

CORO·88

MENU

ENTRÉES, SALADS, SIDES

	MEMBERS	VISITORS
SYDNEY ROCK OYSTERS 		
Natural with Mignonette	4.5	5.0
Variations:	5.5	6.0
Kilpatrick		
Mornay		
Confit Garlic & Chives		
Oyster Sampler (Any Mixed Dozen)	60.0	63.0
GARLIC SCHIACCIATA 	7.5	8.0
Add Mozzarella Cheese	2.5	3.0
YUZU GLAZED KINGFISH CUTLET 	19.0	20.0
<i>Clubs NSW Perfect Plate Winner</i>		
Pickled Daikon, Rosé-Infused Watermelon Pearls, Konbu Butter Emulsion		
YAMBA PRAWNS 	32.0	34.0
Nduja-Prawn Bisque, Toum, Vincotto, Charred Lime		
BAKED NEW ZEALAND MUSSELS <i>Half Dozen</i>	20.5	22.0
Bechamel Sauce, Mozzarella Cheese		
<i>Full Dozen</i>	36.0	38.0
<i>Great with Garlic Schiacciata</i>		
CRISPY FRIED SALT & PEPPER SQUID	20.0	21.0
Lime & Pepper Seasoning, Aioli		
KOREAN-STYLE FRIED CHICKEN	20.0	21.0
Sweet & Spicy Korean Glaze, Japanese Mayo		
PAN-SEARED SCALLOPS 	28.5	30.0
Pea Puree, French Peas, Chimichurri Butter Emulsion, Avruga Caviar		
FRUITS DE MER MODERNE 	10.0	10.0
Seafood Mosaic, Yuzu Pickled Squid, Nduja-Prawn Bisque Foam, Tobiko (Fish Roe)		
<i>Clubs NSW Perfect Plate 2025 Entry</i>		



GLUTEN-FREE



VEGETARIAN



SPICY

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ENTRÉES, SALADS, SIDES

	MEMBERS	VISITORS
BEEF TARTARE ON ROASTED BONE MARROW Beef Tenderloin, Grapefruit Suprêmes, Black Garlic Paste, Crostini	30.0	32.0
ROASTED PUMPKIN SALAD   Spiced Hummus, Quinoa, Honey-Mustard Dressing <i>Great with Grilled Chicken or Grilled Prawns</i>	20.0	21.0
MIXED GREEN SALAD   Mixed Seasonal Greens, Cucumber, Carrots, Tomato, Spanish Onion, Herbed Vinaigrette	14.0	15.0
CAESAR SALAD Cos Lettuce, Croutons, Bacon, Egg, Caesar Dressing, Parmesan Cheese <i>Great with Grilled Chicken or Grilled Prawns</i>	17.0	18.0
ROASTED CAULIFLOWER SALAD   Harissa Yoghurt, Frisée, Golden Raisin, Sesame Dressing <i>Great with Grilled Chicken or Grilled Prawns</i>	19.0	20.0
FRIES  Choice of Aioli, Tomato or BBQ Sauce	14.0	15.0
SWEET POTATO WEDGES  Sour Cream & Sweet Chilli Sauce	17.0	18.0

EXTRAS

POMME PUREE   Pommes	7.5	8.0
ROASTED SEASONAL VEGETABLES   Roasted seasonal vegetables with olive oil	7.5	8.0
GRILLED PRAWNS (4)  Grilled prawns with lemon juice	7.5	8.0
GRILLED CHICKEN  Grilled chicken with lemon juice	7.5	8.0



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| MAINS

	MEMBERS	VISITORS
2-DAY DRY AGED DUCK BREAST Miso Glaze, Fregola, Heirloom Beetroot, Orange Reduction	38.0	40.0
SQUID INK PASTA Prawns, X.O. Butter Emulsion, Gremolata, Angel Hair Chilli	28.5	30.0
JOHN DORY À LA MOUCLADE Creamy Curry Sauce, Confit Desiree Potato, Grilled Broccolini Florets, Sun-Dried Tomato, Coconut Cream Reduction	41.5	44.0
300G LAMB BACKSTRAP  Jerusalem Artichoke Puree, Aleppo Pepper Butter Emulsion, Crispy Artichoke Skin	42.5	45.0
PUMPKIN & SAGE RISOTTO   Butternut Pumpkin, Mascarpone Sauce, Pumpkin Reduction, Balsamic Glaze <i>Great with Grilled Chicken or Grilled Prawns</i>	25.5	27.0
MALATANG-STYLE CASARECCE PASTA    Szechuan-Style Cream Sauce, Parmesan Cheese, Onion Sprouts <i>Great with Grilled Chicken or Grilled Prawns</i>	24.5	26.0
CHICKEN & BACON "LASAGNE"  Layered Chicken & Bacon, Truffle Polenta, Almond Cream, Chicken Bouillon	30.0	32.0
DRY AGED SALMON Smoked Salmon Brandade, Saffron Cream Sauce, Tobiko (Fish Roe)	40.0	42.0
KOREAN BOSSAM-SYLE PORK BELLY  Konbu Rice, Taberu Rayu, Chinese Sausage, Pickled Jicama	28.5	30.0
DRY AGED BARRAMUNDI  New Zealand Littleneck Clams, Baby Fennel, Parsnip, Tarragon Beurre Blanc	38.0	40.0



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STEAKS

Served with Fries, Mixed Salad & Your Choice of Gravy or Red Wine Jus

	MEMBERS	VISITORS
250G SIRLOIN Pasture Fed, Gippsland Angus	31.0	33.0
250G WAGYU RUMP Marble Score 5+	38.0	40.0
250G ANGUS FLAT IRON STEAK Grain Fed, Jacks Creek	38.0	40.0
300G SCOTCH FILLET Pasture Fed, Black Angus	47.5	50.0
200G FILET MIGNON Pasture Fed, Gippsland Angus	47.5	50.0
500G T-BONE Pasture Fed, Darling Downs	54.0	57.0
500G DRY AGED BONE-IN STRIPLOIN 60-day Dry Aged, Pasture Fed, Murray River	59.0	62.0
600G-700G RIB EYE Pasture Fed, Black Angus	74.0	78.0
PREMIUM SAUCES Truffle-Mushroom • Bearnaise • Peppercorn Medley • Chimichurri	3.0	3.5

EXTRAS

POMME PUREE  	7.5	8.0
ROASTED SEASONAL VEGETABLES  	7.5	8.0
GRILLED PRAWNS (4) 	7.5	8.0
GRILLED CHICKEN 	7.5	8.0
SWAP FRIES FOR SWEET POTATO WEDGES  	5.5	6.0



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CLASSICS

	MEMBERS	VISITORS
BANGERS & MASH	24.5	26.0
Cumberland Pork Sausage, Mashed Potato, Caramelised Onion, Green Peas, Gravy		
CHICKEN SCHNITZEL	22.5	24.0
Fries, Mixed Salad, Gravy		
CHICKEN PARMIGIANA	25.5	27.0
Ham, Napoli Sauce, Mozzarella Cheese, Fries, Mixed Salad, Gravy		
HOUSE-MADE FISH & CHIPS	25.5	27.0
Battered Hoki Fillets, Fries, Mixed Salad, Aioli		
SPAGHETTI MEATBALLS	23.5	25.0
Pork & Veal Meatballs, Napoli Sauce, Parmesan Cheese, Gremolata		
BACON & CHEESE BURGER	23.5	25.0
200G Angus Beef Patty, Bacon, Lettuce, Tomato, Cheddar Cheese, Fries, Aioli		
Extra Patty & Cheese	5.5	6.0
Add Egg	2.5	3.0

EXTRAS

POMME PUREE  	7.5	8.0
ROASTED SEASONAL VEGETABLES  	7.5	8.0
SWAP FRIES FOR SWEET POTATO WEDGES  	7.5	8.0



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DESSERTS

	MEMBERS	VISITORS
CRÈME BRÛLÉE 	14.0	15.0
GELATO SCOOP	4.5	5.0
Cookies & Cream		
Salted Caramel		
Vanilla Bean		
Pistachio		
Gelato Sampler (Choose any 3)	11.0	12.0
CHOCOLATE LAVA CAKE	12.0	13.0
Whipped Cream		
<i>Great with Vanilla Bean Gelato</i>		
BANANA SPLIT 	16.0	17.0
Caramelised Banana, Vanilla Bean Gelato, Whipped Cream,		
Salted Caramel Sauce, Maraschino Cherries		
<i>Great with Vanilla Bean Gelato</i>		
SUNDAE 	14.0	15.0
Vanilla Bean Gelato, Whipped Cream, Hundreds & Thousands		
<i>Choice of Chocolate, Caramel or Strawberry Sauce</i>		
LES SAISONS (THE SEASONS) 	10.0	10.0
Black Sesame Genoise, Truffle & Dark Chocolate Ganache, Miso-Caramel Popcorn,		
Cherry Sponge, Matcha Crumbs		
<i>Clubs NSW Perfect Plate 2025 Entry</i>		

PRE-ORDER SELECTIONS

Requires 48 hours notice. Includes member discount.

ANGUS TOMAHAWK STEAK 1.5-2kg	15.0 per 100g.
Served with Mixed Salad, Wedges & your choice of Sauces	
SEAFOOD PLATTER <i>Min. 2 people</i>	95.0 per person
Seasonal Seafood Selection	
ROASTED LAMB SHOULDER	70.0 per kg.
Roasted Vegetables, Peppercorn Medley Sauce	
CAVIAR	
Oscietra Sturgeon 30g	150.0
Siberian Beluga 30g	250.0
Served with Buckwheat Blinis, Crème Fraîche, Chives	



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KIDS MENU*

*Valid only for any child under 13 years old.

FOOD

Kids eat 50% off on Weekends*

SPAGHETTI MEATBALLS	16.0
KIDS BURGER & CHIPS	16.0
BATTERED FISH & CHIPS	16.0
CHICKEN STRIPS & CHIPS	16.0

DRINKS & DESSERTS

KIDS SOFT DRINK

Selections:	4.0
Lemonade	
Pepsi	
Pepsi Max	
Solo	
Pink Lemonade	

SUNDAE

Selections:	15.0
Chocolate Sauce	
Caramel Sauce	
Strawberry Sauce	

BANANA SPLIT

.....	17.0
Caramelised Banana, Vanilla Bean Gelato, Whipped Cream, Salted Caramel Sauce, Maraschino Cherries	

GELATO SCOOP

.....	5.0
Cookies & Cream	
Salted Caramel	
Vanilla Bean	
Pistachio	
Gelato Sampler (Choose any 3).....	12.0

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



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