Bread and Sharing Platters

	Member	Non Member
Toasted Garlic Bread (V)	8	10
Two pieces with fresh herbs and garlic butter		
Add Grana Padano parmesan	1	2
Add bacon and mozzarella	4	5
Garlic Pizza Bread	14	17
Topped with Fior di Latte cheese, confit garlic and herbs		
Oysters (GF) (A)		
A half dozen best-eating seasonal oysters from Tassie, South Australia or the NSW South Coast		
Served natural with lemon cheek and cocktail sauce	29.9	35.9
Kilpatrick	31.9	38.9
Cornerstone Wings	17.5	21.5
A dozen of our crispy fried chicken wings tossed with a spicy dipping sauce and served with ranch dressing		
Asian Sharing Platter	25	30
Chicken and mushroom san choy bao, grilled spicy pork bao, duck spring rolls, served with soy and sesame dipping sauce and sriracha aioli		
Sicilian Arancini (V)	18	22
Crispy crumb fried rice balls stuffed with mozzarella cheese. Served with tomato and chilli jam, aioli and Grana Padano parmesan		
Lamb Kofta		
Fresh lamb kofta, chargrilled and served with hummus, cucumber, cherry tomatoes, mint salad and grilled pita bread		
Petite (3 pcs)	25.5	30.5
Large (6 pcs)	31.5	37.5
Thai Prawn Salad (I)	24	29
Steamed prawn cutlets tossed with salad leaves, crispy cucumber, carrots and pineapple, fresh spicy lime, chilli and lemongrass dressing, crispy noodles and cashew nuts		
Pumpkin and Ricotta Ravioli (V)		
Tossed in creamy Napolitana sauce with fresh herbs and topped with Grana Padano parmesan		
Petite	21	25
Large	27	32
BBQ Pork Belly Bites	23	27
Sticky bourbon-glazed and served with pickled slaw and toasted sesame		
Loaded Fries	17	21
Cheese sauce, crispy bacon, jalapeño and ranch drizzle		

Signature Steaks

Our Chefs have teamed up with Australian farmers to source the most tempting steaks. Enjoy premium cuts from renowned cattle regions including Gippsland, King Island, Flinders Island, Southern NSW and South Australia.

	Member	Non Member
Rib Eye 350g (GF)	54.5	65.5
Sirloin 300g (GF)	44.5	53.5
Black Angus Rump (GF)		
Petite 150g	27.5	33.5
Regular 250g	33.5	40.5
Southern NSW Filet Mignon (GF)		
Eye fillet wrapped in bacon		
Petite 140g	35.5	43.5
Regular 240g	45.5	55.5
Surf and Turf 250g (GF)	39.5	47.5
Black Angus rump steak with chargrilled prawns (I)		

Our Signature Steaks are served with your choice of two sides and one sauce.

Sides: thick cut chips, roast potatoes (GF), tossed salad leaves, creamy mashed potato, steamed trio of vegetables.

Sauces: hollandaise, creamy mushroom and brandy (GF), three peppercorns (GF), Diane (GF), housemade gravy (GF), red wine jus (GF) or garlic aioli (GF).
Extra sauce $4 (Member's price)

Our Specialties

	Member	Non Member
Tasmanian Salmon Fillet (GF) (A)		
Fresh chargrilled Tasmanian salmon fillet, served with thick cut chips, tossed green salad and hollandaise sauce		
Petite	30.5	36.5
Large	39.5	47.5
Roasted Pork Belly (GF, DF)	38	46
Marinated in fennel seed and beer, served with braised red cabbage, broccolini, apple and raisin chutney		
Slow Cooked Lamb Shank	37	44
Marinated in fresh herbs and gently simmered overnight in red wine and tomato ragu, served with creamy mash, roasted sweet potato and winter greens		
Beef Cheek Bourguignon	39	47
Riverina Black Angus beef cheek in rich red wine sauce served with creamy mash and seasonal vegetables		
Prawn Linguini (VEO) (I)	31.5	37.5
Handmade linguini tossed with tiger prawns, thinly shaved garlic, bird's eye chilli, cherry tomatoes, rocket, extra virgin olive oil and shaved Grana Padano parmesan		
Mushroom Risotto (GF, V)		
Slow roasted field mushrooms cooked with carnaroli rice and served with freshly grated Grana Padano parmesan		
Petite	22	26
Large	28	34

The Classics & Pizza

	Member	Non Member
Chicken Schnitzel	27	32
Premium chicken breast schnitzel rolled in panko breadcrumbs served with thick cut chips, tossed salad leaves, fresh coleslaw and gravy		
Make it a Parmi with Napoli sauce, ham and cheese	4	5
Revolutionary Schnitzel (V, VE)	27	32
Plant based schnitzel rolled in panko breadcrumbs and served with thick cut chips, tossed salad leaves and gravy		
Make it a Parmi with Napoli sauce and cheese	4	5
Crumbed Lamb Cutlets		
Riverina lamb cutlets crumbed in panko breadcrumbs served with thick cut chips, tossed salad leaves and housemade gravy		
2 pcs	35.5	43.5
3 pcs	43.5	52.5
Traditional Chicken Hollandaise	30.5	36.5
Crumbed chicken breast stuffed with shaved leg ham and grated cheese. Served with thick cut chips, hollandaise sauce and your choice of tossed salad leaves or a trio of steamed vegetables		
Margherita (V, VEO)	23	27
San Marzano sauce, Fior Di Latte and basil		
Add prosciutto, rocket and Grana Padano parmesan	7	9
Diavola	27	32
San Marzano sauce, Fior Di Latte, spicy salami, red pepper and chilli flakes		
Hawaiian	24	29
San Marzano sauce, mozzarella, smoked ham and fresh pineapple		

On The Side

	Member	Non Member
Housemade Sauces	4	5
Choose from creamy mushroom and brandy (GF), three peppercorns (GF), gravy (GF), red wine jus (GF), garlic aioli (GF), Diane (GF) or hollandaise		
Trio of Vegetables (GF, V)	7	8
Crispy Onion Rings	12	15
With chipotle aioli		
Steamed Jasmine Rice (GF, V)	4.5	5
Thick Cut Chips		
Regular	7	8
Large	11.5	14.5

Gourmet Burgers

All our burgers are served on a toasted artisan bun and come with a generous portion of thick cut chips

	Member	Non Member
Angus Burger Prime beef pattie with short cut bacon, garlic aioli, pickle, mixed salad leaves, cheese and tomato relish	26	31
Maple Bacon Cheeseburger Angus beef pattie with crispy bacon, provolone cheese, caramelised onion, onion rings, bacon jam and aioli	26	31
The Schnitty Butty Our premium chicken breast schnitzel with short cut bacon, layered with thick cut chips, mixed salad leaves and sweet chilli aioli	26	31
Sirloin Steak Sandwich Chargrilled sirloin steak, mixed salad leaves, sautéed onion, cheese and aioli. Served on grilled artisan Turkish bread	28	34
Haloumi Burger (V) Pan fried haloumi cheese with chargrilled capsicum, zucchini, mixed salad leaves, sliced tomato and roasted garlic aioli	26	31

Gluten free buns are available on request for an additional charge of $2.
Chips can be substituted with roast potatoes for a gluten free option.

Want more? Choose you add-ons!

Avocado smash	3	Cheese	1
Beetroot	1	Pickle	2
Bacon	4		

Allergen Information
If you have any dietary requirements or allergies please speak to one of our friendly team.

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are made to accommodate members' and guests' dietary needs, we cannot guarantee that our food will be allergen-free.

(GF) Gluten Free, **(DF)** Dairy Free, **(V)** Vegetarian, **(VE)** Vegan, **(O)** Optional

Seafood origin: (A) Australian, (I) Imported, (M) Mixed

A 10% surcharge applies on Sundays and public holidays.

Snapper at Jamison

Crumbed Fish and Chips (M)	21	22
Battered Fresh Fish and Chips (M)	21	22
Grilled Fresh Fish and Chips (M)	21	22
Calamari (5 pcs) and Chips (I)	21	22
Crumbed Prawn Cutlets (5 pcs) and Chips (I)	21	22
Fish Pack for Two (M) 2 pieces of fish, 4 calamari rings, 2 prawn cutlets and chips	51	52
Chicken Schnitzel Burger and Chips	25.5	26.5
Fish Burger and Chips (M)	25.5	26.5

Kid's Meals

Whipper Snapper Fish and Chips (M)	15.5	16.5
Chicken Nuggets and Chips	13.5	15.5
Kid's Meal Combo Get a kid's meal with a bottle of juice for $4 extra	4	4

Extra Things

Crumbed Fish of the Day (M)	18	19
Battered Fish of the Day (M)	18	19
Grilled Fish of the Day (M)	18	19
Calamari (5 pcs) (I)	18	19
Prawns (5 pcs) (I)	18	19
Large Box of Chips	10	11
Potato Scallop	3	4
Extra Sauce	0.3	

Salads

Tossed Salad	7.9	8.9
Caesar Salad	15	16
Roasted Pumpkin and Feta Salad With baby spinach and pine nuts	15	16

Snapper & Co.

See what's on

cornerstone restaurant

LUNCH 7 days 12pm–2pm

DINNER 7 days 5:30pm–9pm

VIEW OUR DINING SPECIALS

CANBERRASOUTHERNCROSS