

E S T.



1860

C O R N E R S T O N E

P O R T M E L B O U R N E

FOOD MENU

@CORNERSTONE.MELB

STARTERS & SHARING PLATES

BUFFALO CHICKEN WINGS (6 per serve)	\$17.5
Crispy, golden-fried chicken wings coated in a fiery, tangy sauce that packs a punch. Each bite delivers a perfect balance and heat of flavour, leaving you wanting more	
LEMON & CHILLI CALAMARI (6 per serve)	\$19.5
Deep-fried, tartare sauce , lemon wedges, green leaf	
SESAME PRAWN BAO BUN (2 per serve)	\$12
Deep-fried mini prawn bao bun, served with black vinegar and tamari sauce dressing	
SPICY SICHUAN PORK WONTONS (6 per serve)	\$19.5
House made pork wontons with roasted Sichuan chili oil, with black vinegar and Tamari	
TOFU & KIMCHI WONTONS (6 per serve)	\$19.5
Tossed in a soy ginger sticky sauce	
OVEN BAKED MUSHROOM RISOTTO	\$22.5
Deluxe Brie & 3 style mushroom risotto with silver beet	
CORN RIBS	\$13
Twice cooked corn cob / steamed then fried cob, tossed in chef spice, drizzled with garlic butter & shallots	

STEAKS

CHARGRILLED STEAKS WITH YOUR CHOICE OF SAUCE
Green Peppercorn | Mushroom | Red Wine Jus



STEAMED VEGETABLES & CHIPS OR SIDE SALAD AND CHIPS

NEW YORK STRIP (OR SIRLOIN) 300G	\$40
The New York Strip is a classic steakhouse cut, known for its texture & robust beef flavour. Beautiful balance of marbling and well-defined fat cap along one edge	
T-BONE AND PORTERHOUSE 350G	\$48
These are the ultimate two-for-one steak. T Bone and its larger cousin , the Porterhouse are separated by the signature T-shape bone and offer a fantastic duality of texture and flavour. The bone helps insulate the meat and keeps it juicy	

SALADS & SIDES

HEIRLOOM TOMATO BURRATA	\$22
Heirloom tomatoes, burrata cheese fresh basil topped with aged balsamic vinegar and topped olive oil	
CHICKEN BANG BANG	\$21.5
Poached chicken tossed with bean shoots, cherry tomatoes , cucumber fresh herbs and cashews topped with chefs Bang Bang dressing	
DECONSTRUCTED CEASAR	\$19.5
Grilled Baby cos lettuce, bacon, soft boiled egg, grated parmesan, anchovy with a slick of Caesar dressing	

MAIN COURSE

CRISPY SALMON	\$37
Crispy skin salmon with fried rice cracker, pico de gallo, green beans	
CRUMBED LAMB CUTLETS (3 per serve)	\$38
Crumbed lamb cutlets with a zucchini, pea feta mint salad, salsa verde & lemon	
DUBLIN CODDLE	\$28
Irish sausage and potato stew (pork sausage) cooked in chicken broth & stout beer	
CHICKEN IRISH SPICE BAG	\$28
10mm fried-chips, deep fried chicken breast pieces, roasted onion & capsicum tossed in house made Irish spice mix & side curry sauce	

PUB CLASSIC

FISH & CHIPS	\$28
Fresh fish of the day, coated in our house made light beer batter, 10mm chips tartare sauce & side salad	
CHICKEN PARMIGIANA	\$29
House crumbed chicken parmigiana topped with Napoli sauce, virginian ham, 2 style cheese, chips and side salad	

CORNERSTONE BURGERS



AUSSIE BEEF GHERKIN RELISH BURGER	\$26
Chow down on this finger licking burger, spiced meat patty, butter lettuce, tomato, slathering of mayonnaise and mustard, plus the refreshing tang & sweetness of gherkin relish & chips	
BUTTERMILK FRIED CHICKEN	\$26
Buttermilk marinated thigh fillet, fried in house dusting, tomato relish, sriracha aioli, cucumber pickles, swiss cheese & chips	

DESSERTS

PASSIONFRUIT CREME BRULEE	\$14
Passionfruit creme brulee with a layer of passionfruit curd, topped with a layer of creme brulee and fresh strawberries	
STICKY DATE PUDDING WITH CARAMEL SAUCE	\$15
Sticky date pudding is a rich, moist dessert made from chopped dates, flour, sugar, and butter, baked into a soft sponge-like cake	

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BRAISED BEEF SHORT RIBS WITH SWEET FISH SAUCE & NAHM PLA & STEAMED RICE	\$36
6 Hour slow cooked beef ribs cooked in coconut cream & chicken stock, oyster sauce, fish sauce, palm sugar, galangal lime leaves and lemongrass, served with steamed rice	

CURRY OF THE DAY	\$25
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PASTA

ITALIAN - AUSTRALIAN SPAGHETTI BOLOGNESE	\$25
A popular Italian - inspired pasta dish featuring a rich slow cooked meat sauce, and a tomato base, tossed in spaghetti noodles	
LINGUINE PASTA	\$28
Classic Italian dish featuring long, flat linguine pasta topped with a rich-slow cooked beef ragout in a rich red wine gravy	

SIDES

CHIPS WITH TOMATO SAUCE	\$10
Sweet potato chips aioli mustard	\$12.5
Wedges sour cream and sweet chili	\$11.5
Colcannon - Irish mashed potato	\$12.5
Broccolini (steamed) - topped with roasted pine nuts & truffle oil	\$15
Chef leaf salad - served dill and truffle oil	\$12

BREAD & BUTTER PUDDING WITH CREME ANGLAISE	\$15
Bread & butter pudding is a comforting dessert made from layers of buttered bread, often stale, soaked in a sweet custard mixture of eggs & milk, sugar & vanilla. Baked till golden brown	