

Breads

	Member	Non Member
Sourdough Dinner Roll (V)	2	2.5
Toasted Garlic Bread (V)	8	10
Two pieces with fresh herbs and garlic butter		
Add Grana Padano parmesan cheese	1	2

Entrées and Sharing Platters

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	34.5	41.5
Kilpatrick	37.5	44.5

Cornerstone Wings

A dozen of our crispy fried chicken wings tossed with a spicy dipping sauce and served with ranch dressing

	17.5	21.5
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Asian Sharing Platter

Traditional har gow (prawn dumplings), grilled spicy pork bao, duck spring rolls, served with soy and sesame dipping sauce and sriracha aioli

	25	30
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Sicilian Arancini (V)

Crispy crumb fried rice balls stuffed with mozzarella cheese. Served with tomato and chilli jam, aioli and Grana Padano parmesan

	18	22
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Greek Style Lamb Kofta

Chargrilled and served with tzatziki, cucumber salad and pita bread

	25.5	31.5
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Thai Prawn Salad

Steamed prawn cutlets tossed with salad leaves, fresh spicy lime, chilli and lemongrass dressing, crispy noodles and cashew nuts

	24	29
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Pumpkin and Ricotta Ravioli (V)

Tossed in creamy Napolitana sauce with fresh herbs and topped with Grana Padano parmesan

Petite	21	25
Large	27	32

A 10% surcharge applies on Sundays and public holidays.

Signature Steaks

Our Chefs have teamed up with Australian farmers to source the most tempting steaks. Enjoy premium cuts from renowned cattle regions like Gippsland, King Island, Flinders Island, Southern NSW and South Australia.

	Member	Non Member
Rib Eye 350g (GF)	54.5	65.5
Sirloin 300g (GF)	44.5	53.5
Black Angus Rump (GF)		
Petite 150g	27.5	33.5
Regular 250g	33.5	40.5
Southern NSW Filet Mignon (GF)		
Eye fillet wrapped in bacon		
Petite 140g	35.5	43.5
Regular 240g	45.5	55.5
Surf and Turf 250g (GF)	39.5	47.5
Black Angus rump steak with chargrilled prawns		

Our Signature Steaks are served with your choice of two sides and one sauce.

Sides: thick cut chips, roast potatoes (GF), tossed salad leaves, creamy mashed potato, steamed trio of vegetables

Sauces: hollandaise, creamy mushroom and brandy (GF), three peppercorns (GF), Diane (GF), housemade gravy (GF), red wine jus (GF) or garlic aioli (GF).
Extra sauce \$4 (Member's price)

The Classics

Chicken Schnitzel	27.5	33.5
Premium chicken breast schnitzel rolled in panko breadcrumbs served with thick cut chips, tossed salad leaves, fresh coleslaw and gravy		
Make it a Parmi (Napoli sauce, ham, cheese)	5	6
Revolutionary Schnitzel (V, VE)	27.5	33.5
Plant based schnitzel rolled in panko breadcrumbs and served with thick cut chips, tossed salad leaves and gravy		
Make it a Parmi (Napoli sauce, cheese)	5	6
Fisherman's Basket	34	41
Battered flathead fillets, crumbed prawns and crumbed calamari served with thick cut chips, tossed salad leaves and tartare sauce		
Battered Flathead Fillets	31	37
Battered flathead fillets served with thick cut chips, tossed salad leaves and tartare sauce		
Crumbed Lamb Cutlets	43.5	52.5
Three Riverina lamb cutlets crumbed in panko breadcrumbs served with thick cut chips, tossed salad leaves and housemade gravy		

Our Specialties

Tasmanian Salmon Fillet (GF)

Fresh chargrilled Tasmanian salmon fillet, served with thick cut chips, tossed green salad and hollandaise sauce

Petite	30.5	36.5
Large	39.5	47.5

Queensland Barramundi Fillet (GF)

Crispy skin barramundi fillet served with potato rosti, tomato and basil sauce, grilled broccolini and crispy capers

	39.5	47.5
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Roasted Pork Belly (GF, DF)

Marinated in fennel seed and beer, served with braised red cabbage, broccolini, apple and raisin chutney

	38	46
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Traditional Chicken Hollandaise

Crumbed chicken breast stuffed with shaved leg ham and grated cheese. Served with thick cut chips, hollandaise sauce and your choice of tossed salad leaves or a trio of steamed vegetables

	30.5	36.5
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Saffron Lamb Rump (GF, DF)

Slow roasted Riverina lamb rump marinated in saffron and mild spices. Served with mustard tempered potatoes, seasonal vegetables and tomato mole sauce

	42.5	51.5
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Prawn Linguini (VEO)

Handmade linguini tossed with tiger prawns, thinly shaved garlic, bird's eye chilli, cherry tomatoes, rocket, extra virgin olive oil and shaved Grana Padano

	31.5	38.5
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Mushroom Risotto (GF, V)

Slow roasted field mushrooms cooked with carnaroli rice and served with freshly grated Grana Padano parmesan

Petite	22	26
Large	28	34

On The Side

Housemade Sauces

Choose from creamy mushroom and brandy (GF), three peppercorns (GF), gravy (GF), red wine jus (GF), garlic aioli (GF), Diane (GF) or hollandaise

	4	5
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Trio of Vegetables (GF, V)

	7	8
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Steamed Jasmine Rice (GF, V)

	4.5	5
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Thick Cut Chips

Regular	7	8
Large	11.5	14.5

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

Angus Burger 26 31

Prime beef burger with short cut bacon, garlic aioli, pickle, mixed salad leaves, cheese and housemade tomato relish

The Schnitty Butty 26 31

Our premium chicken breast schnitzel with short cut bacon, layered with thick cut chips, mixed salad leaves and sweet chilli aioli

Sticky Pork Belly Burger 26 31

Asian style pork belly, topped with Asian slaw and spicy sriracha mayo

Sirloin Steak Sandwich 28 34

Chargrilled sirloin steak, mixed salad leaves, sautéed onion, cheese and aioli. Served on grilled artisan Turkish bread

Haloumi Burger (V) 26 31

Pan fried haloumi cheese with chargrilled capsicum, zucchini, mixed salad leaves, sliced tomato and roasted garlic aioli

Gluten free buns are available on request for an additional charge of \$2. Chips can be substituted with roast potatoes for a gluten free option.

Want more? Choose you add-ons!

Avocado smash	3	Cheese	1
Beetroot	1	Pickle	2
Bacon	4		

Snapper at Jamison

For Snapper menu items, please order from our cafe.

Crumbed Fish and Chips 21.5

Battered Fish and Chips 21.5

Grilled Fish and Chips 21.5

Fish Burger and Chips 25.9

Potato Scallop 2.9



Dessert and Cheese

Member Non Member

Ice Cream and Gelato

1 scoop	6	7.5
2 scoops	11	13
3 scoops	14	17

Sticky Date Pudding 15 18

Served with warm caramel sauce and vanilla ice cream

Tiramisu 15 18

Classic Italian dessert made with Savoirdi biscuit, coffee and whipped mascarpone cheese

Vanilla Brûlée (GFO) 15 18

Rich vanilla custard, topped with a thin layer of caramel, served with shortbread

House Baked Apple Strudel 15 18

Served with a scoop of vanilla bean ice cream and whipped cream

Fresh Fruit Salad (GF) 9 11

Freshly diced mélange of seasonal tree ripened fruits and berries

Australian Artisan Cheese Plate (to share) 24 29

Three perfectly ripened and matured premium handmade cheeses from around Australia. Served with crisp lavosh and quince paste. Ask us for this week's selection

Allergen Information

If you have any dietary requirements or allergies please speak to one of our friendly team.

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are made to accommodate members' and guests' dietary needs, we cannot guarantee that our food will be allergen-free.

(GF) Gluten Free, (DF) Dairy Free, (V) Vegetarian, (VE) Vegan, (O) Optional

A 10% surcharge applies on Sundays and public holidays.

See what's on



cornerstone

restaurant

LUNCH 7 days 12pm–2pm

DINNER 7 days 5:30pm–9pm

Winner!

ClubsACT Awards 2025

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The Art of Connection

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Learning in Action

Sustainability & Environment

Cooking Up a Greener Future