

GROUP MENU |ALTERNATE DROP






CORO • 88

(CHOOSE 2 FROM EACH OPTION)





2-COURSE MENU \$65

3-COURSE MENU \$75




ENTRÉES

- Tamari-Ponzu Glazed Beef Skewers, Pickled Cucumber 
- Crispy Fried Salt & Pepper Squid, Lime & Pepper Seasoning, Aioli 
- Korean-Style Fried Chicken, Sweet & Spicy Korean Glaze, Japanese Mayo 
- Prawn Cocktail, Cocktail Sauce, Salsa, Cos Hearts  

PREMIUM SUPPLEMENT SEE STAFF FOR PRICES

- Sydney Rock Oysters  
- Charcuterie & Cheese Board
- Seafood Platter  
- Caviar – Siberian Beluga Or Oscietra Sturgeon

MAINS

- Roasted Chicken Maryland, Miso Glaze, Roasted Seasonal Vegetables  
- 250G Sirloin, Fries, Mixed Salad, Garvy or Redwine Jus 
- Silver Dory, Trio of Fennel (Fennel Slaw, Baby Fennel & Fennel Fronds), Saffron & Vanilla-Butter Cream Sauce 
- Squid Ink Pasta, Prawns, X.O. Butter Emulsion, Angel Hair Chilli
- Risotto Primavera, Asparagus, Carrots, French Peas, Cherry Tomato Medley, Parmesan Cheese

PREMIUM SUPPLEMENT

- Tomahawk – Baby, Angus, Wagyu
- Sharing Upgrade (\$10pp)
 - Cheesy Garlic Bread
 - Mixed Green or Caesar Salad
 - Fries or Wedges

DESSERTS

- Chocolate Lava Cake
- Mini Pavlova



GLUTEN-FREE



VEGETARIAN



DAIRY FREE





Kindly notify our staff of any allergies or dietary restrictions prior to placing your order.

CANAPE MENU

\$55

(CHOOSE ANY 5)



SAVOURY

- Crispy Fried Salt & Pepper Squid 
- Korean-Style Fried Chicken 
- Mushroom Arancini   
- Vegetarian Spring Roll 
- Chicken Satay Skewers  
- Crumbed Prawn Cutlet 
- Prawn Cocktail  
- Pork and Chive Dumpling 

SWEET

- Tiramisu Cake
- Passionfruit Cheesecake
- Chocolate Cake

PREMIUM (\$15)

- Charcuterie & Cheese Board
- Wagyu Sliders
- Pulled Pork Bao Buns 
- Beef Skewers  



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VEGETARIAN



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CORO-88

FUNCTION ENQUIRY

Contact Person: _____

Contact Number: _____

Email: _____

Function Type: _____

Date of Function: _____

Number of Guests: _____

Time of Function: _____

Conclusion of Function: _____

Catering (Specify): _____

TERMS AND CONDITIONS

1. Minimum 15 people
2. Valid identification is required for all guests 18+ (Photo Card, Keypass, Driver or Rider License or Passport) for entry to premises.
3. Deposit of \$100 required.
4. Deposit is non-refundable if cancelled less than 7 days prior to booking.
5. Number of guests are to be finalised 7 days prior booking.
6. Menu choices are to be finalised 7 days prior booking.
7. If the number of guests who attend is lower than confirmed amount, the original confirmed amount will be charged.
8. 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.
9. Cakeage charge of \$2.50 per person applies for customer supplied cakes.
10. BYO alcohol is prohibited.
11. All prices are inclusive of GST and Members discount.
12. Terms & Conditions are subject to change.

Customer Name: _____

Date: _____

Signature: _____

Processed by: _____