



# Cornerstone

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PIZZERIA E CUCINA

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# ENTREE

**GARLIC FOCACCIA**  

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**  

Hand-stretched focaccia infused with rosemary, finished extra-virgin olive oil

+ FIOR DI LATTE 5

**BRUSCHETTA**  ..... 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**  ..... 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**  ..... 25

Lightly fried, served with garlic aioli

**STEAMED MUSSELS**  ..... 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**  ..... 19

Parmesan & parsley polenta fried chips, served with a rich creamy mushroom sauce (8pcs)

**EGGPLANT CHIPS**    ..... 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**  ..... 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

GFO



49

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 

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# PIZZE ROSSE

<b>MARGHERITA</b> 	<b>24</b>	<b>NAPOLETANA</b>	<b>27</b>
San Marzano tomatoes with melted buffalo mozzarella and fragrant fresh basil		San Marzano tomatoes with fior di latte, olives and anchovies, finished with oregano	
<b>QUATTRO CARNI</b>	<b>32</b>	<b>CAPRICIOSA</b>	<b>30</b>
San Marzano tomatoes topped with fior di latte, leg ham, casalinga sausage, prosciutto and salami		San Marzano tomatoes with fior di latte, leg ham, mushrooms, artichokes, olives and anchovies	
<b>PROSCIUTTO RUCOLA</b>	<b>33</b>	<b>LAMB PIZZA</b> 	<b>33</b>
San Marzano tomatoes with buffalo mozzarella, topped with prosciutto, roquette and shaved parmesan		San Marzano tomatoes with fior di latte, slow-cooked herb marinated lamb and caramelised onions, finished with parmesan and parsley	
<b>ORTOLANA</b>   	<b>30</b>	<b>RUSTICA</b>	<b>30</b>
San Marzano tomatoes with fior di latte and a medley of mushrooms, eggplants, zucchini and roasted pumpkin, finished with parmesan		San Marzano tomatoes with fior di latte, casalinga sausage, mushrooms, gorgonzola and parmesan, finished with fresh parsley	
<b>GAMBERI</b> 	<b>30</b>	<b>EGGPLANT</b>  	<b>29</b>
San Marzano tomatoes with fior di latte and garlic prawns, balanced with cherry tomatoes, chilli, fresh basil and a touch of lemon		San Marzano tomatoes with fior di latte and grilled eggplant, finished with parmesan and fresh basil	
<b>ZUCCA BUTTERNUT</b>  	<b>29</b>	<b>CORNERSTONE</b>	<b>29</b>
San Marzano tomatoes with fior di latte, roasted butternut pumpkin and spinach, finished with creamy goat's cheese and toasted pine nuts		San Marzano tomatoes with fior di latte and salami, layered with roasted red peppers, semi-dried tomatoes and creamy goat's cheese	
<b>HAWAIIAN</b>	<b>27</b>	<b>CALABRESE</b>	<b>28</b>
San Marzano tomatoes with fior di latte and leg ham, topped with golden pineapple		San Marzano tomatoes, fior di latte, hot salami and olives	
<b>LEBANESE</b> 	<b>29</b>	<b>THE VEGAN</b>	<b>29</b>
San Marzano tomatoes with fior di latte and wagyu beef salami, complemented by za'atar and olives		San Marzano tomatoes, creamy vegan cheese, mushrooms, olives, roasted potatoes and red peppers	
<b>MEXICANA</b>	<b>29</b>		
San Marzano tomatoes with fior di latte and hot salami, balanced with Spanish onion, roasted red peppers and a touch of spicy nduja			

# PIZZE BIANCHE

## SALSICCIA

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

## PESTO

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

30

## FUNGHI

V VGO

30

## PATATE

V VGO

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 rigatoni 17

MARGHERITA PIZZA 17

San Marzano tomatoes, fior di latte

HAWAIIAN PIZZA 17

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

CALAMARI 17

Tender calamari served with chips

CHICKEN SCHNITZ STRIPS 17

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

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# DOLCE

**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 CAFFÈ 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

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**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

