

BAR & FOOD

CORNERSTONE

STONE

# CORNERSTONE

**Monday to Friday**  
**Daytime 11.30am-3pm**  
**Thursday to Saturday Nights**  
**5pm-late**

Togarashi Spiced Nuts* <sup>v</sup>	7
Arancini: Red Pepper, Sweet Potato, Saffron & Paprika with Oregano Aioli* <sup>v</sup>	14
Beef Brisket Burger, Grilled Field Mushroom, Kale & Parmesan Salad	18
Teriyaki Chicken Bowl, Brown Rice, Edamame, Radish & Sesame Salad*	18
Young Henry's Battered Fish & Chips with Rocket & Classic Tartare	18
Turkish Pizza: Halloumi, Asparagus, Caramelised Onion, Kalamata Olive, Chilli & Rosemary <sup>v</sup>	16
Algerian Pizza: Lamb, Cumin, Eggplant, Caramelized Onion, Yoghurt & Mint	17
Vine Ripe Tomato & Fennel Salad, Labneh, Crisp Bread, Zucchini, Black Olive & Zaatar <sup>v</sup>	17
Add Chicken	4
Soft Shell Tacos, Avocado, Chipotle, Charred Corn, Sour Cream & Coriander <sup>v</sup>	18
Add Chicken	4

## SIDES

Shoe String Fries with Smoked Chicken Salt & Aioli* <sup>v</sup>	8
Rocket & Parmesan Salad* <sup>v</sup>	8
Potato Wedges with Sour Cream & Sweet Chilli <sup>v</sup>	10

\*Can be served Gluten Free. <sup>v</sup> Vegetarian

# CORNERSTONE WEEKEND BRUNCH

**Saturday 9am-3pm**

**Sunday 10am-3pm**

## WAKE UP!

House Baked Fresh Fruit Muffins	4
Toasted Sourdough with Preserves	6
Toasted Banana Bread with Date & Sesame Butter*	6.5
House Gluten Free Granola with Greek Yoghurt, Fig & Cranberry* <sup>v</sup>	10
Bacon & Free Range Egg Roll with Hickory Smoked BBQ Sauce	12
Free Range Egg, Provolone & Spinach Roll with Salsa Rossa <sup>v</sup>	12
Shakshuka: Baked Free Range Eggs with Spiced Tomato, Spinach & Feta* <sup>v</sup>	17
Smoked Salmon, Potato Rosti, Poached Egg & Hollandaise* <sup>v</sup>	18
The Fry: Eggs your way, Bacon, Spinach, Mushrooms, Tomato & Sourdough	22
<b>Add a Side:</b> Avocado, Bacon, Smoked Salmon	4

## AVAILABLE FROM 11.30AM

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# WINE

## BUBBLES

	<b>G</b>	<b>  B</b>
Johnny Q Brut Griffith, NSW	9	45
Dal Zotto Prosecco King Valley, VIC	11	57
NV Moet & Chandon 'Brut Imperial' France		125

## WHITE

30 Mile Sauvignon Blanc Various, AUS	9	43
Cake Wines Pinot Gris Adelaide Hills, SA	10	48
Snake + Herring 'Tough Love' Chardonnay Great Southern, WA	11	54
Pachamama Riesling Central Ranges, VIC	12	58

## ROSE

Hesketh Saignee Rosé, SA	9	43
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## RED

30 Mile Cabernet Sauvignon Various, AUS	9	43
Cake Wines Shiraz McLaren Vale, SA	10	48
Harewood Estate Cabernet Merlot  Great Southern, WA	11	54
Eden Road Pinot Noir Tumbarumba, NSW	12	58

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**HAPPY HOUR**  
**THURSDAY TO SATURDAY**  
**5PM TO 7PM**  
**\$6 HOUSE BEER**  
**\$6 HOUSE WINE**

# BEER

## ON TAP

Asahi (Japan)	9
Young Henry's Natural Lager (NSW)	8.5
Young Henry's Real Ale (NSW)	8.5
Young Henry's Cloudy Apple Cider (NSW)	8.5

## USUAL SUSPECTS

Coopers Light (SA)	6
Coopers Pale Ale (NSW)	8
Hahn Super Dry (NSW)	8
Corona (Mexico)	9
Asahi Super Dry (Japan)	9

## CRAFTY BREWS

Stone and Wood Pacific Ale	9
Stone and Wood Jasper Ale	9
Stone and Wood Lager	9
Darlo Dark Ale (NSW)	9

## CIDERS

Sommersby Pear Cider	9
Sommersby Blackberry Cider	9

# CORNERSTONE SIGNATURE COCKTAILS

## **SENIOR CHAPLIN**

Tequila, Sloe Gin, Apricot Brandy, Lime  
\$16

## **ESPRESSO MANCUSO**

Vodka, Licor 43, Drambuie, Espresso  
\$16

## **SCOTTY'S LAKSA**

White Rum, Frangelico, Coconut,  
Coriander, Lime, Tabasco  
\$16

## **BOULVADIER**

Bourbon, Campari, Sweet Vermouth  
\$16

## **AMBROSIAN NECTAR**

Gin, Amaro Montenegro,  
Lemon, Strawberry  
\$16

## **BITE OF THE JAMES**

Chambord, Licor 43, Lime, Egg White  
\$16

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**ASK OUR BAR STAFF  
IF WE CAN MAKE YOUR  
FAVOURITE CLASSIC COCKTAIL**