CORO·88

IMENU

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
CLUBS NSW PERFECT PLATE WINNER		
Seafood Mousse, Celeriac Cream, Saffron-Infused Celeriac Ribbons, Avruga Caviar, Finger Lime		
YUZU GLAZED KINGFISH CUTLET (*)	19.0	20.0
CLUBS NSW PERFECT PLATE WINNER		
Pickled Daikon, Rosé-Infused Watermelon Pearls, Konbu Butter Emulsion		
YAMBA PRAWNS (*)	32.0	34.0
Nduja-Prawn Bisque, Toum, Vincotto, Charred Lime	02.0	04.0
MOULES MARINIÈRES (*) Half Dozen	19.0	20.0
New Zealand Mussels, Konbu Stock Emulsion, Dry White Wine, Cream Full Dozen	33.0	35.0
CRISPY FRIED SALT & PEPPER SQUID	20.0	21.0
Charred Lemon, Chilli Salt, Aioli		
WAREAN ATVIETRIER ALIIAVENI	00.0	01.0
KOREAN-STYLE FRIED CHICKEN Sweet & Spicy Korean Glaze, Japanese Mayo	20.0	21.0
and a spiloy horoarr orazo, vaparioso mayo		
PAN-SEARED SCALLOPS (*)	28.5	30.0
Pea Puree, French Peas, Chimichurri Butter Emulsion, Avruga Caviar		







ENTRÉES, SALADS, SIDES

	MEMBERS	VISITORS
BEEF TARTARE ON ROASTED BONE MARROW	30.0	32.0
Beef Tenderloin, Grapefruit Suprêmes, Black Garlic Paste, Crostini	•••	
DICOTTA E DANZANELI A CALAD	19.0	20.0
RICOTTA & PANZANELLA SALAD (**) Heirloom Cherry Tomato, Cucumber, Croutons, Smoked Honey,	19.0	20.0
Balsamic Glaze, Basil Florets		
	00.0	01.0
ROASTED PUMPKIN SALAD (**) (**) Spiced Hummus, Quinoa, Honey-Mustard Dressing	 20.0	21.0
Great with Grilled Chicken or Grilled Prawns		
MIXED GREEN SALAD (*)	14.0	15.0
Mixed Seasonal Greens, Cucumber, Carrots, Tomato, Spanish Onion, Herbed Vinaigrette		
Torrides, openior ernori, rierzea virialgiette		
CAESAR SALAD	17.0	18.0
Cos Lettuce, Croutons, Bacon, Egg, Caesar Dressing, Parmesan Cheese	•••	
Great with Grilled Chicken or Grilled Prawns		
ROASTED CAULIFLOWER SALAD (*)	19.0	20.0
Harissa Yoghurt, Frisée, Golden Raisin, Sesame Dressing	1000	
Great with Grilled Chicken or Grilled Prawns		
FRIES	14.0	15.0
Choice of Aioli, Tomato or BBQ Sauce	17.0	15.0
SWEET POTATO WEDGES	17.0	18.0
Sour Cream & Sweet Chilli Sauce		
EVIDAC		
EXTRAS		
POMME PUREE (\$\varphi\$)	7.5	8.0
ROASTED SEASONAL VEGETABLES (*)		8.0
GRILLED PRAWNS (4)		8.0
GRILLED CHICKEN		8.0
	7.3	0.0





MAINS

	MEMBERS	VISITORS
LOBSTER ROLL Brioche Roll, Lobster & Kani Mix, Flying Fish Roe, Coral Lettuce, Hand-Cut Potato Crisps	35.0	37.0
2-DAY DRY AGED DUCK BREAST Miso Glaze, Fregola, Heirloom Beetroot, Orange Reduction	37.0	39.0
SQUID INK PASTA	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 Great with Grilled Chicken or Grilled Prawns	24.5	26.0
GOCHUJANG-ALFREDO PASTA © ©	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 Maltaise, Togarashi	40.0	42.0
FULL RACK GRILLED LAMB RIBLETS (**) Moroccan Spiced Lamb Riblets, Eggplant Caviar, Yoghurt-Tahini Sauce, Chilli Oil Good dish to share!	45.5	48.0







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	47.5	50.0
200G FILET MIGNON	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
• Café de Paris Butter • Bearnaise • Chimichurri Sauce	3.0	3.5

EXTRAS

POMME PUREE (\$\psi\$) (\$\overline{\chi}\$)	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







CLASSICS

	MEMBERS	VISITORS
BANGERS & MASH Cumberland Pork Sausage, Mashed Potato, Caramelised Onion, Green Peas, Gravy	24.5	26.0
CHICKEN SCHNITZEL Fries, Mixed Salad, Gravy	22.5	24.0
CHICKEN PARMIGIANA Ham, Napoli Sauce, Mozzarella Cheese, Fries, Mixed Salad, Gravy	25.5	27.0
HOUSE-MADE FISH & CHIPS	25.5	27.0
SPAGHETTI MEATBALLS	23.5	25.0
BACON & CHEESE BURGER 200G Angus Beef Patty, Bacon, Lettuce, Tomato, Cheddar Cheese, Fries, Aioli	23.5	25.0
Extra Patty & Cheese	5.5	6.0
Add Egg		3.0
SEAFOOD BASKET Battered Hoki Fillets, Salt & Pepper Squid, Crumbed Prawns, Fries, Charred Lemon, House-made Tartare Sauce	33.0	35.0
EXTRAS		

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







DESSERTS ②

	MEMBERS	VISITORS
CRÈME BRÛLÉE 🕸	14.0	15.0
STRAWBERRY / LEMON SORBET (*)	3.0	3.5
GELATO SCOOP Cookies & Cream Salted Caramel Vanilla Bean Pistachio	4.5	5.0
Gelato Sampler (<i>Choose any 3</i>)	11.0	12.0
CHOUX BUN AU CRAQUELIN Coconut Crémeux, Lychee Gel, Caramelised Coconut Flakes, Lychee Puree	16.0	17.0
BANANA SPLIT (**) Caramelised Banana, Vanilla Bean Gelato, Whipped Cream, Caramel Sauce, Maraschino Cherries	16.0	17.0
SUNDAE (**) Vanilla Bean Gelato, Whipped Cream, Hundreds & Thousands Choice of Chocolate, Caramel or Strawberry Sauce	14.0	15.0
MANDARIN POSSET (**) Stawberry, Mixed Berry Compote, Vanilla Bean Gelato	14.0	15.0
PRE-ORDER SELECTIONS Requires 48 hours notice. Includes member discount.		
ANGUS TOMAHAWK STEAK 1.5-2kg	\$15 per	· 100g
SEAFOOD PLATTER Min. 2 people	\$95 pe	r person
RACK OF LAMB 800g-1kg	\$90 pe	r rack
CAVIAR Oscietra Sturgeon Caviar 30g	\$150 \$250	









FOOD

Kids eat 50% off on Weekends*



SPAGHETTI MEATBALLS	16.0	•0•
KIDS BURGER & CHIPS	16.0	
BATTERED FISH & CHIPS	16.0	
CHICKEN STRIPS & CHIPS	16.0	

DRINKS & DESSERTS

KIDS SOFT DRINK

Solo Pink Le

Pink Lemonade



SUNDAE

Caramel Sauce Strawberry Sauce



BANANA SPLIT 17.0

GELATO SCOOP 5.0
Cookies & Cream

Salted Caramel Vanilla Bean Pistachio

