KIDS MENU

\$1250

All kids meals come with a drink and ice cream with topping. Kids meals 12yrs and under.

Ham & Pineapple Pizza

Meat Lovers Pizza

Chicken Tenders & Chips

Battered Fish & Chips, df

Cheeseburger & Chips

Creamy Bacon Penne Pasta

Grilled Chicken & Mash with Gravy, gf

LUNCH MENU SPECIALS

Only available Monday to Friday 11:30am to 2:00pm

Crumbed Steak
Served with fries, house salad, and plain gravy.
Fish 'n' Chips
Beer-battered fish served with fries, house salad,

and tartare sauce. (gfo)

Haloumi Salad

Cucumber, red onion, rocket, mint, and toasted couscous.

Tandoori Chicken Salad

Tender pieces of spiced tandoori chicken on a mixed green salad, topped with mint and cucumber dressing. (df)

Curry of the Day

Served on a bed of rice with a poppadom.

Lunch Only

Steak Sandwich

Tender steak with cheese, onion relish, lettuce, tomato, aioli, and BBQ sauce on toasted bread.

Mars On

MON

KIDS EAT FREE

ONE FREE KIDS MEAL WITH EVERY MAIN PURCHASED. 12 YRS & UNDER

TUE

CURRY NIGHT

AUTHENTIC CURRY WITH JASMINE RICE, MANGO LASSI, RAITA, VEG PAKORA & NAAN **\$24**

WED

PARMY NIGHT

CHOOSE FROM TRADITIONAL, HAWAIIAN, PLOUGHMAN'S, MEAT LOVER OR GARLIC PRAWN

THU

PIZZA & PASTA

SELECT FROM OUR WEEKLY PIZZA & PASTA SPECIALS - ONLY **\$24**

MON TO FRI

\$20 LUNCHES

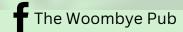
MONDAY TO FRIDAY ENJOY A DELICIOUS LUNCH FOR ONLY \$20

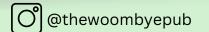


Cornerstone Pizza

OPEN 11:30AM TO 8PM, 7 DAYS DINE IN OR TAKEAWAY







20

20

28

SOMETHING SMALL

Wood-Fired Fla	tbread
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Freshly baked and served with a sprinkle of sea salt, a balsamic dip, and extra virgin olive oil.

Choose from a variety of toppings:

Choose from a variety of toppings:	
Roasted Garlic	14
A classic favourite with rich, mellow roasted garlic (df,vgn)	
Goat Cheese & Rosemary	16
Creamy goat cheese with fragrant rosemary (v)	1/
Pesto & Parmigiano-Reggiano	16
Basil pesto paired with aged parmesan (v)	14
Olive & Sun-Dried Tomato	74
A Mediterranean mix of Kalamata olives and sweet sun-dried tomatoes (df,vgn)	
Herb-Crusted Camembert	19
Golden, herb-crumbed Camembert cheese served with crusty sourdough	
and a caramelised onion relish (v)	
Lemon Pepper Calamari	18
Tender calamari lightly dusted with lemon pepper seasoning, served with	
tartare sauce and a crisp salad garnish (gf)	
Pumpkin & Feta Arancini	16
Crispy, golden arancini filled with roasted pumpkin and creamy feta,	
perfectly paired with Napoli sauce and shaved	
parmesan (v)	40
Tandoori Chicken Skewers	18
Marinated in aromatic tandoori spices, two juicy chicken skewers served	
with a cooling cucumber salad and mint yoghurt (gf)	20
Crispy Pork Belly Strips	20
Succulent pork belly strips with a tangy pineapple relish, complemented by a	
refreshing Nam Jim sauce and fresh mint (gf, df)	18
Hickory-Smoked Buttermilk Wings	10
Six Smoky, tender chicken wings brined in buttermilk, served with your	
choice of sauce and a side of sour cream for a comforting kick Sauces: Buffalo, Satay, BBQ, Honey Soy	
Chef's Selection Entrée Board	40
Choice of wood-fired flatbread with a sharing portion of arancini, tandoori	



chicken skewers, and crispy pork belly strip

Fettuccine Carbonara	2.
Classic fettuccine tossed in a creamy carbonara sauce with pancetta and	
parmesan (gfo)	
Add Chicken 10	
Prawn & Chorizo Fettuccine	28
A	

A zesty combination of prawns and chorizo with garlic, chilli, and rocket, served over al dente fettuccine (gfo)

Rosstad Vagetable Grocchi

Roasted Vegetable Gnocchi
Light potato gnocchi in a creamy Napoli sauce with roasted capsicum, zucchini, onions, and spinach, topped with Parmigiano-Reggiano and toasted

pine nuts (vgo,gf)



MAIN

Chicken Schnitzel	27
Classic crumbed chicken schnitzel served with a fresh garden salad, osemary fries, and your choice of sauce	
Chicken Parmigiana	28
Golden chicken schnitzel topped with Napoli sauce and melted cheese, erved with a side of rosemary fries and salad	
Snapper & Chips	28
napper fillet served in a light and crispy beer batter or grilled with butter nd herbs, accompanied by salad, rosemary fries, tartare sauce, and fresh emon (df)	
Camembert & Prosciutto Cordon Bleu	33
chicken breast stuffed with Camembert and wrapped in prosciutto, served vith a rocket salad and rosemary fries	
Baked Salmon with Orange & Tomato Salsa	40
Oven-baked salmon fillet served with baby saffron potatoes, broccolini, nd a fresh tomato and orange salsa (df, gf)	
Steak Fajitas	34
izzling steak with sautéed onions and capsicum, served with tomato salsa, hredded cheese, sour cream, and soft flour tortillas.	
Chicken Fajitas	30
Mexican-spiced chicken with sautéed onions and capsicum, served with omato salsa, shredded cheese, sour cream, and soft flour tortillas.	
emon Pepper Calamari	28
ender calamari seasoned with lemon pepper, served with a fresh salad, osemary fries, tartare, and lemon wedges. (gf)	
Moroccan Lamb Rump	48
piced lamb rump served with harissa yoghurt, tabbouleh, roasted	70
egetables, and freshly baked flatbread.	
Flame-Grilled Spatchcock Chicken	42
uicy, flame-grilled whole spatchcock chicken basted in a smoky chipotle me sauce, served with crushed garlic gourmet potatoes, green beans, and listered tomatoes. (gf, df)	
Coconut Fish Curry	3:
ightly spiced snapper in a rich coconut curry sauce, served with fragrant	Ο.
ice, chilli, coriander, and warm naan bread	
SIDES	
Garden Salad	9
resh mixed greens. (v, vg, gf, df)	
Creamy Mashed Potato	7
mooth and buttery mashed potato. (v, gf)	
Buttered Seasonal Vegetables	9
selection of seasonal vegetables with butter. (gf, vgo)	
Bowl of Chips and Gravy	11
Crispy chips served with rich gravy. (gfo, vg) Onion Rings	1:
Solden, crispy onion rings. (v)	
Garlic Chat Potatoes	8
salue Chat i Otatoes	J

STEAK

Hand-selected premium cuts of Australian beef, expertly flame-grilled to lock tenderness and rich, natural flavour—cooked exactly to your liking.	in
250g Porterhouse	44
250g Rump- Grass Fed	35
400g Rump- Grass Fed	47
200g Eye Fillet	45
	27
TOPPERS Seafood Topper	10.5
Prawns and calamari in a garlic cream sauce. (gf)	•
Hickory Smoked Buttermilk Chicken Wings Three hickory-smoked wings with BBQ sauce.	9
Lemon Pepper Calamari	10
Crispy coated lemon pepper calamari with fresh lemon. (gf)	_
Braised Mushrooms in Garlic Butter Braised button mushrooms in garlic butter. (gf, v, vgo)	7
Elaisea Sattor masmooms in game Sattor (81, 4, 480)	
SAUCES : Wild Mushroom and dijon, Red wine Jus, beef and beer gravy, garlic and white wine, creamy peppercorn and brandy, Chipotle and lime with sour cream.	:
BURGERS	
Woombye Burger	27
Grilled beef patty, maple bacon, cheese, lettuce, tomato, pickles, and burger	۷,
sauce, served in a brioche bun with a side of chips. (gfo)	
Southern Fried Chicken Burger	27
Southern fried chicken, slaw, pickles, and southwest mayo in a brioche bun, served with a side of chips.	
Chickpea and Lentil Burger	27
Chickpea and lentil patty topped with chunky pineapple and mint relish, pickled red onions, lettuce, and spicy chilli jam. Served in a brioche bun with a side of chips. (v,vgo)	21
SALADS	
Crispy Pork Belly Green Papaya Salad	28
A vibrant slaw of red cabbage, onion, and papaya, paired with crispy pork belly strips on a bed of coconut curry sauce, topped with Thai dressing, chopped peanuts, chilli, and coriander	
Niçoise Salad	22
A fresh, vibrant salad featuring crisp green beans, cherry tomatoes, black	
olives, boiled potatoes, and soft-boiled eggs, served on a bed of mixed greens and finished with a light Dijon vinaigrette	
Caesar Salad	00
Crisp cos lettuce with bacon, parmesan, sourdough croutons, and a creamy	22
Caesar dressing topped with a soft-boiled egg	
Chicken, Pesto & Pine Nut Salad	27
Tender chicken breast tossed with basil pesto, sun-dried tomatoes, fire- roasted capsicum, rocket, pine nuts, and creamy feta	
Add Chicken 10 Add Prawns 10 Add Salmon 24	