

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:

|                                                                              |    |
|------------------------------------------------------------------------------|----|
| <b>Roasted Garlic</b>                                                        | 14 |
| A classic favourite with rich, mellow roasted garlic (df,vgn)                |    |
| <b>Goat Cheese &amp; Rosemary</b>                                            | 16 |
| Creamy goat cheese with fragrant rosemary (v)                                |    |
| <b>Pesto &amp; Parmigiano-Reggiano</b>                                       | 16 |
| Basil pesto paired with aged parmesan (v)                                    |    |
| <b>Olive &amp; Sun-Dried Tomato</b>                                          | 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



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

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

## Chicken Parmigiana

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

## Snapper & Chips

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 Feta

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

## Steak Fajitas

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

## Chicken Fajitas

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

## Lemon Pepper Calamari

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

## Rosemary & Garlic Lamb Rump

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

## Traditional Seafood Chowder

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

# SIDES

|                                                           |    |
|-----------------------------------------------------------|----|
| <b>Garden Salad</b>                                       | 9  |
| Fresh mixed greens. (v, vg, gf, df)                       |    |
| <b>Creamy Mashed Potato</b>                               | 7  |
| Smooth and buttery mashed potato. (v, gf)                 |    |
| <b>Buttered Seasonal Vegetables</b>                       | 9  |
| A selection of seasonal vegetables with butter. (gf, vgo) |    |
| <b>Bowl of Chips and Gravy</b>                            | 11 |
| Crispy chips served with rich gravy. (gfo, vg)            |    |
| <b>Onion Rings</b>                                        | 11 |
| Golden, crispy onion rings. (v)                           |    |
| <b>Garlic Chat Potatoes</b>                               | 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.

|                                                            |      |
|------------------------------------------------------------|------|
| <b>250g Porterhouse</b>                                    | 46   |
| <b>250g Rump- Grass Fed</b>                                | 36   |
| <b>400g Rump- Grass Fed</b>                                | 49   |
| <b>200g Eye Fillet</b>                                     | 47   |
| <b>200g Grilled Chicken Breast</b>                         | 27   |
| <b>TOPPERS</b>                                             |      |
| <b>Seafood Topper</b>                                      | 10.5 |
| Prawns and calamari in a garlic cream sauce. (gf)          |      |
| <b>Hickory Smoked Buttermilk Chicken Wings</b>             | 9    |
| Three hickory-smoked wings with BBQ sauce.                 |      |
| <b>Lemon Pepper Calamari</b>                               | 10   |
| Crispy coated lemon pepper calamari with fresh lemon. (gf) |      |
| <b>Braised Mushrooms in Garlic Butter</b>                  | 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



|                                                                                                                                                                                    |    |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Woombye Burger</b>                                                                                                                                                              | 28 |
| Grilled beef patty, maple bacon, cheese, lettuce, tomato, pickles, and burger sauce, served in a brioche bun with a side of chips. (gfo)                                           |    |
| <b>Southern Fried Chicken Burger</b>                                                                                                                                               | 28 |
| Southern fried chicken, slaw, pickles, southwest mayo in a brioche bun, served with a side of chips.                                                                               |    |
| <b>Chickpea and Lentil Burger</b>                                                                                                                                                  | 28 |
| 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

|                                                                                                                                                                                                       |    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Crispy Pork Belly Green Papaya Salad</b>                                                                                                                                                           | 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             |    |
| <b>Niçoise Salad</b>                                                                                                                                                                                  | 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 |    |
| <b>Caesar Salad</b>                                                                                                                                                                                   | 22 |
| Crisp cos lettuce with bacon, parmesan, sourdough croutons, and a creamy Caesar dressing topped with a soft-boiled egg                                                                                |    |
| <b>Chicken, Pesto &amp; Pine Nut Salad</b>                                                                                                                                                            | 27 |
| Tender chicken breast tossed with basil pesto, sun-dried tomatoes, fire-roasted capsicum, rocket, pine nuts, and creamy feta                                                                          |    |
| <b>Add Chicken 10   Add Prawns 10   Add Salmon 24</b>                                                                                                                                                 |    |

15% surcharge on public holiday

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