

KIDS MENU

\$12.50

- 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 20
Served with fries, house salad, and plain gravy.
- Fish 'n' Chips 20
Beer-battered fish served with fries, house salad, and tartare sauce. (gfo)
- Haloumi Salad 20
Cucumber, red onion, rocket, mint, and toasted couscous.
- Tandoori Chicken Salad 20
Tender pieces of spiced tandoori chicken on a mixed green salad, topped with mint and cucumber dressing. (df)
- Curry of the Day 20
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.

What's 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 TRIVIA NIGHT
TEST YOUR KNOWLEDGE WITH QUIZZAME TRIVIA FROM 6:30PM
- 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 Calamari

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

Pumpkin & Feta Arancini

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 Strips

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

Hickory-Smoked Buttermilk Wings

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

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

PASTA



Fettuccine Carbonara	27
Classic fettuccine tossed in a creamy carbonara sauce with pancetta and parmesan (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 Schnitzel	27
Classic crumbed chicken schnitzel served with a fresh garden salad, rosemary fries, and your choice of sauce	
Chicken Parmigiana	28
Golden chicken schnitzel topped with Napoli sauce and melted cheese, served with a side of rosemary fries and salad	
Snapper & Chips	28
Snapper fillet served in a light and crispy beer batter or grilled with butter and herbs, accompanied by salad, rosemary fries, tartare sauce, and fresh lemon (df)	
Camembert & Prosciutto Cordon Bleu	33
Chicken breast stuffed with Camembert and wrapped in prosciutto, served with a rocket salad and rosemary fries	
Baked Salmon with Orange & Tomato Salsa	40
Oven-baked salmon fillet served with baby saffron potatoes, broccolini, and a fresh tomato and orange salsa (df, gf)	
Steak Fajitas	34
Sizzling steak with sautéed onions and capsicum, served with tomato salsa, shredded cheese, sour cream, and soft flour tortillas.	
Chicken Fajitas	30
Mexican-spiced chicken with sautéed onions and capsicum, served with tomato salsa, shredded cheese, sour cream, and soft flour tortillas.	
Lemon Pepper Calamari	28
Tender calamari seasoned with lemon pepper, served with a fresh salad, rosemary fries, tartare, and lemon wedges. (gf)	
Moroccan Lamb Rump	48
Spiced lamb rump served with harissa yoghurt, tabbouleh, roasted vegetables, and freshly baked flatbread.	
Flame-Grilled Spatchcock Chicken	42
Juicy, flame-grilled whole spatchcock chicken basted in a smoky chipotle lime sauce, served with crushed garlic gourmet potatoes, green beans, and blistered tomatoes. (gf, df)	
Coconut Fish Curry	31
Lightly spiced snapper in a rich coconut curry sauce, served with fragrant rice, chilli, coriander, and warm naan bread	

SIDES

Garden Salad	9
Fresh mixed greens. (v, vg, gf, df)	
Creamy Mashed Potato	7
Smooth and buttery mashed potato. (v, gf)	
Buttered Seasonal Vegetables	9
A selection of seasonal vegetables with butter. (gf, vgo)	
Bowl of Chips and Gravy	11
Crispy chips served with rich gravy. (gfo, vg)	
Onion Rings	11
Golden, crispy onion rings. (v)	
Garlic Chat Potatoes	8
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 Porterhouse	44
250g Rump- Grass Fed	35
400g Rump- Grass Fed	47
200g Eye Fillet	45
200g Grilled Chicken Breast	27
TOPPERS	
Seafood Topper	10.5
Prawns and calamari in a garlic cream sauce. (gf)	
Hickory Smoked Buttermilk Chicken Wings	9
Three hickory-smoked wings with BBQ sauce.	
Lemon Pepper Calamari	10
Crispy coated lemon pepper calamari with fresh lemon. (gf)	
Braised Mushrooms in Garlic Butter	7
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 Burger	27
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 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)	

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	22
Crisp cos lettuce with bacon, parmesan, sourdough croutons, and a creamy 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	