

CORO·88

GROUP MENU

ALTERNATE DROP

CHOOSE 2 DISHES FROM EACH COURSE

2-COURSE MENU \$60 | 3-COURSE MENU \$70

ENTRÉES

Served with Garlic Schiacciata to share!

BAKED NEW ZEALAND MUSSELS

Bechamel Sauce, Mozzarella Cheese

CRISPY FRIED SALT & PEPPER SQUID

Charred Lemon, Chilli Salt, Aioli

KOREAN-STYLE FRIED CHICKEN

Sweet & Spicy Korean Glaze, Japanese Mayo

VEGETARIAN OPTIONS

ROASTED PUMPKIN SALAD

Spiced Hommus, Quinoa, Honey-Mustard Dressing

CAESAR SALAD

Cos Lettuce, Croutons, Bacon, Egg, Caesar Dressing, Parmesan Cheese

ROASTED CAULIFLOWER SALAD

Harissa Yoghurt, Frisée, Golden Raisins, Sesame Dressing

GIRASOLI BURRATA PASTA

Romesco Sauce, Smoked Paprika, Parmesan Cheese

PREMIUM OPTIONS

Ask staff for details!

CHARCUTERIE BOARD

SANDWICH AND SALAD PLATTERS

MAINS

Served with Sweet Potato Wedges to share!

ROASTED CHICKEN

Miso Glaze, Grilled Seasonal Vegetables

250G SIRLOIN

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

MARKET FISH

Grilled Broccolini, Coconut Puree, Confit Cherry Tomatoes

BRAISED LAMB SHANK

Pomme Puree, Fresh Herb Salad, Red Wine Jus

VEGETARIAN OPTIONS

CASSARECCE ALA VODKA

Vodka & Tomato Cream Sauce, Chilli, Parmesan Cheese

SAFFRON RISOTTO

Dutch Carrots, Broccolini, French Peas, Parmesan Cheese

GIRASOLI BURRATA PASTA

Romesco Sauce, Smoked Paprika, Parmesan Cheese

DESSERTS

Served with Vanilla Ice Cream!

WILD BERRY CHEESECAKE

TIRAMISU CAKE

TARTLET – Apple or Custard

CANAPE MENU

\$45 PER PERSON

CHOOSE ANY 6 ACROSS SELECTIONS

SAVOURY

SALT & PEPPER SQUID

KOREAN FRIED CHICKEN

MUSHROOM OR PUMPKIN ARANCINI

PEKING DUCK SPRING ROLL

PORK AND VEAL MEATBALLS

VEGETARIAN SPRING ROLL

CHICKEN SATAY SKEWERS

CRUMBED PRAWN CUTLETS

PORK & CHIVE DUMPLING

SWEET

WILD BERRY CHEESECAKE

TIRAMISU CAKE

PASSIONFRUIT CHEESECAKE

CHOCOLATE CAKE

PREMIUM OPTIONS

CHARCUTERIE BOARD - \$10/PP

SANDWICH AND SALAD PLATTERS - \$10/PP

SLIDERS & CHICKEN BUFFALO WINGS - \$10/PP

CORO-88

FUNCTION ENQUIRY

Contact Person: _____

Contact Number: _____

Email: _____

Function Type: _____

Date of Function: _____

Number of Guests: _____

Start of Function: _____

Conclusion of Function: _____

Catering (Specify): _____

TERMS AND CONDITIONS

1. Valid identification is required for all guests 18+ (Photo Card, Keypass, Driver or Rider License or Passport) for entry to premises.
2. Deposit of \$100 required.
3. Deposit is non-refundable if cancelled less than 7 days prior to booking.
4. Number of guests are to be finalised 7 days prior booking.
5. Menu choices are to be finalised 7 days prior booking.
6. If the number of guests who attend is lower than confirmed amount, the original confirmed amount will be charged.
7. If the number of guests who attend is higher than the confirmed amount, function menu food cannot be guaranteed and guests may need to order off the regular dining menu.
8. Cakeage charge of \$2.50 per person applies for customer supplied cakes.
9. BYO alcohol is prohibited.
10. All prices are inclusive of GST and Members discount.
11. Terms & Conditions are subject to change.

Customer Name: _____

Date: _____

Signature: _____

Processed by: _____