

# THE TABLE

PRIVATE DINING SUITE

@  
THE CORO

A stunning private dining suite consisting of a beautiful bespoke dining table that slowly revolves, allowing all guests to socialise face to face with everybody else at the table in around 2 ½ hours.  
The table was designed to focus on the celebration of food, wine and company. It can accommodate a minimum of 12 guests and maximum of 18.

## The Menus

Lunch menus are available in 2-7 courses between 12pm and 4.00pm  
Dinner menus are available in 3-7 Courses between 6.00pm and 11.00pm

Note: Menus Subject To Change

For the ultimate dining experience, The Table offers a four hour, seven course Degustation Menu, with premium wines matching each course.

Special menus can be tailored to suit every occasion.

## Optional Extras

chefs selection of arrival canapes - \$15p/p  
cheese plates (shared) - \$12p/p  
tea /coffee & petit fours - \$9p/p

## Pricing

Lunch from \$100 p/p available Monday - Friday  
Dinner from \$140 p/p available Monday - Saturday

Please note: price includes room hire, menu, private service attendance & a glass of matched wine per course.  
All other beverages are on consumption

## Special Events

Available For: Christmas day, New years eve, Mother's day, Stadium Sporting Events, Melbourne Cup etc...  
(special events will incur a 10% surcharge & alternate menus may apply)



## THE CORO

located on mcdougall street, milton – strategically placed between coronation drive, park road, cribb street and milton road.

from	distance	time
suncorp stadium		2 mins
cbd	1 km	4 mins
airport	10 km	20 mins

## THE TABLE

the table is located on the top floor of the coro  
free undercover parking || 42" plasma screen for display purposes or TV Use

### enquiries & bookings

all site inspections of the venue require an appointment

tel: 07 3369 9955 email: functions@thecoro.com

THE CORO, 28 mcdougall street, milton qld 4064  
www.thecoro.com



Brisbane's highly awarded benchmark venue.  
Experience the city's most intriguing and unsurpassed world class dining experience that offers a surreal environment to seduce the senses.  
A world first in design and concept



# THE TABLE

PRIVATE DINING SUITE

## 2 COURSE

LUNCH ONLY MENU

ENTREE

Lure Tasting Plate  
A Tasting of Signature Entrees

MAIN  
(CHOICE)

Pan Roasted Barramundi Fillet  
Green Curry Sauce, Steamed Rice, Bean Sprout & Green Papaya

OR

Wagyu Sirloin  
Creamed Desiree Potato, Spinach, Watercress & Bordelaise Sauce

\$100 p/p

one glass of matching wine accompanies each course  
menus subject to change

\$90p/p without matching wine

# THE TABLE

PRIVATE DINING SUITE

## 3 COURSE MENU

ENTRÉE

Lure Tasting Plate  
A Tasting of Signature Entrees

MAINS (CHOICE)

Pan Roasted Barramundi Fillet  
Green Curry Sauce, Steamed Rice, Bean Sprout & Green Papaya

OR

Coral Trout w Grilled Prawns  
Parisian Potatoes, Asparagus, Golden Chanterelle, Salsa Verde

OR

Wagyu Sirloin  
Creamed Desiree Potato, Spinach, Watercress  
& Bordelaise Sauce

DESSERT (CHOICE)

Warm Profiteroles  
Hazelnut Cream, Chocolate Sauce & Toasted Almonds

OR

Cheese Plate  
Quince Paste, Muscatels, Toasted Walnut Bread & Lavosh

\$140 p/p

one glass of specially selected wine accompanies each course  
menus subject to change

\$125p/p without matching wine

# THE TABLE

PRIVATE DINING SUITE

## 4 COURSE MENU

ENTREE

Lure Tasting Plate  
A Tasting of Signature Entrees

MAIN  
(CHOICE)

Coral Trout w Grilled Prawns  
Parisian Potatoes, Asparagus, Golden Chanterelle, Salsa Verde

OR

Wagyu Sirloin  
Creamed Desiree Potato, Spinach, Watercress  
& Bordelaise Sauce

DESSERT

Buttermilk Panna Cotta  
Summer Berries & Strawberry Consomme

AFTERS  
(SHARED)

Cheese Plate  
Quince Paste, Muscatels, Toasted Walnut Bread & Lavosh

\$150 p/p

one glass of specially selected wine accompanies each course  
menus subject to change

\$130p/p without matching wine

# THE TABLE

PRIVATE DINING SUITE

## 5 COURSE

DEGUSTATION

### 1ST COURSE

#### Crystal Bay Prawns

Avocado Mousse, Sugar Cured Cherry Tomato, Parmesan Oil

### 2ND COURSE

#### Coral Trout w Grilled Prawns

Parisian Potatoes, Asparagus, Golden Chanterelle, Salsa Verde

### 3RD COURSE

#### Wagyu Sirloin

Creamed Desiree Potato, Spinach, Watercress  
& Bordelaise Sauce

### 4TH COURSE

#### Trio of Mango

Sorbet, Salad, Cheesecake

### 5TH COURSE

#### Cheese Plate

Quince Paste, Muscatels, Toasted Walnut Bread & Lavosh

\$170 p/p

one glass of specially selected wine accompanies each course

\$150p/p without matching wine

# THE TABLE

PRIVATE DINING SUITE

## 6 COURSE

DEGUSTATION

### 1ST COURSE

#### Sashimi Plate

Yellow Fin Tuna & King Salmon

### 2ND COURSE

#### Seared Clearwater Scallops

Sweet Corn Puree, Basil, Pancetta

### 3RD COURSE

#### Coral Trout w Grilled Prawns

Parisian Potatoes, Asparagus, Golden Chanterelle, Salsa Verde

### 4TH COURSE

#### Wagyu Sirloin

Creamed Desiree Potato, Spinach, Watercress  
& Bordelaise Sauce

### 5TH COURSE

#### Trio of Mango

Sorbet, Salad, Cheesecake

### 6TH COURSE

#### Cheese Plate

Quince Paste, Muscatels, Toasted Walnut Bread & Lavosh

Tea / Coffee w petit fours

\$200 p/p

one glass of specially selected wine accompanies each course

\$160p/p without matching wine

# THE TABLE

PRIVATE DINING SUITE

## 7 COURSE

DEGUSTATION

ON ARRIVAL - Chef's Selection of Canapes

### 1ST COURSE

#### Sashimi Plate

Yellow Fin Tuna & King Salmon

### 2ND COURSE

#### Crystal Bay Prawns

Avocado Mousse, Sugar Cured Cherry Tomato, Parmesan Oil

### 3RD COURSE

#### Seared Clearwater Scallops

Sweet Corn Puree, Basil, Pancetta

### 4TH COURSE

#### Coral Trout w Grilled Prawns

Parisian Potatoes, Asparagus, Golden Chanterelle, Salsa Verde

### 5TH COURSE

#### Wagyu Sirloin

Creamed Desiree Potato, Spinach, Watercress & Bordelaise Sauce

### 6TH COURSE

#### Trio of Mango

Sorbet, Salad, Cheesecake

### 7TH COURSE

#### Shared Cheese Plate

Quince Paste, Muscatels, Toasted Walnut Bread & Lavosh

Tea / Coffee w petit fours

\$250 p/p

one glass of specially selected wine accompanies each course

\$210p/p without matching wine