

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		
Yuzu, Ginger & Shallot		
Oyster Sampler (1 dozen; 4 of each variation).....	60.0	63.0
GARLIC SCHIACCIATA 	7.5	8.0
Add Mozzarella Cheese	2.5	3.0
SEAFOOD KATAIFI	15.0	16.0
<i>CLUBS NSW PERFECT PLATE WINNER</i>		
Seafood Mousse, Celeriac Cream, Saffron-Infused Celeriac Ribbons, Avruga Caviar, Finger Lime		
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		
MOULES MARINIÈRES  <i>Half Dozen</i>	19.0	20.0
New Zealand Mussels, Konbu Stock Emulsion, Dry White Wine, Cream		
<i>Full Dozen</i>	33.0	35.0
CRISPY FRIED SALT & PEPPER SQUID	20.0	21.0
Charred Lemon, Chilli Salt, 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		



GLUTEN-FREE



VEGETARIAN



CHILI

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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
RICOTTA & PANZANELLA SALAD  Heirloom Cherry Tomato, Cucumber, Croutons, Smoked Honey, Balsamic Glaze, Basil Florets	19.0	20.0
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	7.5	8.0
GRILLED PRAWNS (4)  Grilled prawns	7.5	8.0
GRILLED CHICKEN  Grilled chicken	7.5	8.0



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MAINS

	MEMBERS	VISITORS
LOBSTER ROLL Brioche Roll, Lobster & Kani Mix, Flying Fish Roe, Coral Lettuce, Chips	35.0	37.0
2-DAY DRY AGED DUCK BREAST Miso Glaze, Fregola, Heirloom Beetroot, Orange Reduction	37.0	39.0
SQUID INK PASTA Prawns, X.O. Butter Emulsion, Gremolata, Chilli Threads	27.5	29.0
JOHN DORY ARROSER  Sauce Vierge a la Provençal, Fioretto Blossom, Saffron Crumbs	41.5	44.0
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 or Grilled Prawns</i>	24.5	26.0
GOCHUJANG-ALFREDO PASTA   Casarecce Pasta, Gochujang-Alfredo Cream Sauce, Taberu Rāyu, Parmesan Cheese <i>Great with Grilled Chicken or Grilled Prawns</i>	23.5	25.0
TSUYU CHICKEN BREAST Coconut Cream Custard, Shallot Threads, Chicken Jus, Crispy Chicken Skin, Pomegranate	28.5	30.0
300G DRY AGED SALMON  Black Sesame Crème, Asparagus, Sauce Maitaise, Togarashi	40.0	42.0
FULL RACK GRILLED LAMB RIBLETS  Moroccan Spiced Lamb Riblets, Eggplant Caviar, Yoghurt-Tahini Sauce, Chilli Oil <i>Good dish to share!</i>	45.5	48.0



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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	30.0	32.0
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	47.5	50.0
200G FILET MIGNON Pasture Fed, Gippsland Angus	47.5	50.0
500G T-BONE Pasture Fed, Darling Downs	52.0	55.0
500G DRY AGED BONE-IN STRIPLOIN 60-day Dry Aged, Pasture Fed, Murray River	57.0	60.0
600G-700G RIB EYE Pasture Fed, Black Angus	71.0	75.0
PREMIUM SAUCES • Truffle-Mushroom • Bordelaise (Bone Marrow) • Café de Paris Butter • Bearnaise • Chimichurri Sauce	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
SEAFOOD BASKET	33.0	35.0
Battered Hoki Fillets, Salt & Pepper Squid, Crumbed Prawns, Fries, Charred Lemon, House-made Tartare Sauce		

EXTRAS

POMME PUREE  	7.5	8.0
ROASTED SEASONAL VEGETABLES  	7.5	8.0
SWAP FRIES FOR SWEET POTATO WEDGES  	5.5	6.0



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DESSERTS

	MEMBERS	VISITORS
CRÈME BRÛLÉE 	14.0	15.0
STRAWBERRY / LEMON SORBET 	3.0	3.5
GELATO SCOOP	4.5	5.0
Cookies & Cream		
Salted Caramel		
Vanilla Bean		
Pistachio		
Gelato Sampler (<i>Choose any 3</i>)	11.0	12.0
CHOUX BUN AU CRAQUELIN	16.0	17.0
Coconut Crèmeux, Lychee Gel, Caramelised Coconut Flakes, Lychee Puree		
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>		
MANDARIN POSSET 	14.0	15.0
Stawberry, Mixed Berry Compote, Vanilla Bean Gelato		

PRE-ORDER SELECTIONS

Requires 48 hours notice. Includes member discount.

ANGUS TOMAHAWK STEAK 1.5-2kg	\$15 per 100g
Served with Mixed Salad, Wedges & your choice of Sauces	
SEAFOOD PLATTER <i>Min. 2 people</i>	\$95 per person
Seasonal Seafood Selection	
RACK OF LAMB 800g-1kg	\$90 per rack
Served with Mixed Salad, Wedges, & Mint Gel	
CAVIAR	
Oscietra 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 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

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.**