

GROUP MENU

CORO • 88

ALTERNATE DROP

(CHOOSE 2 FROM EACH OPTION)

2-COURSE MENU \$60

3-COURSE MENU \$70



ENTRÉES

1. Baked New Zealand Mussels, Bechamel Sauce, Mozzarella Cheese
2. Crispy Fried Salt & Pepper Squid, Charred Lemon, Chilli Salt, Aioli
3. Korean-Style Fried Chicken, Sweet & Spicy Korean Glaze, Japanese Mayo
4. Prawn Cocktail, Cocktail Sauce, Salsa
5. Beef Carpaccio, Caper Mayo, Baby Rocket, Shaved Parmesan, Caper Berries, Balsamic Glaze
6. Caesar Salad, Cos Lettuce, Croutons, Bacon, Egg, Caesar Dressing, Parmesan Cheese
7. Roasted Pumpkin Salad, Spiced Hommus, Quinoa, Honey-Mustard Dressing 
8. Roasted Cauliflower Salad, Harissa Yoghurt, Frisée, Golden Raisins, Sesame Dressing 
9. Girasoli Burrata Pasta, Romesco Sauce, Smoked Paprika, Parmesan Cheese 

PREMIUM SELECTIONS *SEE STAFF FOR PRICES*

1. Sydney Rock Oysters
2. Charcuterie Board
3. Seafood Platter
4. Caviar – Siberian Beluga Or Oscietra Sturgeon

MAINS

1. Roasted Chicken Maryland, Miso Glaze, Roasted Seasonal Vegetables
2. 250g Sirloin, Served With Fries, Mixed Salad & Your Choice Of Sauce – Gravy, Red Wine Jus or Peppercorn
3. Market Fish, Sauce Vierge A La Provençal, Fioretto Blossom, Saffron Crumbs
4. Lobster Roll, Brioche Roll, Lobster & Kani Mix, Flying Fish Roe, Coral Lettuce, Hand Cut Potato Crisps
5. Half Rack Moroccan Spiced Lamb Riblets, Eggplant Caviar, Yoghurt-Tahini Sauce
6. Gochujang-Alfredo Pasta, Casarecce Pasta, Gochujang-Alfredo Cream Sauce, Taberu Rāyu, Parmesan Cheese 
7. Mixed Mushroom Risotto, Shiitake, Enoki, White Button & Shimeiji Mushrooms 
8. Girasoli Burrata Pasta, Romesco Sauce, Smoked Paprika, Parmesan Cheese 

CHRISTMAS SPECIAL

1. Roasted Leg of Ham, Maple Honey Glaze, Cocktail Potato Salad
2. Roasted Turkey, Pomme Puree, Roasted Seasonal Vegetables, Cranberry Sauce

DESSERTS SERVED WITH VANILLA ICE CREAM

1. Passionfruit Cheesecake
2. Tiramisu Cake
3. Tartlet – Apple or Custard
4. Plum Pudding

PREMIUM SELECTIONS *SEE STAFF FOR PRICES*

1. Angus Tomahawk Steak
2. Rack Of Lamb

GROUP MENU \$50

CANAPES

(CHOOSE ANY 5)

SAVOURY

1. Salt & Pepper Squid
2. Korean Fried Chicken
3. Mushroom or Pumpkin Arancini 
4. Peking Duck Spring Rolls
5. Pork & Veal Meatballs
6. Vegetarian Spring Rolls 
7. Chicken Satay Skewers
8. Crumbed Prawn Cutlets
9. Pork & Chive Dumpling

SWEET

1. Tiramisu Cake
2. Passionfruit Cheesecake
3. Chocolate Cake

PREMIUMS (ADD \$10PP)

1. Charcuterie Board
2. Cheese & Fruit Board 
3. Sandwich & Salad Platters
4. Sliders & Chicken Buffalo Wings
5. Pulled Pork Bao Buns
6. Nachos & Cheesy Loaded Fries

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

Customer Name: _____ Date: _____

Signature: _____ Processed by: _____