

CORO·88

MIENU

ENTRÉES, SALADS, SIDES

	MEMBERS	VISITORS
SYDNEY ROCK OYSTERS 		
Natural with Mignonette	4.5	5.0
Variations:	5.5	6.0
Kilpatrick		
Mornay		
Champagne Gel		
Oyster Sampler (1 dozen; 4 of each variation).....	60.0	63.0
GARLIC SCHIACCIATA 	7.0	7.5
Add Mozzarella Cheese	2.5	3.0
YAMBA PRAWNS	30.0	32.0
Nduja-Prawn Bisque, Toum, Vincotto, Charred Lime		
BAKED NEW ZEALAND MUSSELS  Half Dozen.....	19.0	20.0
Bechamel Sauce, Mozzarella Cheese		
Full Dozen	32.0	35.0
CRISPY FRIED SALT & PEPPER SQUID	19.0	20.0
Charred Lemon, Chilli Salt, Aioli		
GIRASOLI BURRATA PASTA 	20.0	21.0
Romesco Sauce, Smoked Paprika, Parmesan Cheese		
Make It a Main	27.0	29.0
KOREAN-STYLE FRIED CHICKEN	19.0	20.0
Sweet & Spicy Korean Glaze, Japanese Mayo		



GLUTEN-FREE



VEGETARIAN

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ENTRÉES, SALADS, SIDES

	MEMBERS	VISITORS
PAN-SEARED SCALLOPS  Pea Puree, French Peas, Chimichurri Butter Emulsion, Avruga Caviar	26.5	28.0
YUZU GLAZED KINGFISH CUTLET  <i>CLUBS NSW PERFECT PLATE WINNER</i> Pickled Daikon, Rosé-Infused Watermelon Pearls, Konbu Butter Emulsion	19.0	20.0
ROASTED PUMPKIN SALAD   Spiced Hommus, Quinoa, Honey-Mustard Dressing	19.0	20.0
MIXED GREEN SALAD   Mixed Seasonal Greens, Cucumber, Carrots, Tomato, Red Onion, Herbed Vinaigrette	12.0	13.0
CAESAR SALAD Cos Lettuce, Croutons, Bacon, Egg, Caesar Dressing, Parmesan Cheese <i>Great with Grilled Chicken or Grilled Prawns</i>	15.0	16.0
ROASTED CAULIFLOWER SALAD   Harissa Yoghurt, Frisée, Golden Raisin, Sesame Dressing <i>Great with Grilled Chicken or Grilled Prawns</i>	17.0	18.0
FRIES  Choice of Aioli, Tomato or BBQ Sauce	11.5	12.0
SWEET POTATO WEDGES  Sour Cream & Sweet Chilli Sauce	15.0	16.0

EXTRAS

POMME PUREE  	5.0	5.5
ROASTED SEASONAL VEGETABLES  	7.0	7.5
GRILLED PRAWNS (4) 	7.0	7.5
GRILLED CHICKEN 	6.0	6.5







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MAINS

	MEMBERS	VISITORS
WAGYU KATSU SANDO <i>Served Medium Rare</i> Crumbed Wagyu Steak, Brioche, Fries, Tonkatsu Mayo	35.0	37.0
2-DAY DRY AGED DUCK BREAST Miso Glaze, Heirloom Beetroot, Orange Reduction, Fregola	36.0	38.0
SQUID INK PASTA Prawns, X.O. Butter Emulsion, Gremolata, Chilli Threads	27.0	29.0
PAN-SEARED JOHN DORY  Celeriac Puree, Leeks, Roasted Cocktail Potato, Caper Cream Sauce	40.5	43.0
LAMB BACKSTRAP  Ash Chevre, Caramelised Cocktail Onion, Yellow Squash, Mint Gel, Lamb Jus	38.0	40.0
MIXED MUSHROOM RISOTTO  Shiitake, Enoki, White Button & Shimeji Mushrooms <i>Great with Grilled Chicken</i>	23.5	25.0
SPAGHETTI CARBONARA Guanciale, Truffle Pecorino, Gremolata <i>Great with Grilled Chicken</i>	25.5	27.0
200G BEEF FILET MIGNON Zucchini Gratin, Peruvian Pepper Drops, French Peas, Bone Marrow Jus	46.5	49.0
CORN-FED CHICKEN BREAST Garlic Polenta, Shiitake Mushroom, Chicken Dashi, Raspberry	27.0	29.0
GRILLED SALMON  Coconut Puree, Confit Heirloom Cherry Tomatoes, Wakame, Colatura di Alici Dressing	34.0	36.0
BLACK ANGUS SHORT RIB  Pomme Puree, Fresh Herb Salad, Pickled Cocktail Onion, Bordelaise Sauce	34.0	36.0



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STEAKS

Served with Fries, Mixed Salad, & your choice of Sauce – Gravy, Red Wine Jus, or Peppercorn.

	MEMBERS	VISITORS
250G SIRLOIN Pasture Fed, Gippsland Angus	29.5	31.0
250G WAGYU RUMP Marble Score 5+	37.0	39.0
250G ANGUS FLAT IRON STEAK Grain Fed, Jacks Creek	38.0	40.0
300G SCOTCH FILLET Pasture Fed, Black Angus	45.5	48.0
500G T-BONE Pasture Fed, Darling Downs	51.0	54.0
500G DRY AGED BONE-IN STRIPLOIN 60-day Dry Aged, Pasture Fed, Murray River	55.0	58.0
600G-700G RIB EYE Pasture Fed, Black Angus	69.0	73.0
PREMIUM SAUCES • Truffle-Mushroom • Bordelaise (Bone Marrow) • Café de Paris Butter • Bearnaise	3.0	3.5

EXTRAS

POMME PUREE  	5.0	5.5
ROASTED SEASONAL VEGETABLES  	7.0	7.5
GRILLED PRAWNS (4) 	7.0	7.5
GRILLED CHICKEN 	6.0	6.5
SWAP FRIES FOR SWEET POTATO WEDGES 	5.0	5.5



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CLASSICS

	MEMBERS	VISITORS
BANGERS & MASH 	22.5	24.0
Cumberland Pork Sausage, Mashed Potato, Caramelised Onion, Green Peas, Gravy		
CHICKEN SCHNITZEL	21.5	23.0
Fries, Mixed Salad, Gravy		
CHICKEN PARMIGIANA	24.5	26.0
Ham, Napoli Sauce, Mozzarella Cheese, Fries, Mixed Salad, Gravy		
HOUSE-MADE FISH & CHIPS	24.5	26.0
Battered Hoki Fillets, Fries, Mixed Salad, Aioli		
SPAGHETTI MEATBALLS	22.0	23.0
Pork & Veal Meatballs, Napoli Sauce, Parmesan Cheese, Gremolata		
BACON & CHEESE BURGER	21.5	23.0
Angus Beef Patty, Bacon, Lettuce, Tomato, Cheddar Cheese, Fries, Aioli		
Extra Patty & Cheese	5.0	5.5
Add egg	1.9	2.0
SEAFOOD BASKET	31.0	33.0
Battered Hoki Fillets, Salt & Pepper Squid, Tempura Prawns, Fries, Charred Lemon, House-made Tartare Sauce		

EXTRAS

POMME PUREE  	5.0	5.5
ROASTED SEASONAL VEGETABLES  	7.0	7.5
SWAP FRIES FOR SWEET POTATO WEDGES 	5.0	5.5



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DESSERTS

	MEMBERS	VISITORS
CRÈME BRÛLÉE 	13.0	14.0
STRAWBERRY / LEMON SORBET 	3.0	3.5
GELATO SCOOP	4.0	4.5
Cookies & Cream		
Salted Caramel		
Vanilla Bean		
Pistachio		
Gelato Sampler (<i>Choose any 3</i>)	10.5	11.0
BANANA SPLIT	16.0	17.0
Caramelised Banana, Vanilla Bean Gelato, Whipped Cream, Caramel Sauce, Maraschino Cherries		
SUNDAE	14.0	15.0
Vanilla Bean Gelato, Whipped Cream, Hundreds & Thousands <i>Choice of Chocolate, Caramel or Strawberry Sauce</i>		
DARK CHOCOLATE MOUSSE	17.0	18.0
Chocolate Genoise, White Chocolate Crumb, Hazelnut, Raspberry <i>Great with Gelato or Sorbet</i>		

PRE-ORDER SELECTIONS

Requires 48 hours notice

ANGUS TOMAHAWK STEAK 1.5-2kg	\$15 per 100g
Served with Mixed Salad, Wedges & your choice of Sauces	
SEAFOOD PLATTER Min. 2 people	\$95 per person
Seasonal Seafood Selection	
RACK OF LAMB 800g-1kg	\$90 per rack
Served with Mixed Salad, Wedges, & Mint Gel	
CAVIAR	
Oscieta Sturgeon Caviar 30g	\$150
Siberian Beluga Caviar 30g	\$250
Served with Buckwheat Bellinis, Crème Fraîche, Chives	

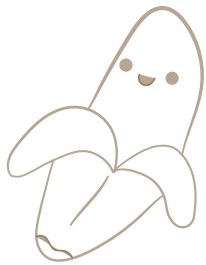


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KIDS MENU



FOOD

Kids eat 50% off on Weekends*



SPAGHETTI MEATBALLS 15.0

KIDS BURGER & CHIPS 15.0

BATTERED FISH & CHIPS 15.0

CHICKEN STRIPS & CHIPS 15.0



DRINKS & DESSERTS

KIDS SOFT DRINK

Selections: 4.0

- Lemonade
- Pepsi
- Pepsi Max
- Solo
- Pink Lemonade



SUNDAE

Selections: 15.00

- Chocolate Sauce
- Caramel Sauce
- Strawberry Sauce



BANANA SPLIT 17.0

GELATO SCOOP 4.5

Cookies & Cream
 Salted Caramel
 Vanilla Bean
 Pistachio
 Gelato Sampler (*Choose any 3*) 11.0



***One 50% off Kids Meal per Main, Steak, or Classic meal purchased.
One 50% off meal per child.**