

		Member	Non Member
BREADS			
Sourdough Dinner Roll (v)		1.7	2
Toasted Garlic Bread (v)		5.5	6.5
Two pieces with fresh herbs and parmesan cheese Can be made without parmesan cheese on request			
Bread and Dips (v)		12	14
Freshly grilled pita bread served with three house made dips, hummus, tzatziki and rocket pesto			
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ENTRÉES & SHARING PLATTERS			
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Oysters (gf)			
A half dozen best-eating seasonal oysters from Tassie, South Australia or the NSW South Coast, served natural			
with lemon cheek and cocktail sauce		21	25
Kilpatrick		22	26
The Three Amigos Platter (can be made v)		21	25
Three traditional soft corn tortillas.			
Beef Asada - corn, coriander and morita salsa			
Avocado - fire roasted capsicum, lime mayo, pickled onion and fresh lime			
Battered Flathead - Mexican pickled slaw, mild chipotle mayo and fresh coriander			
<i>Vegetarian option includes char grilled broccolini (replacing Beef Asada), falafel (replacing Battered Flathead) and avocado</i>			
Asian Sharing Platter		20	24
Traditional har gow (prawn dumplings), grilled spicy pork bao, duck spring rolls, served with soy and sesame d			

A 10% surcharge applies on Sundays and public holidays.

OUR SPECIALTIES			Member	Non Member
Tasmanian Salmon Fillet (gf)				
Chargrilled fillet of fresh Tasmanian salmon, served with thick cut chips, tossed green salad and hollandaise sauce				
Large 200g			32	38
Petite 140g			27	32
Grilled Catch of the Day (gf)			33	39
Please check with our staff for the catch of the day.				
Our Executive Chef selects the best seasonal line-caught Tasman Sea fish from the market. Served with a green salad, herbs and sliced tropical fruits tossed in a citrus dressing				
Smoked Duck Caesar Salad			33	39
House smoked duck breast served with baby cos lettuce, classic Caesar dressing, prosciutto crisp, crouton, soft boiled egg, and grated grana padano				
Greek Style Chicken Breast			28	34
Free range chicken breast, marinated in olive oil, Greek oregano, lemon and garlic. Served with warm pita bread, tzatziki dip, freshly tossed salad leaves and chips				
Traditional Chicken Hollandaise				

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

SIGNATURE STEAKS		
Our Chefs have teamed up with Australian farmers to source the most tempting grass-fed, free range steaks for your meal. Enjoy premium cuts from renowned cattle regions like Gippsland, King Island, Flinders Island, Southern NSW and South Australia.		
	Member	Non Member
Rib Eye to Share 500g (gf)	49	59
T-Bone 400g (gf)	39	47
Black Angus Rump 230g (gf)	29	35
Southern NSW Fillet Mignon (gf)		
Regular 240g	35	42
Petite 140g	31	37
Surf and Turf 230g (gf)	35	42
Black Angus rump steak with chargrilled prawns		
<p>Our Signature Steaks are served with your choice of two of the following: thick cut chips • roast potatoes (gf) • tossed salad leaves steamed trio of vegetables</p> <p>One sauce with your chargrill meal is complimentary. Choose from: hollandaise, creamy mushroom and brandy (gf), three peppercorns (gf), dienne (gf), house made gravy, red wine jus (gf) or garlic aioli (gf). Extra sauce \$3 (Member's price)</p>		
THE CLASSICS		
Chicken Schnitzel	24	29
Premium chicken breast		

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Extra sauce \$3 (Member's price)

THE CLASSICS

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Chicken Schnitzel	24	29
Premium chicken breast schnitzel rolled in panko breadcrumbs and served with thick cut chips, tossed salad leaves, fresh coleslaw and gravy		

Chicken Parmigiana	26	31
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Premium chicken breast schnitzel rolled in panko breadcrumbs, topped with Napoli sauce and cheese. Served with thick cut chips and tossed salad leaves

Add shaved double smoked ham	3	4
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Fisherman's Basket	31	37
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Battered New Zealand whiting, crumbed prawns and crumbed calamari served with thick cut chips, tossed salad leaves and housemade tartare sauce

Battered New Zealand Whiting	27	32
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Battered New Zealand whiting fillets served with thick cut chips,
tossed salad leaves and housemade tartare sauce

Crumbed Lamb Cutlets	35	42
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Three Riverina Lamb cutlets crumbed in panko breadcrumbs and served with thick cut chips, tossed salad leaves and house made gravy

Italian Pork Cotoletta	31	37
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Crumbed free range pork cutlet, shallow fried. Served with sage and cream sauce, Italian coleslaw, freshly grated grana padano parmesan and thick cut chips

GOURMET BURGERS	
Member	Non Member

All our burgers are served on a toasted artisan bun and come with a generous portion of thick cut chips

Triple Trio*	24	29
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	22	26
Prime wagyu beef burger with short cut Pialligo bacon, garlic aioli, pickle, mixed salad leaves, Bega cheese and house made tomato relish		
The Schnitty Butty	22	26
Our premium chicken breast schnitzel with short cut Pialligo bacon, layered with thick cut chips, mixed salad leaves and sweet chilli aioli		
Texan Pulled Pork Burger	22	26
Free range pulled pork, topped with chipotle aioli, coleslaw and pickles		
Country Lamb Burger	22	26
Riverina lamb burger with pickled beetroot, Pialligo bacon, pineapple, sliced tomato, mixed salad leaves, Bega cheese and aioli		
Sirloin Steak Sandwich	22	26
Chargrilled pasture fed sirloin steak, mixed salad leaves, sautéed onion, Bega 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)	22	26
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) (can be made vegan)	22	26
Plant based beef-y patty, garlic aioli, pickle, mixed salad leaves, Bega 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)	24	29
Plant based schnitzel, rolled in panko breadcrumbs and served with thick cut chips, tossed salad leaves and gravy		
Revolutionary Parmigiana (v) (can be made vegan)	26	31
Plant based schnitzel, topped with Napoli sauce and cheese. Served with thick cut chips and tossed salad leaves		
Vegan cheese available on request		
Tropical ‘Chicken’ Salad (v) (ve)	25	30
Plant based ‘chicken’ tossed with fresh spicy lime, chilli and lemongrass dressing, crispy noodles and cashew nuts		
Mushroom ‘Butter Chicken’ (v) (ve)	25	30
Served with steamed rice, papadum and flatbread		
Pasta Ragu (v) (ve)	25	30
Plant ‘meat’ gently cooked in fresh herbs, tomato, and red wine, tossed in penne pasta and served with fresh basil leaves and freshly cracked pepper		

FRESH SALADS

Choose from a selection of freshly prepared gourmet salads. **9 11**
Salad selections are available from the café

ON THE SIDE

House made Sauces	3	4
Choose from creamy mushroom and brandy (gf), three peppercorns (gf), gravy (gf), red wine jus (gf), garlic aioli (gf), chimichurri (gf), diane (gf) or hollandaise		
Trio of Vegetables (gf, v)	4	5
Steamed Jasmine Rice (gf, v)	3	4
Thick Cut Chips		
Regular	4	5
Large	8	9

DESSERT & CHEESE

Ice Cream and Gelato		
1 scoop	4	5
2 scoops	7	8
3 scoops	9	11
Chocolate and Coffee Bavaoise	12	14
Served with honey granola, pistachio and almonds		
Tiramisu	12	14
Classic Italian dessert made with savoiardi biscuit, coffee and whipped mascarpone cheese		
Vanilla Brûlée (can be served gf)	12	14
Rich vanilla custard, topped with a thin layer of caramel, served with shortbread		
Vegan Chocolate Mudcake	12	14
Served with chocolate sauce		
Fresh Fruit Salad (gf)	9	11
Freshly diced mélange of seasonal tree ripened fruits and berries		
Australian Artisan Cheese Plate (to share)	19	23
Three perfectly ripened and matured premium handmade cheeses from around Australia. Served with crisp lavosh and quince paste. Ask for this week's selection		

(gf) Gluten Free (v) Vegetarian (ve) Vegan

Have a busy week ahead or planning a night in?

We offer home delivery!

For more details visit our website csc.com.au

cornerstone
restaurant

LUNCH

7 days 12pm–2pm

DINNER

7 days 5.30pm–9pm

SUNDAY BREAKFAST

9am-11am

*A 10% surcharge applies on
Sundays and public holidays.*