

Welcome to our home

Nestled in the heart of Coburg, Cornerstone is more than just a place to enjoy authentic Italian cuisine – it’s a gathering spot where family, tradition, and community come together.

With over 20 years of experience in hospitality, our owner’s passion for creating unforgettable dining experiences shines through in every dish and every moment shared within our walls.

We’ve proudly served the local community, becoming a cherished part of its fabric. Whether it’s sponsoring local sports teams or collaborating with fellow businesses on community events, our commitment to Coburg runs deep. Our connection to the neighborhood is built on strong family values – the same values we translate into every meal and every interaction at our restaurant.

We believe dining should feel like home – warm, welcoming, and full of joy.

Here, we create an environment that feels more like a dinner with family than just another night out. Our passion for bringing people together shines through in our event spaces and celebration packages, tailored to suit everything from intimate family gatherings to milestone events.

At Cornerstone, it’s not just about food; it’s about connection, tradition, and the memories we create when we come together.

Join us and experience the difference – where family is always at the heart of what we do.


ENTREES

ROSEMARY & SEA SALT FOCACCIA [V]	16
+ ADD FIOR DI LATTE	5
GARLIC FOCACCIA [V]	16
+ ADD FIOR DI LATTE	5
LA ROSSA [V]	16
San Marzano Tomatoes, Basil, Oregano, Garlic	
+ ADD FIOR DI LATTE	5
BRUSCHETTA [V] [3PCS]	20
Tomatoes, Spanish Onions, Garlic, Evoo, Basil, Fior Di Latte, Toasted Ciabatta, Balsamic Reduction	
+ ADDITIONAL PIECE	7
+ ADD BURRATA CHEESE	9
+ GLUTEN FREE OPTION	6
LEMON AND PEPPER CALAMARI [GFO]	24
Lightly Fried, Garlic Aioli	
POLENTA CHIPS [V] [8PCS]	19
Parmesan, Parsley, Creamy Mushroom Sauce	
EGGPLANT CHIPS [V] [8PCS]	19
Pecorino & Parsley Crumbed, Spicy Garlic Aioli	
STEAMED MUSSELS	29
Napoli, Garlic, Chilli, Parsley, Toasted Ciabatta	
BEEF & VEAL MEATBALLS [4PCS]	20
Napoli, Parmesan, Toasted Ciabatta	
SICILIAN GRANDE ARANCINI [3PCS]	21
Beef Ragu, Egg, Peas, Mozzarella	
+ ADDITIONAL PIECE	7
ANTIPASTO	34
Prosciutto, Sopressa Salami, Ham, Mixed Olives, Stuffed Bell Peppers, Grilled Eggplant, Zucchini, Marinated Mushrooms, Fior Di Latte, Garlic Focaccia	
+ GLUTEN FREE OPTION	6
+ ADD BURRATA CHEESE	9
BURRATA CAPRESE [V] [GF]	21
Burrata Cheese, Cherry Tomatoes, Basil Pesto	

DESSERT

MIXED BERRY PANNA COTTA [GF]	16
Mixed Berries Compote	
ZEPPOLE	17
Cinnamon Donuts with a side of Nutella	
HOMEMADE TIRAMISU	16
Espresso, Italian Liquor, Mascarpone Cream, Coffee Syrup	
NUTELLA PIZZA [GFO]	17
Fresh Strawberries, Icing Sugar, Vanilla Bean Ice Cream	
DARK CHOCOLATE BROWNIE & WALNUTS	18
White Chocolate Sauce, Vanilla Bean Ice-Cream	
CREME BRULÉE	17
Vanilla Bean Ice Cream	
FRANGELICO AFFOGATO	20
Vanilla Bean Ice Cream, Espresso, Frangelico	
CREMA DI CAFE SICILIANA	7
Sweetened Italian Cold Cream Caffè	
GELATI	
SINGLE	6
DOUBLE	9
TRIPLE	14
FLAVOURS	
+ LEMON	+ STRAWBERRY
+ COOKIES & CREAM	+ VANILLA BEAN
+ CHOCOLATE	+ VEGAN VANILLA
	+1

PLEASE ADVISE OUR STAFF OF ANY ALLERGIES AT THE TIME ORDERING

[V] VEGETARIAN | [VGO] VEGAN OPTION AVAILABLE
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE
 HALAL OPTION AVAILABLE

PLEASE NOTE A 10% SURCHARGE IS APPLICABLE ON PUBLIC HOLIDAYS.
BYO CAKEAGE FEE \$1 PER PERSON. ANY ALTERATIONS TO THE MENU WILL BE CHARGED ACCORDINGLY.



PASTA & RISOTTO

4 CHEESE GNOCCHI [V]	
Four Italian Creamy Cheese Sauce - Parmesan, Pecorino, Gorgonzola, Scamorza	
SPINACH & RICOTTA RAVIOLI [V]	
Your Choice Of Sauce	
Napoli [V]	
Burnt Butter With Roquette & Parmesan [V]	
Bolognese Sauce	
SEAFOOD LINGUINE	
Prawns, Mussels,Calamari, Scallops, EVOO, Chilli, Garlic, White Wine	
PAPPARDELLE RAGU	
Slow Cooked Lamb & Tomato Ragu, Pecorino	
SPAGHETTI & MEATBALLS	
Napoli Sauce, Basil, Pecorino	
SPAGHETTI BOLOGNESE	
Pecorino, Napoli, Basil	
RIGATONI FUNGI [V]	
Cornerstone Creamy Pesto Sauce, Onions, Mushrooms, Garlic, Pecorino	
+ ADD CHICKEN	
SPAGHETTI CARBONARA	
With Onion, Garlic, Egg, Bacon, Parmesan	
RIGATONI ALL’ ORTO [V]	
Rigatoni Pasta, Broccolini, Mushrooms, Peppers in a Creamy Rose Sauce	
+ ADD CHICKEN	
RISOTTO OF THE DAY	
See Specials Board	
+ ADD GNOCCHI	
GLUTEN FREE PASTA	
+ FETTUCCINE	
+ GNOCCHI	

MAINS

34 CHICKEN PARMIGIANA	33
Parmesan Parsley Crumbed, Napoli Sauce, Mozzarella Cheese, Garden Salad, Chips	
34 SICILIAN STYLE SEAFOOD STEW [GFO]	49
Mussels, Prawns, Crab Claw, Fish, Scallops, Calamari in Napoli Sauce, Toasted Ciabatta	
LEMON & PEPPER CALAMARI	38
Chips, Salad, Garlic Aioli	
39 SMOKEY BBQ RIBS	49
24 Hour Slow Cooked USA Pork Ribs, Garden Salad, Chips	
35 EGGPLANT PARMIGIANA [V]	30
Parmesan Parsley Crumbed, Napoli Sauce Mozzarella, Garden Salad, Chips	
FISH OF THE DAY	MP
29 See Specials Board	
CHICKEN MUSTARD [GF]	38
31 Grilled Chicken Breast, Mash, Broccolini Topped with a Creamy Seeded Mustard Sauce.	
RIB EYE STEAK	49
6 380g Grass Fed Beef, Mash Potato, Seasonal Vegetables	
34 SURF AND TURF	65
380g Grass Fed Rib Eye, Mash, Seasonal Vegetables, Topped with Prawns, Scallops,Calamari in a Cream Sauce	
SIDE SAUCES	3
+ CREAMY MUSHROOM SAUCE	
+ GARLIC BUTTER	
+ GRAVY	
6	
MP	
5	
5	

SIDES

CHIPS [V]	
+ GARLIC AIOLI	
SAUTÉED BROCCOLINI	
Shaved Pecorino, Pine Nuts,Garlic	
CREAMY MASHED POTATO	
SEASONAL STEAMED VEGETABLES	
ROQUETTE AND PEAR SALAD [GF]	
Shaved Pecorino, Walnuts, Balsamic Vinaigrette	
BEETROOT SALAD [GF]	
Spinach , Pinenuts, Beetroot, Goats Cheese, Lemon & Herb Dressing	
MIXED SALAD [GF]	
Mixed Salad Leaves, Spanish Onions, Olives, Cucumber, Tomato, Balsamic Vinaigrette	
ADD	
+ GRILLED CHICKEN	
+ SALT & PEPPER CALAMARI	
+ GRILLED BARRAMUNDI	
PIZZA BIANCHE	
SALSICCIA [V] [VGO]	
Fior Di Latte, Casalinga Sausage, Rosemary Potatoes, Caramelised Onion, Shaved Parmesan	
FUNGI [V] [VGO]	
Fior Di Latte, Mushrooms, Porcini Mushrooms, Truffle Oil, Basil, Parmesan	
PESTO [V] [VGO]	
Basil Pesto, Buffalo Mozzarella, Pine Nuts, Cherry Tomatoes, Fresh Basil, Parmesan	
PATATE [V] [VGO]	
Fior Di Latte, Rosemary Potatoes, Caramelised Onion , Roasted Red Peppers, Goats Cheese	
QUATRO CHEESE [V] [VGO]	
Fior Di Latte, Gorgonzola, Goats Cheese, Parmesan, Walnuts, Balsamic Reduction	

PIZZA ROSSE

12 MARGHERITA [V]	22
3 San Marzano Tomatoes, Buffalo Mozzarella, Parmesan, Fresh Basil	
14 NAPOLETANA	25
San Marzano Tomatoes, Fior Di Latte, Olives, Anchovies, Oregano	
11 CAPRICCIOSA	28
18 San Marzano Tomatoes, Fior Di Latte, Leg Ham, Mushrooms, Artichokes, Olives, Anchovies	
18 RUSTICA	28
San Marzano Tomatoes, Fior Di Latte, Casalinga Sausage, Mushrooms, Gorgonzola, Parmesan, Fresh Parsley	
17 QUATRO CARNI	29
San Marzano Tomatoes, Fior Di Latte, Leg Ham, Casalinga Sausage, Prosciutto, Salami	
LAMB PIZZA	30
12 San Marzano Tomatoes, Fior Di Latte, 12 Slow Cooked Herb Marinated Lamb, 14 Caramelised Onions, Parmesan, Parsley	
27 PROSCIUTTO RUCOLA	29
San Marzano Tomatoes, Buffalo Mozzarella, Prosciutto, Roquette, Shaved Parmesan	
ORTOLANA [V]	27
San Marzano Tomatoes, Fior Di Latte, Mushrooms, Eggplant, Zucchini, Roasted Pumpkin, Parmesan	
28 CORNERSTONE	27
San Marzano Tomatoes, Fior Di Latte, Salami, Roasted Red Peppers, Semi Dried Tomatoes, Goats Cheese	
27 EGGPLANT [V]	27
San Marzano Tomatoes, Fior Di Latte, Grilled Eggplant, Parmesan, Fresh Basil	
26 ZUCCA BUTTERNUT [V]	26
San Marzano Tomatoes, Fior Di Latte, Butternut Pumpkin, Spinach, Goats Cheese, Pine Nuts	
28 LA BURRATA PIZZA	28
Fior Di Latte, Burrata Cheese, Cherry Tomatoes, Rocket, Balsamic Reduction	

GAMBERI	28
San Marzano Tomatoes, Fior Di Latte, Garlic Prawns, Cherry Tomatoes, Chilli, Fresh Basil, Lemon	
CALABRESE	26
San Marzano Tomatoes, Fior Di Latte, Hot Salami, Olives	
MEXICANA	28
San Marzano Tomatoes, Fior Di Latte, Hot Salami, Spanish Onions, Roasted Red Peppers, Nduja	
HAWAIIAN	25
San Marzano Tomatoes, Fior Di Latte, Leg Ham, Pineapple	
LEBANESE	26
San Marzano Tomatoes, Fior Di Latte, Wagyu Beef Salami, Zaatar, Olives	
THE VEGAN	26
San Marzano Tomatoes, Vegan Cheese, Mushrooms, Olives, Roasted Potatoes, Red Peppers	
+ GLUTEN FREE BASE	6
+ VEGAN OPTIONS [CHARGED ACCORDINGLY]	
+ PIZZA EXTRAS [CHARGED ACCORDINGLY]	
BAMBINI	
BOLOGNESE	14
NAPOLI	14
Choice of Spaghetti or Rigatoni	
CHICKEN SCHNITZ STRIPS	16
with Chips	
CALAMARI	16
with Chips	
HAWAIIAN PIZZA	16
MARGHERITA PIZZA	16




LOOKING FOR THE PERFECT SPACE TO HOST YOUR NEXT EVENT?

At Cornerstone, we offer flexible event spaces that can be tailored to suit any occasion. Whether it's an intimate family gathering, a milestone celebration, or a corporate event, our welcoming atmosphere and customisable packages ensure that every detail is crafted to make your special day unforgettable.


Let us bring your vision to life with authentic Italian cuisine, warm hospitality, and a space designed to fit your unique needs.

Contact us today to book your private event and let's create unforgettable memories together!





@CORNERSTONE PIZZERIA



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PIZZERIA E CUCINA