

CORO·88

DINING  
MENU



- entrée -

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**SYDNEY ROCK OYSTERS**

Natural (Mignonette Sauce)

3.5 / 4

Kilpatrick

4.5 / 5

Mornay

4.5 / 5

**GARLIC SCHIACCIATA** 

Italian-Style Bread

5 / 5.5

**SCALLOPS**

Pea Purée, French Peas, Citrus Beurre Blanc, Avruga Caviar

23 / 24.5

**YAMBA PRAWNS**

Charcoal-Grilled, Chimichurri Butter Emulsion, Charred Lemon

28 / 30

**SALT & PEPPER SQUID**

Crispy-Fried, Charred Lemon, Chilli Salt, Aioli

16 / 17

**KOREAN-STYLE FRIED CHICKEN**

Korean-Glaze, Cashew Nuts, Aioli

16 / 17

**2-WAY TOFU** 

Crispy-Fried Tofu, Yuba (Tofu Skin), Garlic Shoots, Pickled Onion, Korean Chilli Sauce

15 / 16

**YUZU GLAZED KINGFISH CUTLET**

Kingfish Cutlet, Pickled Daikon, Rosé-Infused Watermelon, Konbu Butter

16 / 18

- salads and sides -

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**BARLEY SALAD** GF

Grilled Chicken, French Peas, Roma Tomato, Spanish Onion, Feta Cheese, Almonds,  
Herb Vinaigrette

15 / 16

**PUMPKIN SALAD**  GF

Roasted Pumpkin, Spiced Hummus, Quinoa, Cashew Nuts,  
Honey-Mustard Dressing

18 / 19

**BURRATA SALAD** 

Burrata, Heirloom Cherry Tomato, Basil Sponge, Croutons, Italian Glaze

18 / 19

**MIXED GREEN SALADS**  GF

Mixed Greens, Cucumber, Carrots, Fennel, Cherry Tomato, Herb Vinaigrette

10 / 10.5

**FRIES** 

Choice of Aioli, Tomato Sauce or BBQ Sauce

9 / 9.5

**WEDGES** 

Sweet Chilli, Sour Cream

12 / 13

- steaks -

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<b>250G SIRLOIN</b>	26 / 27.5
<b>250G WAGYU RUMP STEAK</b> Marble Score 5-6	32 / 34
<b>300G SCOTCH FILLET</b> Grain-Fed	38 / 40
<b>200G FILET MIGNON</b> 120-Day Grain-Fed	35 / 37
<b>600G RIB EYE</b> Marble Score 2-3, 120-Day Grain-Fed	50 / 52.5

**ALL STEAKS ARE SERVED WITH POMME FONDANT & COUSCOUS WITH A CHOICE OF RED WINE JUS, PEPPERCORN JUS, CAFÉ DE PARIS BUTTER, MUSHROOM GRAVY OR GRAVY**

- classics -

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<b>CHICKEN SCHNITZEL</b> Mixed Salad, Fries, Gravy	20 / 21
<b>CHICKEN PARMIGIANA</b> Ham, Napoli Sauce, Cheddar Cheese, Mixed Salad, Fries, Gravy	22 / 23.5
<b>FISH &amp; CHIPS</b> Beer-Battered Fish, Mixed Salad, Fries	22 / 23.5
<b>SPAGHETTI MEATBALLS</b> Pork & Veal Meatballs, Napoli Sauce, Gremolata, Parmesan	19 / 20
<b>BACON &amp; CHEESE BURGER</b> Angus Beef Patty, Bacon, Lettuce, Tomato, Cheddar Cheese, Fries	20 / 21
<b>CHICKEN SCHNITZEL BURGER</b> Hash Brown, Lettuce, Tomato, Mayo, Swiss Cheese, Fries	20 / 21

## - mains -

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<b>WAGYU KATSU SANDO</b> <i>Served Medium Rare</i> Crumbed Wagyu, Brioche, Tonkatsu Mayo, Fries	30 / 31.5
<b>BLUE SWIMMER CRAB</b> Chinese Broccoli, Thai-Style Coconut Sauce	27 / 28.5
<b>HIBACHI-GRILLED DUCK BREAST</b> Miso-Glaze, Smoked Pumpkin Purée, Honey-Soy Eggplant, Blush Turnips	30 / 31.5
<b>PAN-SEARED JOHN DORY GF</b> Celeriac Purée, Leeks, Caper Cream, Saffron Infused Tapioca Pearls	32 / 34
<b>SQUID INK SPAGHETTI</b> Prawns, X.O Butter Emulsion, Gremolata	23 / 24.5
<b>BEEF RAGU PASTA</b> Braised 12 Hours, Pappardelle, Parmesan, Watercress	25 / 26.5
<b>BRAISED LAMB SHANKS</b> Pomme Purée, Mixed Herb Salad, Red Wine Jus, Pangrattato	32 / 34
<b>320G GRILLED PORK CUTLET</b> Ponzu-Glaze, Taro, Brussel Sprouts, Daikon	28 / 29.5
<b>WILD MUSHROOM RISOTTO</b> 🍄 Black Fungi, Truffle Oil, Enoki, Broccolini Florets	22 / 23.5
<b>CHICKEN-CHORIZO ROULADE</b> Rice Pilaf, Roasted Broccolini, Corn Purée	24 / 25.5

- desserts -

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<b>PANNA COTTA</b>	9 / 9.5
<b>CRÈME BRÛLÉE</b>	10 / 10.5
<b>WHITE &amp; DARK CHOCOLATE GANACHE</b> Sherry-Chocolate Sauce, Raspberry Sorbet	15 / 16
<b>CHURRO-ECLAIR</b> Lemon-Mascarpone Cream, Mixed Berry Compote, Dolce Latte	13 / 14
<b>RASPBERRY SORBET</b>	2.5 / 3
<b>BLOOD ORANGE SORBET</b>	2.5 / 3
<b>VANILLA ICE CREAM</b>	1.5 / 2

- pre order selection -

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<b>TOMAHAWK STEAK</b> Wedges & Salad   Choice of Angus or Wagyu
<b>SEAFOOD PLATTER</b> Lobster, Oysters, Scallops, Prawns, Crab   Option of Caviar Addition
<b>1KG RACK OF LAMB</b> Your Choice of 3 Sides

**PRICES TO BE CONFIRMED UPON ORDERING WITH  
48 HOUR NOTICE**