



Coro Club

Function Menu

The perfect place to celebrate or host your next event

The Coro Club function room is the perfect venue to host your next event - birthday celebration, wedding reception, reunion, gala event, engagement party or corporate function.

Catering up to 180 people with flexible seating formation to suit your needs. Also includes a stage for entertainment and a dance floor to kick up your heels!

The Coro Club is also ideal for any type of corporate event. We offer a wide range of equipment including large screen, microphone, whiteboard, lectern, WiFi facilities and more.

Our outdoor BBQ Area is ideal for a more casual style function. With full BBQ facilities, in a unique grassed area soaking up the natural sunlight.

It's the perfect space for private gatherings & parties for all ages in a relaxed atmosphere. The kids will also love the space to run and enjoy playing, whilst you feel comfortable it's in a secure setting. We also offer the option to cater yourself or we can do it for you.

Our Coro Bistro by 3 Brothers is also ideal for a more intimate social gathering, with a new alfresco grassed area featuring colourful kids play equipment.

We aim to provide the most suitable venue and best service for a wake, offering a caring and sympathetic approach during this difficult time. Let us create a memorable and appropriate event for you and your guests taking care of your food and beverage requirements.

The Coro Club Motel is located adjacent to the clubs with 10 Spacious rooms with kitchenette facilities. Perfect for group bookings and guests for your event.

Thank you for considering The Coro Club for your next event, please browse through our range of menus and we're also happy to tailor a option to suit your individual needs.

Visit our website www.coroclub.com.au to explore our fantastic facilities

Phone 6962 1180 | admin@coroclub.com.au



Set Menu 1

2 COURSES

Either Entree & Main or Main & Dessert.

3 COURSES

Please choose 2 from each of the following courses

ENTREE

Potato and leek soup with fried leek garnish
Homemade Pumpkin soup with sour cream and almonds
Tomato bacon and bean soup
Bruschetta with salsa cruda
Classic Caesar salad with bacon lardons ,soft boiled egg garlic croutons and parmesan
Greek salad with chef special lemon vinaigrette
Vegetarian antipasto of roast veg and duet of dips
Penne with olives and pesto
Chicken and sweet corn soup
Rocket pear and parmesan salad

MAIN

Traditional roast pork or beef with accompaniments
Penne Bolognese
Chicken schnitzel with your choice of sauce (pepper, mushroom, dienne or gravy)
GRilled fish fillets with lemon and herb butter
Chicken Chasseur with soft polenta
Chicken and semi dried tomato filo parcel
Spinach and ricotta ravioli with al funghi sauce
Veal and mushroom filo triangle
Lamb cutlets (2) with rosemary garlic and red wine gravy
Massaman beef curry with fragrant rice

DESSERT

Traditional pavlova with strawberries and passionfruit coulis
Chocolate mousse with drunken berry compote
Fresh fruit salad with macaroon cream
Baked N.Y cheesecake with raspberry coulis
Creme caramel with fresh cream
Sticky date pudding butterscotch sauce
Strawberry napoleon with fresh cream and chocolate sauce

EXTRA'S

Bread Roll & Butter

COMPLIMENTARY

Tea & Coffee

*Please advise of any special dietary requirements such as gluten free, vegetarian or vegan. * Please contact club for pricing.



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SET MENU 2

2 COURSES

Either Entree & Main or Main & Dessert.

3 COURSES

Please choose 2 from each of the following courses

ENTREE

Homemade Pumpkin soup with crab meat , herb croutons sour cream
Scorched tomato and yoghurt soup with toasted cumin
Whitebait , roast capsicum and saffron broth
Coconut crumbed chicken tenderloins on apple and cashew salad with red curry vinaigrette
Peppered beef with rocket , onion rings and horseradish cream
Traditional prawn cocktail
Caesar salad with Cajun chicken with bacon lardons ,soft boiled egg garlic croutons and parmesan
Greek salad with chef special lemon vinaigrette topped with bbq baby octopus
Penne Bosciaola bacon, mushrooms shallots, white wine,garlic and cream
Roasted tomato and spinach risotto

MAIN

Grilled Barramundi topped with prawns in a creamy garlic sauce
Roasted sirloin of beef with pepper and brandy sauce
Chicken breast wrapped in pancetta stuffed with semi dried tomato and boconcinni on soft polenta
Grilled Atlantic salmon with roasted corn salsa on mash
Pan fried chicken breast on hummus mash with tzatziki and char grilled eggplant
Marinated lamb rump sweet corn and chilli mash roast capsicum sauce
Parmesan crusted chicken breast on pumpkin lasagne with aioli
Rolled loin of pork stuffed with pistachios and apricots on spiced apple mash
Tuna steak on nicoise salad with lemon aioli

Desserts

Passionfruit crème brulee with pistachio biscotti
Vanilla Pannacotta with fresh berries
Chocolate wild things with kahluha cream
Mango mousse and almond tuille stack with raspberry coulis
Apple and rhubarb crumble with vanilla anglaise
Citrus tart with lemon sorbet and mint
Semillon poached pears with mascarpone and toffee chards

EXTRA'S

Bread Roll & Butter

COMPLIMENTARY

Tea & Coffee

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SET MENU 3

2 COURSES

Either Entree & Main or Main & Dessert.

3 COURSES

Please choose 2 from each of the following courses

ENTREE

Boston Seafood chowder
Fresh Prawn Caesar with bacon lardons ,soft boiled egg garlic croutons and parmesan
Roast pumpkin and sage lasagne with rocket salad
Char grilled octopus and calamari with chilli , oregano and lemon vinaigrette
Grilled haloumi asparagus and oven roasted tomato salad
Moroccan cauliflower puree whiting fillets and white cauliflower essence
Wild mushroom risotto with spinach and parmesan
Octopus terrine on petite greek salad with tomato and basil vinaigrette
Seared scallops on truffle mash and sweet corn essence and fried leeks
Beef Carpaccio with balsamic vinaigrette artichokes and fried capers

MAIN

Roasted corn fed chicken supreme stuffed with prawns and topped with salsa verdi
Slow cooked beef cheeks on beetroot gnocchi wilted spinach and parmesan confetti
Salt and pepper cured Duck breast with black lentil and orange salad vin cotto dressing
Grilled eye fillet on truffle mash shiraz jus
Schnapper fillets with coriander and lime crust , passionfruit and chilli jam
Confit of lamb rump, caramelised pearl onions, roasted cherry tomato and asparagus
Blue eye trevalla wrapped in prosciutto, basil oil semi dried tomato salad
Thrice cooked pork belly with black sticky sauce, wilted bokchoy and fragrant rice
Mustard veal cutlet (bone in), celeriac puree and port wine jus
Ginger and lime crusted prawns with Asian slaw and chilli jam
Baked ricotta wrapped in roast veg with basil oil drizzle and crostinni

DESSERT

Brandy snap basket with trio of ice cream with baileys anglaise
Chocolate fondant pudding macerated berries and rum and raisin ice cream
Strawberry crepes topped with meringue and Chantilly cream
Fresh fruit, zabaglione served warm with mascarpone
Pistachio and crème de menthe bombe with cherry ripe slice and blue berry anglaise
King island triple brie with fresh pears and crackers
Mille Feuille of vanilla cream and fresh raspberries

EXTRA'S

Bread Roll & Butter

COMPLIMENTARY

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