

STARTERS

MEAT BALLS

beef meatballs in a rich napoli sauce served with crusty bread

CRISPY CALAMARI

lightly crumbed, crispy fried calamari served with rocket and tartare aioli

CHEESY GARLIC BREAD

hand stretched warm and cheesy garlic pizza bread

CAPRESE SALAD

hand-torn pieces of fresh fior di latte with slices of ripe roma tomato, fresh basil and a drizzle of extra virgin olive oil and italian glaze

BRUSCHETTA

ripe roma tomatoes diced with garlic and fresh basil drizzled with a balsamic reduction on warm baked ciabatta

SHARING

MR'S C'S CHICKEN BITES

buttermilk fried chicken dusted with a house special spice mix served with smokey chipotle aioli

PARMESAN CHIPS

fresh seasoned potato fries with parmesan snow and truffle aioli

CRUNCHY SWEET POTATO CHIPS

served with smokey chipotle aioli

MOZZARELLA STICKS

crumbed and fried mozzarella sticks served with a rich tomato sauce

HALLOUMI CHIPS

lightly fried halloumi sticks served with chipotle aioli

MEAT & CHEESE BOARD

chef's selection of italian cured meats, cheeses and other italian goodies

SALADS

THE SIDE SALAD

mixed leaves with shaved radish, red onion, cherry tomatoes and a splash of italian style dressing

THE GARDENER

grilled zucchini and pumpkin with persian feta, over mixed leaves and a drizzle of light house dressing

add grilled chicken, halloumi or half an avocado

THE GODDESS

mixed leaves with quinoa, dried cranberries, persian feta, roasted pumpkin seeds finished with a soft aromatic dressing

add grilled chicken, halloumi or half an avocado

CHICKEN CAESAR

baby cos lettuce with grilled chicken, creamy dressing, grana padano, garlic roasted croutons, egg and crispy prosciutto

add halloumi or half an avocado

PIZZA

Our pizzas are made using naturally risen dough then traditionally hand stretched to 28cm

replace with gluten free base add chilli flakes and chilli oil
add veg and cheese toppings add meats
replace with vegan cheese

CLASSICS

MARGHERITA

napoletana sauce, fior di latte mozzarella, fresh basil with extra virgin olive oil

PESTO PARMESAN

creamy pesto sauce with shaved parmesan, vintage cheddar and cherry tomatoes

SMOKED HAM & PINEAPPLE

napoletana sauce, fior di latte mozzarella with smoked ham and pineapple

PEPPERONI

napoletana sauce with a generous serve of spicy pepperoni and fior di latte mozzarella

MUSHROOM & PERSIAN FETA

fior di latte mozzarella, shaved mushrooms, caramelised onion and persian feta

PROSCIUTTO FUNGHI

napoletana sauce with fior di latte mozzarella, smoked ham and seasoned sliced mushrooms

ITALIAN SAUSAGE

napoletana sauce with fior di latte mozzarella, red onion, italian sausage and fresh basil

GAMBERI

napoletana sauce with fior di latte, grilled garlic, chilli prawns, rocket, extra virgin olive oil and fresh lemon

CAPRICCIOSA

napoletana sauce with fior di latte mozzarella, smoked ham, sliced mushroom, olives and artichoke

PROSCIUTTO

napoletana sauce with fior di latte mozzarella, fresh rocket, prosciutto crudo, shaved parmesan and extra virgin olive oil



C&C SPECIAL

THE FIREMAN

napoletana sauce with fior di latte mozzarella, spicy pepperoni, jalapeños, chilli flakes and chipotle aioli

THE CONSULTANT

fior di latte mozzarella, roasted diced potato, crispy prosciutto and fresh rosemary

THE BOTANIST

napoletana sauce with fior di latte mozzarella, grilled pumpkin and zucchini, caramelised onion, fresh rocket, persian feta and extra virgin olive oil

THE FARMER

smokey barbeque sauce with fior di latte mozzarella, crispy chicken, red onion and chipotle aioli

THE BUTCHER

napoletana sauce with fior di latte mozzarella, crumbled beef meat-balls, sliced ham, salami, caramelised onion and barbeque sauce

THE FORAGER

fior di latte mozzarella, sliced mushroom, crispy prosciutto, parmesan, lashings of truffle oil



CIGAR PIZZAS

The cigar is our signature rolled pizza - its epic, we think you might just love it!

THE MAN EATER

rolled pizza filled with napoletana sauce, fior di latte mozzarella, crumbled beef meat balls, smoked ham, spicy pepperoni, caramelised onion and bbq sauce

THE CLASSIC CIGAR

rolled pizza filled with fior di latte mozzarella, smoked ham, sliced mushroom, caramelised onion, chicken bites and chipotle aioli

PASTA

PENNE PESTO

al dente short tubular pasta tossed in a fresh and light basil pesto topped with fresh rocket, cherry tomatoes and shaved parmesan

PENNE AMATRICIANA

tubular pasta in a rich roasted garlic tomato sauce with caramelised speck, chilli flakes and pecorino

BOLOGNESE RAGU 23

long thin pasta in a rich bolognese sauce with shaved parmesan and soft herbs

SPAGHETTI CARBONARA

a classic of long, thin pasta folded with egg, pecorino, a little seasoning and pancetta

PAN FRIED GNOCCHI

soft and crispy pan fried gnocchi in a creamy mushroom sauce

SPAGHETTI GAMBERI

long thin pasta with sautéed garlic prawns, chilli, extra virgin olive oil and fresh parsley

GNOCCHI SORRENTINA

oven baked potato gnocchi in a rich napoletana and basil sauce with fior di latte mozzarella and pecorino

DESSERT

PANNA COTTA

housemade soft and creamy vanilla pudding with seasonal fruit compote

TIRAMISU

the classic italian dessert - a scoop of vanilla gelato and chocolate fudge sauce

WARM CHOCOLATE BROWNIE

a block of chunky rich chocolate brownie with vanilla gelato and lashings of melted nutella

STRAWBERRY & NUTELLA CIGAR

folded fresh dough filled with sliced strawberries and gooey nutella with a side of vanilla gelato

SELECTION OF GELATO

please ask your waiter for the day's selection

KIDS MENU

AVAILABLE AT THE BAR

FEED ME

2 PEOPLE MIN.

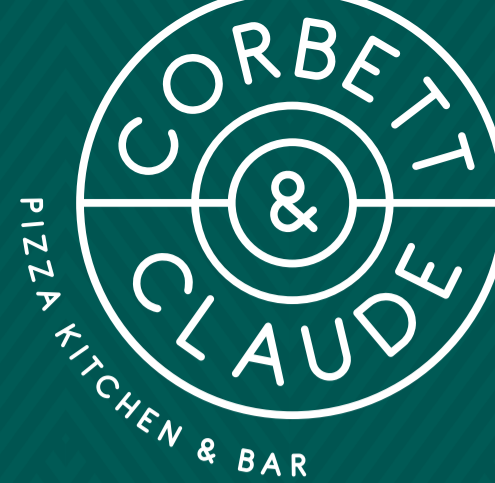
CAN'T DECIDE?...

JUST SAY "FEED ME" AND WE'LL BRING YOU A SELECTION OF OUR FAVOURITES UNTIL YOU CAN TAKE NO MORE!...

*PLEASE ASK US FOR MORE DETAILS

We take the utmost pride and care with the raw ingredients we source for our menu and work closely with our suppliers to ensure we deliver the freshest and highest quality food possible at all times. We source our fresh produce locally and strive to use free range and chemical free meats and cheeses where ever possible.

We can accommodate a wide variety of dietary requirements. Please ask us if you have any specific needs and we will do everything we can to look after you.



Corbett & Claude was inspired by the century old building in which our first location calls home. Located in the basement of a beautiful heritage listed building right in the heart of Brisbane CBD. We were inspired by its original use as the QLD Commercial Traveller's Association way back in 1906.

The association was built upon a passion for bringing friends and colleagues together to share stories and form life-long relationships over good food and drinks in a welcoming and familiar environment.

Our aim today is to rekindle this simple yet integral part of the community in which we stand. We strive to make everyone's day just a little better because of stopping by...

We've chosen pizza and cocktails as the best modern day representation of the ultimate sharing experience and we hope to become the place you simply just love to be!



- 📍 Elizabeth Street (BNE)
- 📍 Garden City (BNE)
- 📍 Rhodes (SYD)

All items available takeaway.

Please head to the bar to make payment at your leisure. Additional charge for AMEX.

15% surcharge on public holidays.

📱 /corbettandclaude #corbettandclaude corbettandclaude.com.au

Life's better shared



TAP BEER & CIDER

Corbett & Claude **Pale Lager** Adelaide, SA

Feral Hop Hog **Pale Ale** – Swan Valley

Stone & Wood **Pacific Ale** Byron Bay, NSW

Coopers **Pale Ale** Adelaide, SA

Balter **XPA** Currumbin, QLD

Hills **Apple Cider** Adelaide Hills, SA

Rotating seasonal beers - ask us what's new!

RED

150mL / 200mL / BTL

Republic 2017 South Australia **Shiraz Cabernet**

Endless 'Valley & Hill' 2016 Yarra Valley **Pinot Noir**

Thomas Goss 2015 Yarra Valley **Merlot**

Tenute Barone Di Valforte 2016 **Montepulciano d'Abruzzo DOC**

Two Hands 2017 'Gnarly Dudes' Barossa Valley **Shiraz**

Taylor Made 2017 Adelaide Hills **Malbec**

Poliziano 2015/16 Tuscany, Italy **Chianti DOCG**

La Zona 2017 King Valley **Sangiovese**

SOFT DRINKS

Sparkling water 330ml – 750ml

Coke / Diet Coke / Coke Zero / Sprite / Ginger Ale

Apple / Orange / Cranberry / Pineapple Juice

Ginger Beer

Lemon Lime Bitters

BOTTLE & CAN BEER

LOCAL

Great Northern **Lager** Yatala, QLD

Pure Blonde **Low-Carb Lager** VIC

PREMIUM LOCAL

Beacon Can **Half Mast** QLD

Pirate Life **IPA** AUS

Brookvale Union **Ginger Beer Can** Manly, NSW

IMPORTED

Peroni **Lager** Italy

Asahi **Lager** Japan

Peroni **Red Lager** Italy

Asahi **Black Dark Lager** Japan

Peroni **Leggera** Italy

Corona **Lager** Mexico

WHITE & ROSÉ

Tainui 2017 Marlborough **Sauvignon Blanc**

Shaw & Smith 2017 Adelaide Hills **Sauvignon Blanc**

La La Land 2017 Victoria **Pinot Gris**

Cantine Lamberti 2016 Lake Garda, Italy
Pinot Grigio delle Venezie IGT Santepietre

Aquilani 2016 **Pinot Grigio**

Terra di Granito 2016 Granite Belt Qld **Viognier**

Taylor Made 2017 Adelaide Hills **Chardonnay**

Days Of Rosé 2017 South Australia **Rosé**

PLANNING YOUR NEXT EVENT?

Just ask us or email at events@corbettandclaude.com.au and we can cater an event or package right for you.

GIFT VOUCHERS AVAILABLE

Sign up to Corbett Collective for news and special member offers at corbettandclaude.com.au

SPARKLING

First Creek 'Botanica' Hunter Valley **NV Brut**

Cantine Lamberti Lake Garda, Italy **NV Prosecco DOC**

Dal Zotto 'Pucino' King Valley **NV Prosecco**