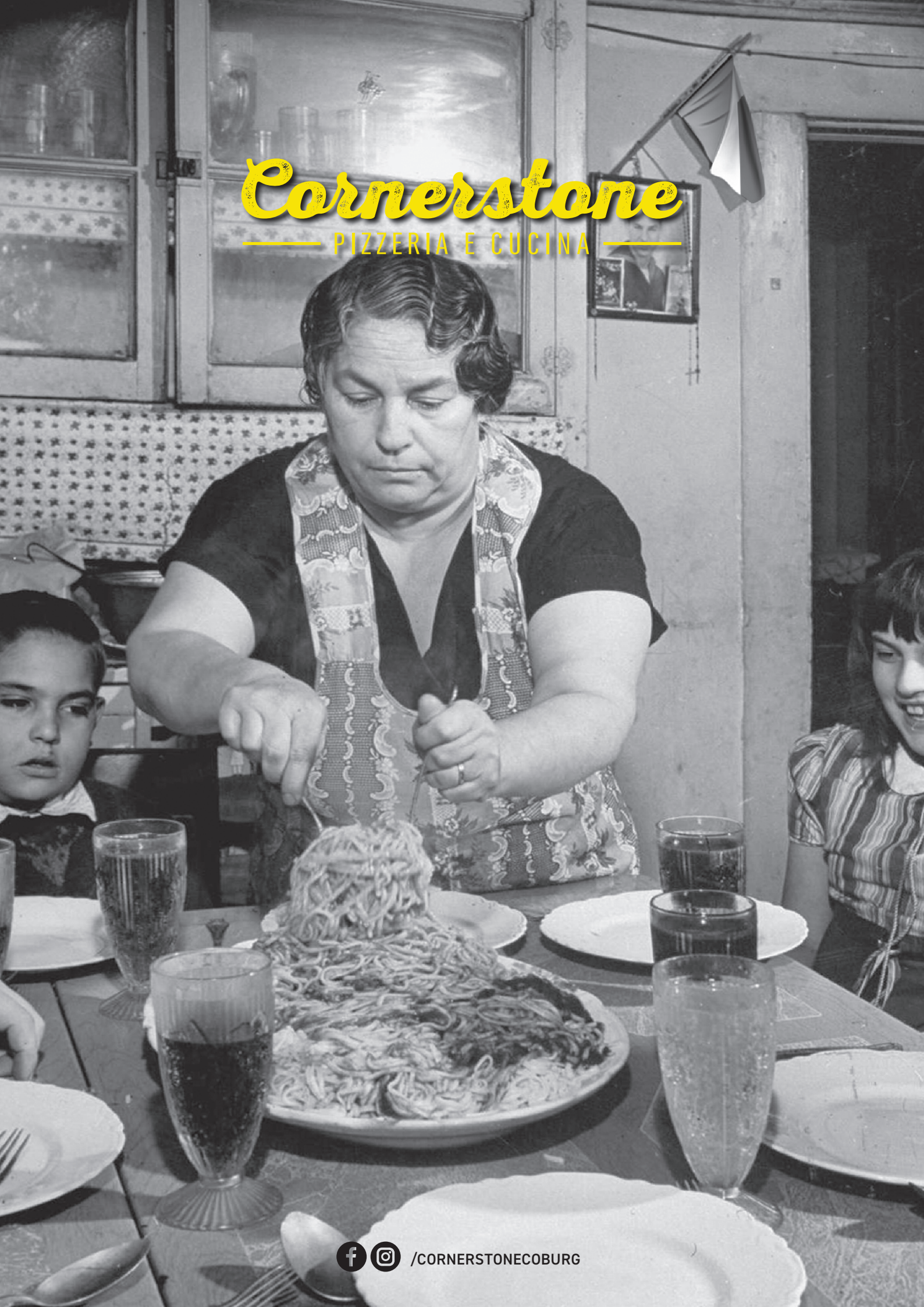




Cornerstone

PIZZERIA E CUCINA



/CORNERSTONECOBURG

ANTIPASTI

ROSEMARY & SEA SALT FOCACCIA (V) (GFO) 15

+ Fior di latte 5

GARLIC FOCACCIA (GFO) 15

+ Fior di latte 5

BRUSCHETTA (3PCS) (V) 19

Tomatoes, Spanish onions, garlic, EVOO, basil, Fior di latte, on toasted ciabatta, balsamic reduction

+ Extra pc 5ea

+ Gluten Free 4 (3pcs)

LEMON & PEPPER CALAMARI (GFO) 23

Lightly fried, garlic aioli

CHIPS DI POLENTA (8PCS) (V) 18

Creamy mushroom sauce



EGGPLANT CHIPS (V) 16

Pecorino & parsley, spicy garlic aioli

BEEF & VEAL MEATBALLS (4PCS) 19

Napoli, Parmesan, toasted ciabatta

SICILIAN STYLE GRANDE ARANCINI (3PCS) 19

Beef ragu, peas, Mozzarella, egg

+ Extra pcs 7ea

ANTIPASTO 29

Prosciutto, sopressa salami, ham, olives, grilled zucchini & eggplant, marinated artichoke, stuffed bell peppers, marinated mushrooms, fior di latte, garlic focaccia

+ Gluten Free 6

PRIMI

NONNA MADE

4 CHEESE GNOCCHI (V) 33

Parmesan, Pecorino, Gorgonzola, Scamorza

SPINACH & RICOTTA RAVIOLI 33

Choice of sauces:

- > *Burnt butter with roquette & Parmesan (V)*
- > *Napoli (V)*
- > *Bolognese + 3*

TRADITIONAL

SEAFOOD LINGUINE 39

*Prawns, mussels, vongole, calamari, scallops
EVOO, chilli, garlic, white wine*



PAPPARDELLE AL RAGU 33

Slow cooked lamb, tomato ragu, Pecorino

SPAGHETTI & MEATBALLS 29

Napoli, basil, Pecorino

SPAGHETTI BOLOGNESE 29

Napoli, basil, Pecorino

RIGATONI FUNGHI (V) 30

Creamy pesto, mushrooms, onions, garlic, Pecorino

+ Chicken 6

SPAGHETTI CARBONARA 33

Garlic, egg, bacon, Parmesan



SPAGHETTI VONGOLE 34

Clams, chilli, white wine, garlic, EVOO, parsley

RISOTTO OF THE DAY MP

FETTUCINE & GNOCCHI (GFO) +5

SECONDI

CHICKEN PARMIGIANA 32

Parmesan & parsley crumbed, Napoli, Mozzarella, salad, chips



SICILIAN SEAFOOD STEW (GFO) 44

Mussels, clams, prawns, crab claw, fish, scallops, calamari in Napoli, seafood stock, toasted ciabatta

LEMON & PEPPER CALAMARI 35

Chips, salad, garlic aioli

SMOKEY BBQ RIBS (GFO) 45

Slow cooked for 24 hours, garden salad, chips

EGGPLANT PARMIGIANA (V) 30

Parmesan & parsley crumbs, Napoli, Mozzarella, salad, chips

STEAMED MUSSELS 27

Napoli, garlic, chilli, parsley, toasted ciabatta

FISH OF THE DAY MP

See Specials Board

POLLO ALLA MOSTARDA 35

Grilled chicken breast with mash, broccolini, creamy seeded mustard sauce

RIBEYE 46

380gr Grass fed beef, mash, veggies

SIDE SAUCES +3

Creamy mushroom | Garlic butter | Gravy

CONTORNI

CHIPS (V) 11

+ Garlic aioli sauce 3

SAUTEED BROCCOLINI (GF) 13

Shaved Pecorino, pine nuts

CREAMY MASHED POTATOES 10

SEASONAL STEAMED VEGETABLES 10

INSALATE

ROQUETTE & PEAR SALAD (VGO) (V) (GF) 17

Shaved Pecorino, walnuts, balsamic vinaigrette

GRILLED VEGETABLES (VGO) (V) (GF) 17

Spinach, grilled pumpkin, capsicum, goats cheese, lemon herb

MIXED SALAD (V) (GF) 16

Mixed leaves, spanish onions, olives, cucumber, tomato, balsamic dressing

ADD

+ GRILLED CHICKEN 10

+ SALT & PEPPER CALAMARI 10

+ GRILLED BARRAMUNDI 13

PIZZE ROSSE

MARGHERITA (V) 22

San Marzano tomatoes, Buffalo Mozzarella, fresh basil

QUATRO CARNI 28

San Marzano tomatoes, Fior di latte, leg ham, casalinga sausage, prosciutto, salami

LA ROSSA (V) (VGO) 19

San Marzano tomatoes, basil, oregano, garlic



LAMB 30

San Marzano tomatoes, Fior di latte, slow cooked herb marinated lamb, caramelised onions, Parmesan, parsley



GAMBERI 27

San Marzano tomatoes, Fior di latte, garlic prawns, cherry tomatoes, chilli, fresh basil, lemon



ORTOLANA (V) (VGO) 26

San Marzano tomatoes, Fior di latte, mushrooms, eggplant, zucchini, roasted pumpkin, Parmesan

RUSTICA 27

San Marzano tomatoes, Fior di latte, casalinga sausage, mushrooms, Gorgonzola, Parmesan, parsley

CORNERSTONE 26

San Marzano tomatoes, Fior di latte, salami, semi dried tomatoes, roasted red peppers, goats cheese

PROSCIUTTO RUCOLA 29

San Marzano tomatoes, Buffalo Mozzarella, prosciutto, rocket, shaved Parmesan, olive oil

ZUCCA BUTTERNUT (V) (VGO) 26

San Marzano tomatoes, Fior di latte, butternut pumpkin, spinach, goats cheese, pine nuts

NAPOLETANA 25

San Marzano tomatoes, Fior di latte, olives, anchovies, oregano

CALABRESE (VGO) 26

San Marzano tomatoes, Fior di latte, hot salami, olives

MEXICANA 27

San Marzano tomatoes, Fior di latte, hot salami, Spanish onions, roasted red peppers, nduja

HAWAIIAN (VGO) 24

San Marzano tomatoes, Fior di latte, leg ham, pineapple

EGGPLANT (V) (VGO) 26

San Marzano tomatoes, Fior di latte, grilled eggplant, Parmesan & fresh basil

CAPRICCIOSA (VGO) 27

San Marzano, Fior di latte, leg ham, mushrooms, artichokes, olives, anchovies

PIZZE BIANCHE

PESTO (V) 25

Basil pesto, Buffalo Mozzarella, pine nuts, cherry tomatoes, fresh basil, Parmesan

AMICI (V) (VGO) 27

Fior di latte, porcini mushrooms, truffle oil, basil, Parmesan

SALSICCIA 26

Fior di latte, casalinga sausage, rosemary potatoes, caramelised onion & shaved Parmesan



PATATE (V) (VGO) 25

Fior di latte, rosemary potatoes, caramelised onion, roasted red peppers, goats cheese

PRIMAVERA 29

Truffle paste, Fior di latte, mushrooms, prosciutto

SUD 29

Fior di latte, garlic prawns, zucchini, spinach onions, parsley

MAKE YOUR OWN VEGAN PIZZA (V) 25

Choose any four ingredients

- + GF Base 6
- + VGO cheese, salami, ham
- + extra toppings

BAMBINI

BOLOGNESE / NAPOLI 13

Spaghetti or Rigatoni

CRUMBED CHICKEN STRIPS 15

with chips

CALAMARI 15

with chips

MARGHERITTA PIZZA 14

HAWAIIAN PIZZA 15



DOLCI

MIXED BERRY PANNACOTTA (GF) 16

Mixed berries compote

ZEPPOLE 17

Cinnamon donuts with a side of Nutella



HOMEMADE TIRAMISU 16

*Espresso, Italian liquor,
Mascarpone cream, coffee syrup*

NUTELLA PIZZA (GFO) 16

Fresh strawberries, icing sugar, vanilla bean ice cream

DARK CHOCOLATE BROWNIE & WALNUTS 17

White chocolate sauce, vanilla bean ice cream

CREME BRULEE 16

Vanilla bean ice cream

HOMEMADE SNICKERS BAR 17

Peanuts, dark chocolate sauce

FRANGELICO AFFOGATO 19

Vanilla bean ice cream, espresso, Frangelico

CREMA DI CAFE SICILIANA 6

Sweetened Italian cold cream caffe

GELATI (V)

*Lemon / Chocolate / Strawberry /
Vanilla Bean / Vegan Vanilla (extra +1)*



SINGLE 5



DOUBLE 7



TRIPLE 10

PLEASE ADVISE OUR STAFF OF ANY ALLERGIES AT THE TIME ORDERING

Halal Option Available | (V) Vegetarian | (VGO) Vegan Option | (GF) Gluten Free | (GFO) Gluten Free Option | Signature Dish

*OUR PIZZAS ARE LARGE SIZE ONLY & WE ARE UNABLE TO DO HALF/HALF PIZZAS.
PLEASE NOTE A 10% SURCHARGE IS APPLICABLE ON PUBLIC HOLIDAYS



/CORNERSTONECOBURG

Cornerstone
PIZZERIA E CUCINA

COCKTAIL

APEROL SPRITZ 19

Aperol, prosecco & soda water

CAMPARI SPRITZ 19

Campari, prosecco & dry ginger

COSMO 19

Cointreau, vodka, lime juice & cranberry juice

MOJITO 19

Bacardi, mint leaves, soda water & lime juice

NEGRONI 19

Campari, sweet vermouth & gin

ESPRESSO MARTINI 19

Espresso coffee, vodka, Kahlua, cream & sugar syrup

LONG ISLAND ICE-TEA 21

Vodka, gin, rum, tequila, triple sec, lemon juice, cola

PINA COLADA 19

Rum, pineapple, coconut & citrus

SEX ON THE SARDINIA BEACH 19

Vodka, orange juice, cranberry juice

PASSION FRUIT MARTINI 19

Vodka, pineapple juice & passion fruit liquor

MOCKTAIL

(NON-ALCOHOLIC)

VENETIAN SPRITZ 14

Orange spritz & soda

PEACH ICED TEA 14

Peach, mint & black tea

VIRGIN MOJITO 14

Mint, soda, lime juice, sugar

VIRGIN PINA COLADA 14

Pineapple, coconut & lime juice

FRUITY MOCKTAIL 12

Cranberry, mango, orange & raspberry juice

BIRRE/SIDRO

LOCAL BEER & CIDER

Carlton Draught 10

Coburg Lager 11

Pentridge Pale Ale 11

Hills Apple Cider 11

Victoria Bitter 10

IMPORTED BEER

Peroni Red Italian 11

Messina Sicilian 11

Corona Mexican 11

Menabrea Italian 11

Peroni Leggera Italian 11

Peroni 0% 10

VINO FRIZZANTE

BOTTEGA VINO DEI POETI PROSECCO DOC *Veneto, ITALY*..... 12 / 55

Fresh, delicate, balanced, with an harmonious blend of acidity & softness

MOËT & CHANDON NV IMPERIAL BRUT *Champagne, FRANCE* 120

The most prestigious & celebratory French Champagne in the world

VINO BIANCO

FIVE PARTNERS SAUVIGNON BLANC *Marlborough, NZ*..... 12 / 52

Citrus and stone fruit aromas highlight a beautiful & crisp, refreshing palate

CALDORA PINOT GRIGIO *Sicily, Italy* 11 / 50

Aromas of pineapple, green apple & lime. Medium-bodied zesty taste.

CAPLE VALE CHARDONNAY *Margaret River, WA*..... 14 / 60

A smooth well balanced dry wine with pear & apple notes, balanced by oak citrus and melon.

H BY HASELGROVE MOSCATO *McLaren Vale, SA* 11 / 52

Refreshing rose petal & lemon meringue, ripe peach, apricot & honeysuckle

ROSE

HEDONIST ROSE *McLaren Vale, SA* 13 / 58

A delicious pink wine bursting with berry & apricot kernel flavors.

VINO ROSSO

BARRISTERS BLOCK PINOT NOIR *Adelaide Hills, SA*..... 12 / 54

Sweet black cherry & raspberry notes with secondary aromas of clove & caramel

FANTINI SANGIOVESE *Abruzzo, Italy*..... 11 / 52

Intense & persistent, fruity with windy note & wood flavour

AUDACIOUS SHIRAZ *Barossa Valley, SA*..... 10 / 50

Ripe red berries & hints of pepper spice are integrated with oak characters & luscious

HASELGROVE FIRST CUT

CABERNET SAUVIGNON *McLaren Vale, SA*..... 11 / 52

Red currant & summer berries combined with bright violet perfume & subtle spices

CALDORA MONTEPULCIANO *Abruzzo, Italy*..... 12 / 54

A classic Italian red with ruby smooth & garnet intensity. Persistent & fruit driven full bodied soft tannin & well balanced with oak.

CANTINA CELLARO LUMA' NERO D'AVOLA *Sicily, Italy*..... 60

Intensive notes of ripe red fruits & a fine flavour dominate the bouquet & unfold

SVELTE SHIRAZ *South-East, Australia* 40

Delicious shiraz with fruity notes of plum and black cherry, well-integrated oak & a complex, spicy finish.

SPIRITS

LIQUEUR

<i>Baileys</i>	12
<i>Chambord</i>	13
<i>Kahlua</i>	12
<i>Midori</i>	12
<i>Frangelico</i>	12
<i>Cointreau</i>	12
<i>Sambuca</i>	12
<i>Strega</i>	13
<i>Sierra Tequila</i>	12

SCOTCH WHISKY

<i>Johnny Walker Red</i>	12
<i>Johnny Walker Black</i>	14
<i>Johnny Walker Blue</i>	29
<i>Chivas Regal 12 yr</i>	14
<i>Glenfiddich Pure Malt</i>	14

WHISKY

<i>Canadian Club</i>	12
<i>Jack Daniel's Black</i>	12

RUM

<i>Malibu</i>	12
<i>Bundaberg</i>	12
<i>Bacardi</i>	12
<i>Captain Morgan Spice</i>	12

GIN

<i>Gordon's Gin</i>	12
<i>Tanqueray</i>	14

VODKA

<i>Smirnoff</i>	12
<i>Grey Goose</i>	14

BOURBON

<i>Jim Beam</i>	12
<i>Marker's Mark</i>	13

PORT

<i>Hanwood Estate</i>	11
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BRANDY

<i>St.Remy Brandy</i>	12
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SPIRITS

APERTIVI

Aperol	12
Campari	12
Ouzo No.12	14

DIGESTIVI

Bottega 'Limoncino'	12
Limoncello	12
Amaro Montenegro	12
Grappa	12
Amaretto	15

NON ALCOHOLIC

SPARKLING SODA

Lemon Lime Bitters Soda Lime Bitters	7
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SOFT DRINKS

Coke Coke Zero Fanta Soda Water	5.5
Lemonade Raspberry lemonade	5.5
Soft Drink Jug	15
Lemon Lime Bitters Jug	16.5

ORGANIC JUICES

Orange Apple Cranberry Mango Pineapple	7
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CAFFÈ E TÈ

<i>Cappuccino Flat White Long Mac Long Black</i>	
<i>Short Black Ristretto Short Mac Piccolo</i>	5
<i>Soy, Almond Milk or Decaf</i>	+0.8
<i>Mocha Hot Choc Chai Latte</i>	5
Caffè Corretto	
<i>Shot of coffee with your choice of liquor</i>	10.5

TEA DROP

<i>English Breakfast Peppermint Lemongrass Ginger</i>	
<i>Earl Grey Chamomile Blossom Honeydew Green Tea</i>	5.5

AQUA

<i>Sparkling Mineral Water</i>	8
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WE CAN HOST YOUR FUNCTION

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