

**CORO·88**

# **MIENU**

# ENTRÉES, SALADS, SIDES

	MEMBERS	VISITORS
<b>SYDNEY ROCK OYSTERS</b> 		
Natural with Mignonette .....	<b>4.5</b>	<b>5.0</b>
Variations: .....	<b>5.5</b>	<b>6.0</b>
Kilpatrick		
Mornay		
Champagne Gel		
Oyster Sampler (1 dozen; 4 of each variation).....	<b>60.0</b>	<b>63.0</b>
<b>GARLIC SCHIACCIATA</b> 	<b>7.0</b>	<b>7.5</b>
Add Mozzarella Cheese .....	<b>2.5</b>	<b>3.0</b>
<b>SEAFOOD KATAIFI</b> .....	<b>10.0</b>	<b>10.0</b>
<i>CLUBS NSW PERFECT PLATE AWARDS 2024 ENTRY - TASTE AND VOTE NOW!</i>		
Seafood Mousse, Celeriac Cream, Saffron-Infused Celeriac Ribbons, Avruga Caviar, Finger Lime		
<b>YAMBA PRAWNS</b> .....	<b>30.0</b>	<b>32.0</b>
Nduja-Prawn Bisque, Toum, Vincotto, Charred Lime		
<b>BAKED NEW ZEALAND MUSSELS</b> Half Dozen.....	<b>19.0</b>	<b>20.0</b>
Bechamel Sauce, Mozzarella Cheese		
<b>Full Dozen</b> .....	<b>32.0</b>	<b>35.0</b>
<b>CRISPY FRIED SALT &amp; PEPPER SQUID</b> .....	<b>19.0</b>	<b>20.0</b>
Charred Lemon, Chilli Salt, Aioli		
<b>GIRASOLI BURRATA PASTA</b> 	<b>20.0</b>	<b>21.0</b>
Romesco Sauce, Smoked Paprika, Parmesan Cheese		
<b>Make it a Main</b> .....	<b>27.0</b>	<b>29.0</b>
<b>KOREAN-STYLE FRIED CHICKEN</b> .....	<b>19.0</b>	<b>20.0</b>
Sweet & Spicy Korean Glaze, Japanese Mayo		



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# ENTRÉES, SALADS, SIDES

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

# EXTRAS

<b>POMME PUREE</b>   .....	<b>5.0</b>	<b>5.5</b>
<b>ROASTED SEASONAL VEGETABLES</b>   .....	<b>7.0</b>	<b>7.5</b>
<b>GRILLED PRAWNS (4)</b>  .....	<b>7.0</b>	<b>7.5</b>
<b>GRILLED CHICKEN</b>  .....	<b>6.0</b>	<b>6.5</b>








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# MAINS

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



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# STEAKS

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

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

# EXTRAS

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



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# CLASSICS

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

# EXTRAS

<b>POMME PUREE</b>  	<b>5.0</b>	<b>5.5</b>
<b>ROASTED SEASONAL VEGETABLES</b>  	<b>7.0</b>	<b>7.5</b>
<b>SWAP FRIES FOR SWEET POTATO WEDGES</b> 	<b>5.0</b>	<b>5.5</b>



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# DESSERTS

	MEMBERS	VISITORS
<b>CRÈME BRÛLÉE</b> 	<b>13.0</b>	<b>14.0</b>
<b>STRAWBERRY / LEMON SORBET</b> 	<b>3.0</b>	<b>3.5</b>
<b>GELATO SCOOP</b> .....	<b>4.0</b>	<b>4.5</b>
Cookies & Cream		
Salted Caramel		
Vanilla Bean		
Pistachio		
Gelato Sampler ( <i>Choose any 3</i> ).....	<b>10.5</b>	<b>11.0</b>
<b>PARIS-BREST</b> .....	<b>10.0</b>	<b>10.0</b>
<i>CLUBS NSW PERFECT PLATE AWARDS 2024 ENTRY - TASTE AND VOTE NOW!</i>		
Coconut Cream, Lychee Gel, Caramelised Coconut Flakes, Lychee Puree, Blood Orange Tuille		
<b>BANANA SPLIT</b> .....	<b>16.0</b>	<b>17.0</b>
Caramelised Banana, Vanilla Bean Gelato, Whipped Cream, Caramel Sauce, Maraschino Cherries		
<b>SUNDAE</b> .....	<b>14.0</b>	<b>15.0</b>
Vanilla Bean Gelato, Whipped Cream, Hundreds & Thousands <i>Choice of Chocolate, Caramel or Strawberry Sauce</i>		
<b>DARK CHOCOLATE MOUSSE</b> .....	<b>17.0</b>	<b>18.0</b>
Chocolate Genoise, White Chocolate Crumb, Hazelnut, Raspberry <i>Great with Gelato or Sorbet</i>		

## PRE-ORDER SELECTIONS

Requires 48 hours notice

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

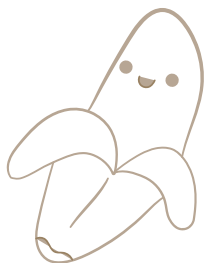


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# KIDS MENU



## 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.**