

The background is a detailed illustration of a rustic building. It features a red brick wall, a terracotta tiled roof, and a dark wooden door. A large, spiky green plant in a brown pot sits on the ground next to the door. A small yellow fruit hangs from a branch near the plant. In the bottom left corner, the front half of a blue scooter is visible.

Cornerstone

— PIZZERIA E CUCINA —

ENTREE

GARLIC FOCACCIA	V GFO	17
Fluffy hand-stretched focaccia infused with roasted garlic, extra-virgin olive oil & black sea salt flakes		
+ FIOR DI LATTE 5		
ROSEMARY & BLACK SEA SALT FOCACCIA	V GFO	17
Hand-stretched focaccia infused with rosemary, finished extra-virgin olive oil		
+ FIOR DI LATTE 5		
BRUSCHETTA	V	18
Fresh tomatoes, Spanish onions, garlic, EVOO, basil on toasted ciabatta, drizzled with balsamic reduction. Side of fior di latte (2 pcs)		
+ EXTRA PCS 9EA		
GLUTEN FREE BRUSCHETTA PIZZA	V	32
A gluten-free base topped with fresh tomatoes, Spanish onions, garlic, basil & fior di latte, finished with EVOO and a balsamic reduction.		
LEMON & PEPPER CALAMARI	GFO	25
Lightly fried, served with garlic aioli		
STEAMED MUSSELS	GFO	32
Steamed in Napoli style with garlic, chilli & parsley, served with warm toasted ciabatta		
SICILIAN STYLE GRANDE ARANCINI		22
Golden-fried arancini with beef ragù, peas, mozzarella & egg (3pcs)		
+ EXTRA PCS 8EA		
CHIPS DI POLENTA	V	19
Parmesan & parsley polenta fried chips, served with a rich creamy mushroom sauce (8pcs)		
EGGPLANT CHIPS	V ■ ■	19
Crisp eggplant chips tossed with pecorino & parsley, served with spicy garlic aioli		
BEEF & VEAL MEATBALLS		21
Served in Napoli, Parmesan, toasted ciabatta (4pcs)		
CAPRESE SALAD	V	19
Fresh tomato sliced, mozzarella, basil, balsamic glaze		
ANTIPASTO PLATTER		34
Prosciutto, sopressa salami, ham, mixed olives, stuffed bell peppers, grilled eggplant, zucchini, marinated mushrooms, fior di latte and garlic focaccia		
+ GLUTEN FREE OPTION 6		

PASTA & RISOTTO

4 CHEESE GNOCCHI 35

Soft gnocchi in a rich, creamy four-cheese sauce with parmesan, pecorino, gorgonzola and scamorza

PAPARDELLE AL RAGU 37

18hr slow-cooked lamb in a rich tomato ragù, finished with pecorino

SEAFOOD LINGUINE 39

Fresh linguine tossed with prawns, mussels, calamari, and scallops in extra virgin olive oil, chilli, garlic and onion, in a white wine sauce

+ NAPOLI SAUCE 2

SPAGHETTI & MEATBALLS 31

Classic beef and veal meatballs simmered in a rich Napoli sauce, finished with fresh basil and shaved pecorino

SPAGHETTI BOLOGNESE 30

Traditional slow-cooked beef and veal ragù in a rich tomato base, finished with shaved pecorino

RIGATONI FUNGHI 33

Rigatoni tossed in a creamy pesto sauce with sautéed mushrooms, onions, and garlic, finished with shaved pecorino

+ CHICKEN 6

SPAGHETTI CARBONARA 36

Garlic, egg, bacon and parmesan brought together into a rich, silky sauce

RISOTTO 33

Mushroom, pumpkin, spinach, semi dried tomatoes, onion, garlic, topped with goats cheese

+ CHICKEN 6

SPINACH & RICOTTA RAVIOLI 35

Handmade in-house using fresh pasta and a rich ricotta and spinach filling. Served with your choice of sauce below to suit your taste.

CHOICE OF SAUCES:

+ BURNT BUTTER WITH ROQUETTE & PARMESAN

+ NAPOLI (V)

+ BOLOGNESE

+ GLUTEN-FREE FETTUCCINE OR GNOCCHI 5

+ SWAP ANY PASTA FOR GNOCCHI 5

PLEASE ADVISE OUR STAFF OF ANY ALLERGIES AT THE TIME OF ORDERING

(V) VEGETARIAN | (VGO) VEGAN OPTION | (GF) GLUTEN FREE | (GFO) GLUTEN FREE OPTION

 SIGNATURE



HALAL

MAINS

CHICKEN PARMIGIANA.....35

Parmesan and oregano crumbed organic chicken, grilled, topped with Napoli and melted mozzarella, served with salad and chips

+ ADD BOLOGNESE 3

LAYERED EGGPLANT PARMIGIANA GFO.....37

Layered eggplant with Napoli sauce, fresh basil, mozzarella, parmesan & parsley. Served with garden salad & chips

LEMON & PEPPER CALAMARI GFO.....39

Tender lemon and pepper calamari, lightly seasoned and fried, served with chips, fresh salad and roasted garlic aioli

SICILIAN STYLE SEAFOOD STEW GFO49

Mussels, prawns, crab claw, fish, scallops and calamari simmered in Napoli sauce, served with toasted ciabatta

SMOKEY PORK BBQ RIBS GFO.....59

23-hr slow-cooked USA pork ribs, tender and smoky, served with garden salad and chips

CHICKEN MUSTARD GFO.....39

Grilled chicken breast served with mash and broccolini, finished with a creamy seeded mustard sauce

FISH OF THE DAY GFO.....MP

Ask our staff about today's fresh catch

SURF & TURF GFO.....69

380g grass-fed beef served with mash potato and seasonal vegetables, topped with prawns, scallops and calamari in a silky cream sauce

RIBEYE STEAK GFO.....59

380g Grass fed beef, mash potato, seasonal vegetables

CHOICE OF: + CREAMY MUSHROOM
+ GARLIC BUTTER
+ HOMEMADE JUS



CELEBRATE WITH US FUNCTIONS AT CORNERSTONE

We host all events, birthdays, engagements, weddings, corporate, baptisms and family celebrations. Flexible spaces, tailored menus, easy planning.

Whatever you're planning, we've got you covered.

Thinking of hosting an event?
Scan the QR code to get started



SALADS

MIXED SALAD V GF 17

Mixed salad with Spanish onions, olives, cucumber and tomato, finished with balsamic dressing

ROQUETTE & PEAR SALAD V VGO GF 18

Pear and roquette salad with shaved pecorino, walnuts and balsamic vinaigrette

COMPLETE YOUR MEAL

ADD PROTEIN: + Grilled Chicken 13

+ Grilled Barramundi 13

+ Lemon & Pepper Calamari 14

SIDES

CHIPS 13

Crisp golden chips, lightly seasoned

CREAMY MASHED POTATOES 12

Silky mashed potatoes, whipped with cream and butter

SEASONAL STEAMED VEGETABLES GFO 12

A selection of seasonal vegetables, lightly steamed

SAUTEED BROCCOLINI GF 14

Sautéed broccolini with shaved pecorino, pine nuts and garlic

SIDE SAUCES 4

+ Creamy Mushroom Sauce + Aioli

+ Garlic Butter + Chili Aioli

+ Homemade Jus ■ ■

PLEASE ADVISE OUR STAFF OF ANY ALLERGIES AT THE TIME OF ORDERING

(V) VEGETARIAN | (VGO) VEGAN OPTION | (GF) GLUTEN FREE | (GFO) GLUTEN FREE OPTION

■ ■ SIGNATURE



HALAL

PIZZE ROSSE

MARGHERITA 24

San Marzano tomatoes with melted buffalo mozzarella and fragrant fresh basil

QUATTRO CARNI 32

San Marzano tomatoes topped with fior di latte, leg ham, casalinga sausage, prosciutto and salami

PROSCIUTTO RUCOLA 33

San Marzano tomatoes with buffalo mozzarella, topped with prosciutto, rocket and shaved parmesan

ORTOLANA 30

San Marzano tomatoes with fior di latte and a medley of mushrooms, eggplants, zucchini and roasted pumpkin, finished with parmesan

GAMBERI 30

San Marzano tomatoes with fior di latte and garlic prawns, balanced with cherry tomatoes, chilli, fresh basil and a touch of lemon

ZUCCA BUTTERNUT 29

San Marzano tomatoes with fior di latte, roasted butternut pumpkin and spinach, finished with creamy goat's cheese and toasted pine nuts

HAWAIIAN 27

San Marzano tomatoes with fior di latte and leg ham, topped with golden pineapple

LEBANESE 29

San Marzano tomatoes with fior di latte and wagyu beef salami, complemented by za'atar and olives

MEXICANA 29

San Marzano tomatoes with fior di latte and hot salami, balanced with Spanish onion, roasted red peppers and a touch of spicy nduja

NAPOLETANA 27

San Marzano tomatoes with fior di latte, olives and anchovies, finished with oregano

CAPRICIOSA 30

San Marzano tomatoes with fior di latte, leg ham, mushrooms, artichokes, olives and anchovies

LAMB PIZZA 33

San Marzano tomatoes with fior di latte, slow-cooked herb marinated lamb and caramelised onions, finished with parmesan and parsley

RUSTICA 30

San Marzano tomatoes with fior di latte, casalinga sausage, mushrooms, gorgonzola and parmesan, finished with fresh parsley

EGGPLANT 29

San Marzano tomatoes with fior di latte and grilled eggplant, finished with parmesan and fresh basil

CORNERSTONE 29

San Marzano tomatoes with fior di latte and salami, layered with roasted red peppers, semi-dried tomatoes and creamy goat's cheese

CALABRESE 28

San Marzano tomatoes, fior di latte, hot salami and olives

THE VEGAN 29

San Marzano tomatoes, creamy vegan cheese, mushrooms, olives, roasted potatoes and red peppers

PIZZE BIANCHE

SALSICCIA.....30

Fior di latte with casalinga sausage, rosemary potatoes and caramelised onion, finished with shaved parmesan

FUNGHI.....30

Fior di latte with mushrooms and porcini mushrooms, finished with truffle oil, basil and parmesan

PESTO.....29

Basil pesto with buffalo mozzarella, pine, nuts and cherry tomatoes, finished with fresh basil and parmesan

PATATE.....29

Fior di latte with rosemary, caramelised onion and roasted peppers, finished with goat's cheese

+ GLUTEN-FREE BASE 6

*OUR PIZZAS ARE LARGE SIZE ONLY & WE ARE UNABLE TO DO HALF/HALF PIZZAS

* VEGAN OPTIONS (CHARGED ACCORDINGLY)

* PIZZA EXTRAS (CHARGED ACCORDINGLY)

BAMBINI

NAPOLI, BUTTER OR BOLOGNESE choice of spaghetti or rigatoni17

MARGHERITA PIZZA17

San Marzano tomatoes, fior di latte

HAWAIIAN PIZZA17

San Marzano tomatoes, fior di latte, double smoked ham, pineapple

CALAMARI17

Tender calamari served with chips

CHICKEN SCHNITZ STRIPS17

Crispy golden chicken schnitzel strips served with chips (parmesan crumbed)

PLEASE ADVISE OUR STAFF OF ANY ALLERGIES AT THE TIME OF ORDERING

(V) VEGETARIAN | (VGO) VEGAN OPTION | (GF) GLUTEN FREE | (GFO) GLUTEN FREE OPTION

■ ■ SIGNATURE



HALAL

MIXED BERRY PANNACOTTA GF 16

Silky vanilla panna cotta topped with a vibrant mixed berry compote

ZEPPOLE 17

Warm, cinnamon-dusted donuts served with a generous side of creamy Nutella for dipping

HOMEMADE TIRAMISU 16

Espresso-soaked sponge layered with Italian liqueur, mascarpone cream, and coffee syrup

NUTELLA PIZZA GFO 17

Wood-fired Nutella pizza topped with fresh strawberries, icing sugar, and a scoop of vanilla bean ice cream

STICKY DATE PUDDING 18

Warm, house-made sticky date pudding served with white chocolate sauce and vanilla bean ice cream

CRÈME BRÛLÉE 17

Classic caramelised custard served with vanilla bean ice cream

PISTACHIO CALZONE (OR PIZZA) 21

Wood-fired and filled with creamy pistachio spread, served with vanilla bean ice cream and a touch of black sea salt

FRANGELICO AFFOGATO 20

Vanilla bean ice cream topped with a shot of espresso and a splash of Frangelico

CREMA DI CAFFE SICILIANA 7

Sweetened Italian cold coffee cream, smooth, velvety and refreshing

GELATI + Lemon + Chocolate
+ Cookies & Cream + Strawberry
+ Vanilla Bean + Vegan Vanilla +1

SINGLE
7

DOUBLE
10

TRIPLE
16

PLEASE ADVISE OUR STAFF OF ANY ALLERGIES AT THE TIME OF ORDERING

(V) VEGETARIAN | (VGO) VEGAN OPTION | (GF) GLUTEN FREE | (GFO) GLUTEN FREE OPTION

■ ■ SIGNATURE



HALAL

NONNA'S HOUSE RULES: + No phones at the table while eating, she can see you
+ If you're not hungry, she'll still feed you
+ Everyone must try at least one thing they didn't order

Public holiday surcharge: 10%. BYO cake & wine: standard fees apply. *Credit card surcharge applies
Menu changes may incur extra charges.

Cornerstone
PIZZERIA E CUCINA



/CORNERSTONECOBURG



**LOVED YOUR EXPERIENCE?
LEAVE US A REVIEW**

