

THE CORNERS STONE

ALE HOUSE

Just to Start or to Share

Lemon Pepper Squid (GFO) \$16

Chipotle and aioli, lemon seasoning

Chicken Satay Skewers (GF) \$16

Peanut sauce, sesame seeds, crispy shallots

Buffalo Wings (GFO) \$16

Hot chilli BBQ sauce or smoky BBQ sauce

Chilli Meat Tacos (GF) \$16

Guacamole, sour cream, fresh coriander

Sweet Chilli Falafels (GF, VG) \$14

Chickpea and sweet chilli balls, hummus dipping sauce

Garlic Bread (V) \$8

4 slices continental bread

Cheesy Bread (V) \$12

4 slices continental bread, mixed cheese

Winter Warmer (GFO) \$10

Soup of the day, one slice garlic bread

The Bistro Tower \$32

Lemon pepper squid, sweet chilli falafels, chicken satay skewers, onion doughnuts with dipping sauces

Onion Doughnuts (V) \$10

Polenta battered onion rings, ranch dressing

Sweet Potato Wedges (V, GF) \$12

Chilli tomato relish, ranch sauce

Wedges (V) \$10

Sweet chilli, sour cream

House fries (V, GF) \$9

Tomato sauce, aioli

'Load Them Up' ADD \$4

Caramelised onions, cheese & bacon

Mains

Winter Vegetable Salad (GF, VGO) \$24

Roasted vegetables, cashew nuts, camembert, hummus, pepita seeds, vinaigrette

Rigatoni Beef and Mushroom Ragù (GFO) \$25

Slowly cooked beef in red wine, fresh pasta pipes, thyme, mushrooms, tomato sauce

Tagliatelle Gamberi (VGO) \$28

Chilli prawns, olives, spring onions, Napolitana sauce, salsa verde

Seafood Chowder \$26

Creamy fish soup with an array of seafood served in a cob loaf

Cone Bay Barramundi Nicoise (GF) \$36

Fresh local barramundi on sautéed green beans, olives, tomatoes, anchovies, chat potatoes, hardboiled egg, lemon vinaigrette

Beef cheeks (GF) \$29

Slowly cooked cheeks, root vegetables, creamy mash potato

Royale Chicken Supreme (GF) \$26

Dijon mustard & macadamia crust, bacon, mash potato, vegetables

Nasi Goreng (GFO, VGO) \$23

Egg fried rice, vegetables, bean shoots, chilli, garlic, crispy shallots, sesame, soy sauce, fried egg

Top Up Your Goreng \$6

Satay chicken skewers, or squid, or prawns, or chicken wings

Pub Favourites

Calamari & Haloumi Salad (GFO) \$28

Tomatoes, red onions, cucumbers, olives, mixed leaves, Italian dressing, chipotle aioli

Classic Parm (GFO, VGO) \$25

Crumbed chicken breast, bacon, cheese, Napolitana sauce, garden salad, house fries

Beer Battered Fish (GFO) \$27

Local fresh fish, house fries, garden salad, tartare sauce

Lasagne \$25

Beef and pork lasagne, house fries, garden salad

Curry (GFO) \$25

Curry of the day, served with naan, pappadums & rice

Bangers & Mash (GF) \$24

Irish pork sausages, pea & potato mash, caramelised onion, gravy

Angus Beef Burger \$23

Swiss cheese, bacon, caramelised onion, beetroot, tomato, lettuce, BBQ sauce, sourdough bun, house fries

Crunchy Buttermilk Chicken Sandwich (GFO,VO) \$23

Camembert, rhubarb relish, lettuce, tomato, onion, ranch sauce, continental bread, house fries

Meatless Burger (GFO, VGO) \$23

Haloumi, chilli jam, lettuce, tomato, beetroot, caramelised onions, sourdough bun, sweet potato wedges

Steak Panini (GFO) \$24

Swiss cheese, bacon, tomato, beetroot, caramelised onions, lettuce, mustard & horseradish relish, milk panini, house fries

300g Rump Steak (GF) \$29

Choice of sauce, house fries, garden salad

300g Porterhouse Steak (GF) \$36

Choice of sauce, gourmet potatoes, vegetables

Make it Surf 'n' Turf (GFO) \$8 - lemon pepper squid & grilled prawns

ADD Buffalo Wings (GFO) \$6 - Hot Chilli BBQ sauce or Smoky BBQ sauce

Extra Sauces (GF) \$3 - garlic, mushroom, pepper, béarnaise, gravy

Desserts

Nutella Pizza (GFO) \$14

Crushed nuts, strawberries, whipped cream

Toffee Pudding \$10

Dates, chocolate & orange pudding, butterscotch sauce, vanilla ice-cream

Mango Pavlova (GF) \$10

Stacked pavs, mango slivers, passionfruit pulp, strawberries, whipped cream

Apple and Rhubarb Crumble (GFO) \$10

Served with cream and warm custard

Pear & Raspberry Cake (GF) \$10

Served warm with ice-cream and berry compote

Banana Delight \$10

Banana cake, vanilla ice-cream, caramelised bananas, toffee sauce, nuts, cream

Stewed Fruits (GF, VG) \$10

Prunes, raisins, apricots, cashews, cooked with cocoa, & aromatic spices

Nuts, gluten, dairy are used in our kitchen.

Please advise our friendly staff for any dietary requirements you may have