

KIDS MENU

\$12.50

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

\$20 LUNCH SPECIALS

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

Crumbed Steak

Served with fries, house salad, and plain gravy.

Haloumi & RoastVegetable Wrap

Crispy fried haloumi, roasted vegetables, basil pesto, and rocket, wrapped and served with rosemary fries.

Fish ‘n’ Chips

Beer-battered fish served with fries, house salad, and tartare sauce.

Smoked Cod Florentine

Smoked cod baked with spinach and béchamel. Served with baby potatoes and a fresh salad garnish. (df)

Pork & Fennel Sausages with Mash

Three thick pork and fennel sausages served with creamy mash and rich onion gravy.

Lunch Only

28

Steak Sandwich

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

What's On!

MON

KIDS EAT FREE
ONE FREE KIDS MEAL WITH EVERY MAIN PURCHASED. DINNER ONLY. 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



SOMETHING SMALL

Wood-Fired Flatbread

Freshly baked and served with a sprinkle of sea salt, a balsamic dip, and extra virgin olive oil.

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)	
Pesto & Parmigiano-Reggiano	16
Basil pesto paired with aged parmesan (v)	
Olive & Sun-Dried Tomato	14
A Mediterranean mix of Kalamata olives and sweet sun-dried tomatoes (df,vgn)	

Herb-Crusted Camembert

Golden, herb-crumbed Camembert cheese served with crusty sourdough and a caramelised onion relish (v)

Lemon Pepper Calamari18

Tender calamari lightly dusted with lemon pepper seasoning, served with tartare sauce and a crisp salad garnish (gf)

Pumpkin & Feta Arancini18

Crispy, golden arancini filled with roasted pumpkin and creamy feta, perfectly paired with Napoli sauce and shaved Parmesan (v)

Tandoori Chicken Skewers

Marinated in aromatic tandoori spices, two juicy chicken skewers served with a cooling cucumber salad and mint yoghurt (gf)

Crispy Pork Belly Strips20

Succulent pork belly strips with a tangy pineapple relish, complemented by a refreshing Nam Jim sauce and fresh mint (gf, df)

Hickory-Smoked Buttermilk Wings18

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 Board40

Choice of wood-fired flatbread with a sharing portion of arancini, tandoori chicken skewers, and crispy pork belly strip

PASTA



Fettuccine Carbonara	28
Classic fettuccine tossed in a creamy carbonara sauce with smoked bacon, mushrooms and parmesan. Add chicken for a hearty twist. (gfo)	
Add Chicken 10	
Prawn & Chorizo Fettuccine	28
A zesty combination of prawns and chorizo with garlic, chilli, and rocket, served over al dente fettuccine (gfo)	
Roasted Vegetable Gnocchi	27
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 Schnitzel27

Classic crumbed chicken schnitzel served with a fresh garden salad, rosemary fries, and your choice of sauce

Chicken Parmigiana29

Golden chicken schnitzel topped with Napoli sauce and melted cheese, served with rosemary fries and a side salad

Snapper & Chips29

Snapper fillet served in a light and crispy beer batter, or grilled with butter and herbs. Served with salad, rosemary fries, tartare sauce, and fresh lemon (df)

Stuffed Chicken Breast with Pesto & Smoked Feta32

Chicken breast filled with smoked feta, sun-dried tomato, spinach, and pine nuts. Served with creamy pesto sauce, house salad, and rosemary fries.

Steak Fajitas34

Sizzling steak with sautéed onions and capsicum, served with tomato salsa, shredded cheese, sour cream, and soft flour tortillas.

Chicken Fajitas30

Mexican-spiced chicken with sautéed onions and capsicum, served with tomato salsa, shredded cheese, sour cream, and soft flour tortillas.

Lemon Pepper Calamari28

Tender calamari seasoned with lemon pepper, served with a fresh salad, rosemary fries, tartare, and lemon wedges. (gf)

Rosemary & Garlic Lamb Rump38

Cooked medium-rare. Served with pumpkin & feta whip, rich red wine jus, and chargrilled broccolini.

Traditional Seafood Chowder32

A rich, creamy chowder with snapper, smoked cod, prawns, and green-lipped mussels. Served with crusty bread and lemon.

SIDES

Garden Salad9

Fresh mixed greens. (v, vg, gf, df)

Creamy Mashed Potato7

Smooth and buttery mashed potato. (v, gf)

Buttered Seasonal Vegetables9

A selection of seasonal vegetables with butter. (gf, vgo)

Bowl of Chips and Gravy11

Crispy chips served with rich gravy. (gfo, vg)

Onion Rings11

Golden, crispy onion rings. (v)

Garlic Chat Potatoes8

Baby potatoes tossed in garlic butter. (gf)

STEAK

Hand-selected premium cuts of Australian beef, expertly flame-grilled to lock in tenderness and rich, natural flavour—cooked exactly to your liking.

250g Porterhouse46

250g Rump- Grass Fed36

400g Rump- Grass Fed49

200g Eye Fillet47

200g Grilled Chicken Breast27

TOPPERS

Seafood Topper10.5

Prawns and calamari in a garlic cream sauce. (gf)

Hickory Smoked Buttermilk Chicken Wings9

Three hickory-smoked wings with BBQ sauce.

Lemon Pepper Calamari10

Crispy coated lemon pepper calamari with fresh lemon. (gf)

Braised Mushrooms in Garlic Butter7

Braised button mushrooms in garlic butter. (gf, v, vgo)

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 Burger28

Grilled beef patty, maple bacon, cheese, lettuce, tomato, pickles, and burger sauce, served in a brioche bun with a side of chips. (gfo)

Southern Fried Chicken Burger28

Southern fried chicken, slaw, pickles, southwest mayo in a brioche bun, served with a side of chips.

Chickpea and Lentil Burger28

Chickpea and lentil burger, 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)

SALADS

Crispy Pork Belly Green Papaya Salad28

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 Salad22

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 Salad22

Crisp cos lettuce with bacon, parmesan, sourdough croutons, and a creamy Caesar dressing topped with a soft-boiled egg

Add Chicken 10 | Add Prawns 1027

Chicken, Pesto & Pine Nut Salad

Tender chicken breast tossed with basil pesto, sun-dried tomatoes, fire-roasted capsicum, rocket, pine nuts, and creamy feta



15% surcharge on public holiday

gf - Gluten Free | v- Vegetarian | vg- Vegan | df- Dairy Free | o - Option