seared Chicken Supreme \$38

Served with garlic roasted chat potatoes **or** a green onion potato cake, steamed seasonal greens, confit cherry tomatoes & red wine jus

Herb Crusted Barramundi (A) \$42

Served with garlic roasted chat potatoes **or** green onion potato cake, steamed seasonal greens & lemon butter sauce

Dukkah Crusted Rack Of Lamb \$48

Served with garlic roasted chat potatoes **or** green onion potato cake, steamed seasonal greens, rosemary infused red wine jus & capsicum essence

From The Grill...

Jacks Creek MB 8+ Wagyu Rump \$48

Served with garlic roasted chat potatoes **or** green onion potato cake, steamed seasonal greens, cauliflower purée & red wine jus

Char-Grilled Eye Fillet \$54

Served with garlic roasted chat potatoes **or** green onion potato cake, steamed seasonal greens, cauliflower purée & red wine jus

Desserts

Sticky Date Pudding

\$18

Warm sticky date pudding, served with gingerbread crumble & English toffee ice cream

House-Made Doughnut Balls

\$18

Served with caramelised banana purée, fresh strawberries & chocolate gelato

White Chocolate Crème Brûlée

\$18

Served with vanilla bean ice cream & fresh seasonal fruits