

Breads

| | Member | Non Member |
|---|----------|------------|
| Sourdough Dinner Roll (v) | 2 | 2.5 |
| Toasted Garlic Bread (v) | 7 | 8 |
| 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 | 27 | 32 |
| Kilpatrick | 30 | 36 |

Hummus and Warm Lebanese Bread

 (v)

Housemade in traditional Lebanese style, served with chickpeas, pickled relish, cumin and parsley

16 **19**

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

24 **29**

Sicilian Arancini

 (v)

Crispy crumb fried rice balls stuffed with green peas. Served with tomato and chilli jam and fresh pecorino cheese

18 **22**

| | | |
|----------------|----------|-----------|
| Add prosciutto | 9 | 11 |
|----------------|----------|-----------|

Avocado Bruschetta

Diced avocado, Roma tomato, red onion, fresh basil, topped with extra virgin olive oil and aged balsamic

18 **22**

Thai Prawn Salad

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

23 **28**

Ricotta and Spinach Tortellini

 (v)

Tossed in Napoli sauce with fresh herbs and fetta

| | | |
|--------|-----------|-----------|
| Petite | 21 | 25 |
| Large | 27 | 32 |

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) | 53 | 64 |
| Sirloin 300g (gf) | 43 | 52 |
| Black Angus Rump 230g (gf) | 32 | 38 |
| Southern NSW Filet Mignon (gf) | | |
| Eye fillet wrapped in bacon | | |
| Petite 140g | 35 | 42 |
| Regular 240g | 43 | 52 |
| Surf and Turf 230g (gf) | 38 | 46 |
| 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 \$3 (Member's price)

The Classics

Chicken Schnitzel

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

26.5 **32**

Chicken Parmigiana

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

29 **35**

| | | |
|-------------------------------------|----------|----------|
| Add shaved double smoked ham | 3 | 4 |
|-------------------------------------|----------|----------|

Fisherman's Basket

Battered flathead fillets, crumbed prawns and crumbed calamari served with thick cut chips, tossed salad leaves and tartare sauce

33 **40**

Battered Flathead Fillets

Battered flathead fillets served with thick cut chips, tossed salad leaves and tartare sauce

31 **37**

Crumbed Lamb Cutlets

Three Riverina lamb cutlets crumbed in panko breadcrumbs served with thick cut chips, tossed salad leaves and housemade gravy

41 **49**

Our Specialties

Tasmanian Salmon Fillet

 (gf)

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

| | | |
|--------|-----------|-----------|
| Petite | 29 | 35 |
| Large | 38 | 46 |

Queensland Barramundi Fillet

 (gf)

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

38 **46**

Balinese Duck Breast

 (gf, df)

Duck breast marinated in Balinese herbs and spices, roasted and served with nasi goreng rice and soy glazed vegetables

38 **46**

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

29 **35**

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

41 **49**

Prawn Linguini

 (ve*)

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

29 **35**

Pumpkin and Goat Cheese Risotto

 (gf, v)

Carnaroli rice, gently cooked with pumpkin and goat cheese. Served with freshly grated grana padano and fresh herbs

| | | |
|--------|-----------|-----------|
| Petite | 21 | 25 |
| Large | 27 | 32 |

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

3 **4**

Trio of Vegetables

 (gf, v)

6 **7**

Steamed Jasmine Rice

 (gf, v)

4.5 **5**

Thick Cut Chips

| | | |
|---------|-----------|-----------|
| Regular | 6 | 7 |
| Large | 10 | 12 |

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* 28 34

Three sliders, featuring the Angus Burger, Texan Pulled Pork Burger, and our famous Schnitty Butty. *Recommended only for burger professionals and hungry diners!*

Angus Burger 25 30

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

The Schnitty Butty 25 30

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 25 30

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

Roast Lamb Leg Burger 26 31

Riverina lamb with pickled beetroot, bacon, sliced tomato, mixed salad leaves, cheese and aioli

Sirloin Steak Sandwich 26 31

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

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.

**Gluten free buns not available for Triple Trio.*

Add-ons - Avocado smash \$3, cheese \$1, beetroot \$1, pickle \$2, bacon \$4.

Plant Powered

Haloumi Burger (v) 25 30

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*) 25 30

Plant based beef-y patty, garlic aioli, pickle, mixed salad leaves, cheese and housemade tomato relish. Served on a toasted artisan bun with a side of thick cut chips

Vegan cheese available on request

Revolutionary Schnitzel (v) (ve) 26.5 32

Plant based schnitzel rolled in panko breadcrumbs and served with thick cut chips, tossed salad leaves and gravy

Revolutionary Parmigiana (v) (ve*) 29 35

Plant based schnitzel, topped with Napoli sauce and cheese. Served with thick cut chips and tossed salad leaves

Vegan cheese available on request

Thai Vegetable Green Curry (v) (ve) 27 32

Diced seasonal vegetables cooked with Thai spices, herbs and coconut cream, served with steamed rice, flatbread and tossed salad

Dessert and Cheese

Member Non Member

Ice Cream and Gelato

| | | |
|----------|-----|----|
| 1 scoop | 5.5 | 7 |
| 2 scoops | 10 | 12 |
| 3 scoops | 13 | 16 |

Sticky Date Pudding

Served with warm caramel sauce and vanilla ice cream

14 17

Tiramisu

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

14 17

Vanilla Brûlée (gf*)

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

14 17

House Baked New York Cheesecake

Served with mixed berry compote

14 17

Fresh Fruit Salad (gf)

Freshly diced mélange of seasonal tree ripened fruits and berries

9 11

Australian Artisan Cheese Plate (to share)

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

23 28

*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

See what's on



cornerstone
restaurant

LUNCH 7 days 12pm–2pm

DINNER 7 days 5:30pm–9pm

Winner!

ClubsACT Awards 2024

**HEART OF THE
COMMUNITY**
LARGE CLUB OF THE YEAR

**Contribution to Sport, Community
Development & Wellbeing**

Emerging Talent

Employee of the Year
Jason Nguyen

Compete for Our Heart

Top Fundraiser

