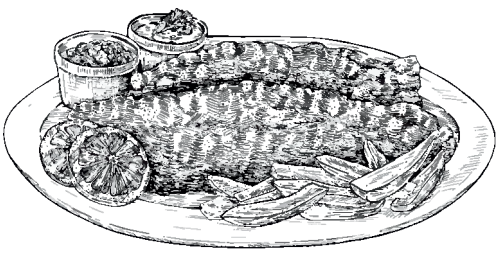


STARTERS & SHARING PLATES

BUFFALO CHICKEN WINGS Crispy, golden-fried chicken wings coated in a fiery, tangy sauce. Perfect balance and heat of flavour	\$17.50	SPICY SICHUAN PORK & PRAWN WONTONS (6 per serve) House made pork wontons with roasted Sichuan chili oil , with black vinegar and Tamarind	\$19.50
LEMON & CHILLI CALAMARI LGO Deep-fried calamari, tartare sauce, lemon, green leaf	\$19.50	PUMPKIN ARANCINI VO LGO pumpkin arancini with house made napoli sauce	\$19.50
SESAME PRAWN BAO BUN (Two) Deep-fried Mini prawn Bao bun, served with Black Vinegar and tamarin sauce Dressing	\$12.00	CORN RIBS VEG VO Twice cooked corn cob / steamed then fried cob, tossed in chef spice, drizzled with garlic butter & shallots.	\$13.00

PUB CLASSIC

FISH & CHIPS TARTARE SAUCE & LEMON Fresh fish of the Day, coated in our house made light beer batter, 10mm chips tartare sauce & side salad	\$28.00
---	----------------



CHICKEN PARMIGIANA House made chicken parmigiana topped with Napoli sauce, ham, melted cheese, chips and side salad	\$27.50
---	----------------

SALADS & SIDES

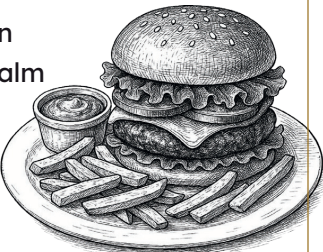
CHICKEN BANG BANG LGO VO Poached chicken tossed with bean shoots, cherry tomatoes , cucumber fresh herbs and cashews topped with chefs Bang Bang dressing	\$21.50
---	----------------



DECONSTRUCTED CEASAR GFO Grilled Baby cos lettuce, bacon soft boiled egg grated parmesan cheese, white Anchovy with a slick of Caesar dressing	\$19.50
--	----------------

MAIN COURSE

FISH OF THE DAY CRUMBED LAMB CUTLETS Crumbed lamb cutlets with a zucchini pea feta mint salad, topped with salsa verde & lemon	POA \$38.00	BRAISED BEEF SHORT RIBS WITH SWEET FISH SAUCE & NAHM PLA & STEAMED RICE DFO 6 Hour slow cooked beef ribs, cooked in coconut cream, chicken stock, oyster sauce, fish sauce, palm sugar, galangal lime leaves and lemongrass with steamed rice	\$36.00
CHICKEN TIKKA MASALA GFO mildly spiced chicken curry with onions & capsicum, charred naan bread and white rice	\$25.00	BANGERS & MASH LGO Two pork sausages with potato mash, onion jus, green peas	\$26.00
CLASSIC STEAK SANDWICH GFO Fire steak sandwich with tomato, lettuce, garlic aioli, tomato relish, onion, chips	\$28.00	CHICKEN IRISH SPICE BAG 10mm fried-chips, deep fried chicken breast pieces, roasted onion & capsicum tossed in house made Irish spice mix & side curry sauce	\$25.00



CORNERSTONE BURGERS

THAI CHICKEN BURGER A bold fusion of Thai street food, juicy chicken patty, lemongrass, ginger,chili, fresh cucumber, bean shoots and coriander topped with chili Nahm Jim mayo, chips	\$27.50
VEGETABLE BURGER Hearty vegetable patty, crispy lettuce, ripe tomato, zesty avocado aioli, crispy onion rings served on toasted bun with golden sweet potato fries	\$26.00
AUSSIE BEEF GHERKIN RELISH Chow down on this finger licking burger, spiced meat patty, lettuce, tomato, cheese slathering of mayonnaise and mustard, plus the refreshing tang & sweetness of gherkin relish & chips	\$26.00
LAMB POCKET lamb kofta, served in pita pocket with tomato and parsley salad, smoked chilli and white bean hummus & chips	\$27.50

PASTA

ITALIAN-AUSTRALIAN SPAGHETTI BOLOGNESE GFO A popular , Italian - inspired pasta dish featuring a rich slow cooked meat sauce, and a tomato base, tossed in spaghetti noodles	\$25.00
PRAWN FETTUCINE PASTA GFO Creamy tomato vodka sauce tossed with tender prawns and fettuccine , finished with fresh herbs and a touch of chili	\$28.00
OVEN BAKED MUSHROOM RISOTTO LGO Deluxe Brie & parmesan mushroom Risotto with silver beet	\$22.50



Vgo - Veg Option / Gfo - Gluten Free Option on request / LGO - Low gluten Option / Vg – Vegetarian / V-Vegan / Nfo - Nut Free Option / VO - Vegan option on request / DFO - Dairy Free Option on request
Please advise a member of our team if you have specific dietary requirements

CHARGRILLED STEAKS with your choice of sauce

- GREEN PEPPERCORN
- MUSHROOM
- RED WINE
- JUS

(choose between Steamed Vegetables & Chips or side salad and chips)

NEW YORK STRIP (OR SIRLOIN) 300G 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	\$40.00	T-BONE AND PORTERHOUSE 350G 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	\$48.00
---	----------------	--	----------------

SIDES

POTATO CHIPS rosemary salt, tomato sauce	\$10.00	POTATO MASH creamy mash potato with jus	\$12.00
SWEET POTATO CHIPS mustard aioli	\$12.00	STEAMED SEASONAL VEG olive oil and sea salt	\$12.00
POTATO WEDGES sweet chilli & sour cream	\$12.50	CHEF LEAF SALAD dill and truffle oil	\$12.00

DESSERTS

PASSIONFRUIT CREME BRULEE	\$14.00	BREAD & BUTTER PUDDING WITH DARK CHOC & BRANDY ANGLAISE 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	\$15.00
STICKY DATE PUDDING WITH CARAMEL SAUCE Rich and moist dessert made from chopped dates, flour, sugar, and butter, baked into a soft sponge-like cake	\$15.00		

Wednesday - Trivia	\$15 weekly meals	Friday - Live music
Saturdays - Live music		Sunday - Acoustic Afternoons