

	<i>Breads</i>	
		Member Non Member

Oysters (gf)

Signature Steaks Member Non Member

Rib Eye 350g (gf)	49	59
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Sides: thick cut chips, roast potatoes (gf), tossed salad leaves, creamy mashed

Sauces: hollandaise, creamy mushroom and brandy (gf), three peppercorns (gf),

The Classics

Our Specialties

Chargrilled fillet of fresh Tasmanian salmon, served with thick cut chips, tossed green salad and hollandaise sauce

Queensland Barramundi Fillet (gf)	35	42
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Crispy skin barramundi fillet served with Mediterranean vegetable risotto and gremolata

Roasted Duck Breast	33	42
Served warm with orange, dry cranberry and walnut salad		

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Crumbed chicken breast stuffed with shaved leg ham and grated cheese. Served with thick cut chips, hollandaise

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and grated cheese. Served with thick cut chips, hollandaise

Slow Roasted Lamb Rump (qf)	35	41
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Slow roasted Riverina lamb rump marinated in fresh rosemary and thyme. Served with baked root vegetables, creamy gratin

Prawn Linguini (ve*)	27	32
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Handmade linguini tossed with tiger prawns, thinly shaved garlic, bird's eye chilli, cherry tomatoes, rocket, extra virgin

Mushroom Risotto (af)

Local mushroom and carnaroli rice, gently cooked with fresh herbs and butter. Served with freshly grated grana padano.

Large	27	32
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On The Side

Housemade Sauces	3	4
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Trio of Vegetables (gf, v)	5	6
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Steamed Jasmine Rice (gf. v)	4	5
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Thick Cut Chins

Regular	5	6
...	9	11

Gourmet Burgers		
	Member	Non Member
All of our burgers are served on a toasted artisan bun and come with a generous portion of thick cut chips		
Triple Trio*	25	30
Three sliders, featuring the Wagyu Burger, Texan Pulled Pork Burger, and our famous Schnitty Butty. Recommended only for burger professionals and hungry diners!		
Wagyu Burger	23	28
Prime beef burger with short cut bacon, garlic aioli, pickle, mixed salad leaves, cheese and housemade tomato relish		
The Schnitty Butty	23	28
Our premium chicken breast schnitzel with short cut bacon, layered with thick cut chips, mixed salad leaves and sweet chilli aioli		
Texan Pulled Pork Burger	23	28
Free range pulled pork, topped with chipotle aioli, coleslaw and pickles		
Country Lamb Burger	23	28
Riverina lamb burger with pickled beetroot, bacon, sliced tomato, mixed salad leaves, cheese and aioli		
Sirloin Steak Sandwich	23	28
Chargrilled pasture fed sirloin steak, mixed salad leaves, sautéed onion, cheese and aioli. Served on grilled artisan Turkish bread		
<i>Gluten free buns are available on request for an additional charge of \$2</i> <i>*Gluten free buns not available for Triple Trio.</i>		

Plant Powered		
Haloumi Burger (v)	23	28
Pan fried haloumi cheese with chargrilled capsicum, zucchini, mixed salad leaves, sliced tomato and roasted garlic aioli. Served on a toasted artisan bun with a side of thick cut chips		
Beef-y Burger (v) (ve*)	23	28
Plant based beef-y patty, garlic aioli, pickle, mixed salad leaves, cheese and house made tomato relish. Served on a toasted artisan bun with a side of thick cut chips		
Vegan cheese available on request		
Revolutionary Schnitzel (v) (ve)	25	30
Plant based schnitzel rolled in panko breadcrumbs and served with thick cut chips, tossed salad leaves and gravy		
Revolutionary Parmigiana (v) (ve*)	27	32
Plant based schnitzel, topped with Napoli sauce and cheese. Served with thick cut chips and tossed salad leaves		
Vegan cheese available on request		
Vegetable Korma (v) (ve)	27	32
Diced seasonal vegetables cooked with mild Indian spices and coconut cream, served with steamed rice, flatbread and papadum		

Dessert and Cheese		
	Member	Non Member
Ice Cream and Gelato		
1 scoop	5	6
2 scoops	9	11
3 scoops	12	14
Chocolate Brownie (gf)	13	16
Served with vanilla ice cream		
Tiramisu	13	16
Classic Italian dessert made with savoiardi biscuit, coffee and whipped mascarpone cheese		
Vanilla Brûlée (gf*)	13	16
Rich vanilla custard, topped with a thin layer of caramel, served with shortbread		
Banana Split	13	16
Classic American dessert with scoop of vanilla, strawberry and chocolate ice cream served with banana, whipped cream, chocolate sauce, cherries, and nuts		
Fresh Fruit Salad (gf)	9	11
Freshly diced mélange of seasonal tree ripened fruits and berries		
Australian Artisan Cheese Plate (to share)	21	25
Three perfectly ripened and matured premium handmade cheeses from around Australia. Served with crisp lavosh and quince paste. Ask for this week's selection		

Order and pay from your table.
Scan the QR code on your table to
order your meal from your phone.

Allergen Information
Please advise our staff of any dietary requirements. We are unable to guarantee any of our dishes are 100% gluten or nut free as we handle these products in our kitchen.
(gf) Gluten free, (gf*) Can be made gluten free, (v) Vegetarian, (ve) Vegan, (ve*) Can be made vegan

cornerstone
restaurant

LUNCH 7 days 12pm–2pm
DINNER 7 days 5.30pm–9pm

A 10% surcharge applies on
Sundays and public holidays.