

SHARING PLATES

MORTADELLA SKEWERS LGO char grilled mortadella on skewers, ricotta basil & pistachio pesto, chilli butter and honey glaze, toasted crostini	18.00
CRISPY CHICKEN BITES crispy chicken breast bites with nahm jim mayo	18.00
CHICKEN WINGS 6/12 NASHVILLE / HONEY SOY GARLIC	10.00/17.00
HALOUMI HOT DOG VG two mini hotdogs topped with basil pesto, roasted capsicum and chilli aioli	22.00
PORK BELLY LGO twice-cooked pork belly, with a rich caramelised glaze for a balance of deep, savoury flavour and subtle sweetness, with Asian pickle salad and fresh herbs	19.00
LEMON & PEPPER CALAMARI LGO crispy Calamari on a bed of rocket, parmesan cheese & sundried tomato , topped with dill mayonnaise	19.00/ 32.00
PUMPKIN ARANCINI VG VO pumpkin arancini with house made napoli sauce	18.50
TURKISH GARLIC BREAD add cheese +3	9.00

SIDES

STEAMED SEASONAL VEG olive oil and sea salt	13.00
POTATO MASH creamy mash potato with herb butter	13.00
POTATO CHIPS aioli	12.00
POTATO WEDGES sweet chilli & sour cream	14.00
SWEET POTATO CHIPS aioli	14.00

CLASSICS

BANGER & MASH LGO pork & fennel sausage with potato mash, pearl onion jus, green peas	27.00
ATLANTIC SALMON LGO roasted eggplant & zucchini, beurre blanc, salmon roe	36.00
FISH & CHIPS barramundi fillet coated in our house made light beer batter, chips tartare sauce & side salad	29.00
PHILLY STEAK SANDWICH GFO thinly sliced marinated sirloin steak cooked with onion, capsicum and topped with melted provolone cheese in toasted soft roll	26.00
STRIPLOIN MB2 250G RUMP STEAK MB4 300G salad and chips Choice of sauce red wine jus mushroom peppercorn	37.00 37.00

SALADS

THAI BEEF SALAD LGO VGO tender beef tossed in thin rice noodles, cucumber, cherry tomatoes, shallots, mint leaves, Thai basil, cilantro, bean shoots, house Thai dressing	28.00
CAESAR SALAD GFO Baby cos lettuce, bacon soft boiled egg grated parmesan cheese, Anchovy with a slick of Caesar dressing add chicken +6	22.00
MOROCCAN LAMB SALAD grilled lamb backstrap, pearl cous cous, cucumber, cherry tomato, rocket, olives, feta, hummus and yoghurt sauce	34.00

PARMA-LICIOUS

(served with chips and salad)	
CORNERSTONE OG chicken schnitzel topped with napoli sauce, ham, melted cheese	29.00
MEXICAN EL DIABLO Chicken schnitzel topped with chipotle Napoli, mozzarella, roasted corn and jalapeno salsa, guacamole, lime crema, blue corn chip crunch	34.00
THE OUTBACK Chicken schnitzel, smoky barbecue glaze, mozzarella and cheddar, maple pepper bacon, caramelised onion, fried egg	33.00
THE GREEK ODYSSEY Chicken schnitzel topped with herbed Napoli, mozzarella, feta, roasted capsicum, Kalamata olives, pickled red onion, pesto	34.00
PORT PHILLIP SURF & TURF Chicken schnitzel topped with crisp bacon crumb, garlic butter prawns, lemon Parmesan cream and parsley gremolata, finished with charred lemon	36.00
THE BUTCHERS BLOCK Chicken schnitzel loaded with smoky Napoli, mozzarella, smoked salami, chorizo and maple pepper bacon and prosciutto finished with Cornerstone hot honey	35.00
PINEAPPLE EXPRESS Chicken schnitzel topped, charred pineapple and pickled jalapeno, finished with Cornerstone hot honey and lime crema	27.00
add a sauce +3 red wine jus / mushroom / peppercorn / gravy	

DESSERTS 16

STICKY DATE PUDDING butterscotch sauce
APPLE CRUMBLE vanilla ice cream

SIGNATURE BURGERS

(served with chips)	
THE PORTSIDE CATCH fried salmon and prawn patty, lemon dill mayo, pickled fennel and cucumber, salmon pearls and crisp potato strings in a toasted bun	30.00
NASHVILLE CHICKEN Buttermilk fried chicken glazed with Cornerstone Nashville hot honey, purple ranch slaw and bread and butter pickles in a toasted milk bun	28.00
500G GUINNESS RIB BEAST GFO A whole 500g bone-in beef rib, slow braised in Guinness and finished with sticky stout barbecue glaze, purple slaw, pickled red onion, dill pickles, chimichurri aioli and shaved Parmesan in a toasted bun, served ‘smoked’. Limited numbers daily	48.00
THE SIGNATURE DOUBLE MELT GFO Two crisp smashed beef patties, American cheddar, maple pepper bacon, dill pickle, bacon & bourbon aioli, onion straws in a toasted bun	32.00

FROM THE PAN

ROASTED VEG GNOCCHI VG VO roasted capsicum, eggplant, zucchini, spinach, potato gnocchi tossed in roasted tomato + chicken 6	24.00
PENNE CARBONARA GFO creamy pasta tossed with cream bacon, parsley, chives and parmesan cheese + chicken 6	24.00
SEAFOOD PAELLA LGO fragrant saffron infused slow cooked rice with vegetables, calamari, prawns, mussels & scallops	36.00
CHICKEN CHORIZO PAELLA LGO VO fragrant saffron infused slow cooked rice with vegetables, chicken & chorizo	28.00

PAVLOVA custard cream and berries
AFFOGATO espresso shot, vanilla ice cream and choice of liquor - Frangelico / Kahlua / Baileys/ Jameson

Vgo - Veg Option on request / 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

EST.



1860

CORNERSTONE

PORT MELBOURNE



Tuesday
Open Mic & \$24 Steak Night

Friday
Bottomless & Beats

Wednesday
Trivia &
\$18.9 Mystery Deal Night

Saturdays
Live music

Thursday
\$18.9 Classic Parma

Sunday
Live music & \$26 Roast

Tuesday to Friday | \$15 Lunches | 12pm to 3pm