

CORO·88

- entrée -

SYDNEY ROCK OYSTERS

Natural (Mignonette Sauce) 3.5 / 4
Kilpatrick 4.5 / 5
Mornay 4.5 / 5

GARLIC SCHIACCIATA

Italian style bread 5 / 5.5

SCALLOPS

Pea Purée, French Peas, Citrus Beurre Blanc, Avrugia Caviar 23 / 24.5

YAMBA PRAWNS

Charcoal-Grilled, Chimchurri Butter Emulsion, Charred Lemon 28 / 30

SALT & PEPPER SQUID

Crispy Fried, Charred Lemon, Chilli Salt, Aioli 16 / 17

KOREAN-STYLE FRIED CHICKEN

Korean-Glaze, Cashew Nuts, Aioli 16 / 17

2-WAY TOFU

Crispy Fried Tofu, Yuba (Tofu Skin), Garlic Shoots, Picked Onion, Korean Chilli Sauce 15 / 16

- salads and sides -

BARLEY SALAD GF

Grilled Chicken, French Peas, Roma Tomato, Spanish Onion, Feta Cheese, Almonds, Herb Vinaigrette 15 / 16

PUMPKIN SALAD GF

Roasted Pumpkin, Spiced Hummus, Quinoa, Cashew Nuts, Honey-Mustard Dressing 18 / 19

BURRATA SALAD

Burrata, Heirloom Cherry Tomato, Basil Sponge, Croutons, Italian Glaze 18 / 19

MIXED GREEN SALADS GF

Mixed Greens, Cucumber, Carrots, Fennel, Cherry Tomato, Herb Vinaigrette 10 / 10.5

FRIES

Choice of Aioli, Tomato Sauce or BBQ Sauce 9 / 9.5

WEDGES

Sweet Chilli, Sour Cream 12 / 13

- steaks -

250G SIRLOIN 26 / 27.5

250G WAGYU RUMP STEAK

Marble Score 5-6 32 / 34

300G SCOTCH FILLET

Grain-Fed 38 / 40

200G FILET MIGNON

120-Day Grain Fed 35 / 37

600G RIB EYE

Marble Score 2-3, 120-Day Grain-Fed 50 / 52.5

ALL STEAKS ARE SERVED WITH POMME FONDANT & COUSCOUS WITH A CHOICE OF RED WINE JUS, PEPPERCORN JUS, CAFÉ DE PARIS BUTTER, MUSHROOM GRAVY OR GRAVY

- classics -

CHICKEN SCHNITZEL

Mixed Salad, Fries, Gravy 20 / 21

CHICKEN PARMIGIANA

Ham, Napoli Sauce, Cheddar Cheese, Mixed Salad, Fries, Gravy 22 / 23.5

FISH AND CHIPS

Beer-Battered Fish, Mixed Salad, Fries 22 / 23.5

SPAGHETTI MEATBALLS

Pork & Veal Meatballs, Napoli Sauce, Gremolata, Parmesan 19 / 20

BACON AND CHEESE BURGER

Angus Beef Patty, Bacon, Lettuce, Tomato, Cheddar Cheese, Fries 20 / 21

CHICKEN SCHNITZEL BURGER

Hash Brown, Lettuce, Tomato, Mayo, Swiss Cheese, Fries 20 / 21

- mains -

WAGYU KATSU SANDO Served Medium Rare

Crumbed Wagyu, Brioche, Tonkatsu Mayo, Fries 30 / 31.5

BLUE SWIMMER CRAB

Chinese Broccoli, Thai-Style Coconut Sauce 27 / 28.5

HIBACHI GRILLED DUCK BREAST

Miso-Glaze, Smoked Pumpkin Purée, Honey-Soy Eggplant, Blush Turnips 30 / 31.5

PAN-SEARED JOHN DORY GF

Celeriac Purée, Leaks, Caper Cream, Saffron Infused Tapioca Pearls 32 / 34

SQUID INK SPAGHETTI

Prawns, X.O Butter Emulsion, Gremolata 23 / 24.5

BEEF RAGU PASTA

Braised 12 Hours, Pappardelle, Parmesan, Watercress 25 / 26.5

BRAISED LAMB SHANKS

Pomme Purée, Mixed Herb Salad, Red Wine Jus, Pangrattato 32 / 34

320G GRILLED PORK CUTLET

Ponzu-Glaze, Taro, Brussel Sprouts, Daikon 28 / 29.5

WILD MUSHROOM RISOTTO

Black Fungi, Truffle Oil, Enoki, Broccolini Florets 22 / 23.5

CHICKEN-CHORIZO ROULADE

Rice Pilaf, Roasted Broccolini, Corn Purée 24 / 25.5

- desserts -

PANNA COTTA

9 / 9.5

CRÈME BRÛLÉE

10 / 10.5

WHITE & DARK CHOCOLATE GANACHE

Sherry-Chocolate Sauce, Raspberry Sorbet 15 / 16

CHURRO-ECLAIR

Lemon-Mascarpone Cream, Mixed Berry Compote, Dolce Latte 13 / 14

RASPBERRY SORBET

2.5 / 3

BLOOD ORANGE SORBET

2.5 / 3

VANILLA ICE CREAM

1.5 / 2

pre
order
selection

TOMAHAWK STEAK

Wedges & Salad | Choice of Angus or Wagyu

SEAFOOD PLATTER

Lobster, Oysters, Scallops, Prawns, Crab | Option of Caviar Addition

1KG RACK OF LAMB

PRICES TO BE CONFIRMED
UPON ORDERING WITH
48 HOUR NOTICE