

DINING MENU

ENTRÉES

SYDNEY ROCK OYSTERS Shucked to order, Mignonette	3.5 each
GARLIC SCHIACCIATA	5
ANCHOVIES Croutons, Citrus Segments, Pickled Onion, Balsamico Bianco	12
SALUMI MISTI Bresaola, Mortadella, Prosciutto, Salami, Olives, Caper Berries, Lavosh, Grissini	25
YAMBA PRAWNS Charcoal Grilled Yamba Prawns, Chimichurri Butter Emulsion, Charred Lemon	28
SALT & PEPPER BABY SQUID Crispy Fried Squid, Chili Salt, Burnt Lemon, Aioli	6
STICKY CHICKEN Korean-Glazed Fried Chicken, Cashew Nuts, Aioli	16

SALADS & SIDES

BARLEY SALAD Grilled Chicken, French Peas, Roma Tomato, Spanish Onion, Feta Cheese, Almonds, Herbed Vinaigrette	15
PAPPARDELLE SALAD Pappardelle, Bocconcini, Zucchini, Cherry Tomato, Walnuts, Herb Dressing	12
PUMPKIN SALAD Roasted Pumpkin, Spiced Hummus, Quinoa, Cashew Nuts, Honey-Mustard Dressing	18
PORK BELLY SALAD Crispy Free Range Pork Belly, Caramelized Chili, Charred Pineapple, Papaya, Coriander, Mint	20
MIXED GREENS SALAD Mixed Greens, Cucumber, Carrots, Fennel, Cherry Tomato, Red Radish, Herb Vinaigrette	10
FRIES Aioli or Tomato Sauce	9

MAINS

WAGYU KATSU SANDO Crumbed Wagyu, Brioche, Tonkatsu Mayo, Togarashi	30
CRAB PASTA Tagliatelle, Yuzu Emulsion, Zucchini, Cherry Tomato, Salmon Roe	30
TORTELLINI Wild Mushroom Tortellini, Truffle Velouté, Black & White Fungi, Enoki	25
BEEF SHORT RIB Braised Beef Short Rib, Citrus Slaw, Fries	35
HIBACHI GRILLED DUCK BREAST Miso Glaze, Bok Choy, Garlic, Chili	30
FREE RANGE SPATCHCOCK Ponzu glazed, Roast Vegetables, Charred Lemon, Ginger & Shallot Sauce	28
COAL ROASTED SNAPPER Coal Roasted Snapper, Fennel Puree, Tomato Fondue, Grenobloise Sauce	35

GREAT MEATS

Steaks served with Wagyu Fat Potato, Roasted Truss Cherry Tomatoes, and Watercress with a choice of Red Wine Jus, Peppercorn Jus, Café De Paris Butter, or Gravy

250G NY STRIPLOIN STEAK	28
250G WAGYU RUMP STEAK MBS 5-6 Darling Downs	32
200G TENDERLOIN STEAK 120 Day Grain Fed	35
300G ANGUS SCOTCH FILLET Grain Fed, Southern Grain VIC	38
600G RIB EYE GRAIN FED MBS 2-3, 120 Day Grain Fed	50

CORO-88 CLASSICS

PANKO CRUMBED CHICKEN SCHNITZEL Fries, Mixed Greens & Gravy	20
CHICKEN PARMIGIANA Ham, Napoli Sauce, Mozzarella, Fries, Mixed Greens	22
FISH & CHIPS Beer Battered Flathead, Fries, Mixed Greens, Aioli	22
SPAGHETTI MEATBALLS Pork & Veal Meatballs, Napoli Sauce, Gremolata, Parmesan	19
SOUTHERN FRIED CHICKEN BURGER Swiss Cheese, Bacon, Citrus Slaw, Chipotle Mayo, Fries	22
BACON AND CHEESE BURGER Angus Beef Patty, Bacon, Burger Sauce, Fries	20

FOOD SPECIALS



Mon-Fri 12-3pm	ALL CORRO CLASSICS \$15
\$15 Monday	STEAK NIGHT 250g Sirloin, Fries & Salad
\$18 Wednesday	PASTA & WINE NIGHT Chef's Pasta & Matching Wine
\$15 Thursday	BEER & BURGER NIGHT Try Our Burgers With Schooner of Beer
\$25 Sunday Roast	CORO 88 SIGNATURE ROAST
Saturday & Sunday	KIDS EAT FREE \$25 Sunday <small>1 free kids meal per 1 full priced main purchased</small>

DESSERTS

DOUGHNUTS Caramelised Banana, Dolce Cream, Pistachio, Vanilla Ice Cream	14
MILLE FEUILLE Puff Pastry, Lemon-Mascarpone Curd, Meringue Crumbs, Passionfruit	14
RASPBERRY SORBET	2 / Scoop
BLOOD ORANGE SORBET	2 / Scoop

Kids menu available on request. Strictly for under 12 year olds only.
Valid with purchase of one main meal.

CORO-88

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Prices shown are members. Menu items & prices are
subject to change and availability.