

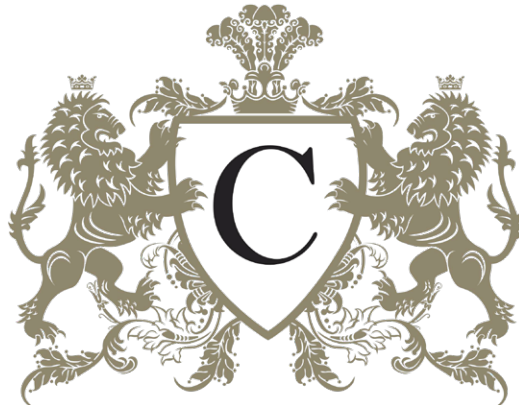
**CORSO
BRIO**

Please register with the
Service NSW app



Please note: All allergies must be notified to staff prior to ordering. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be completely allergen free.

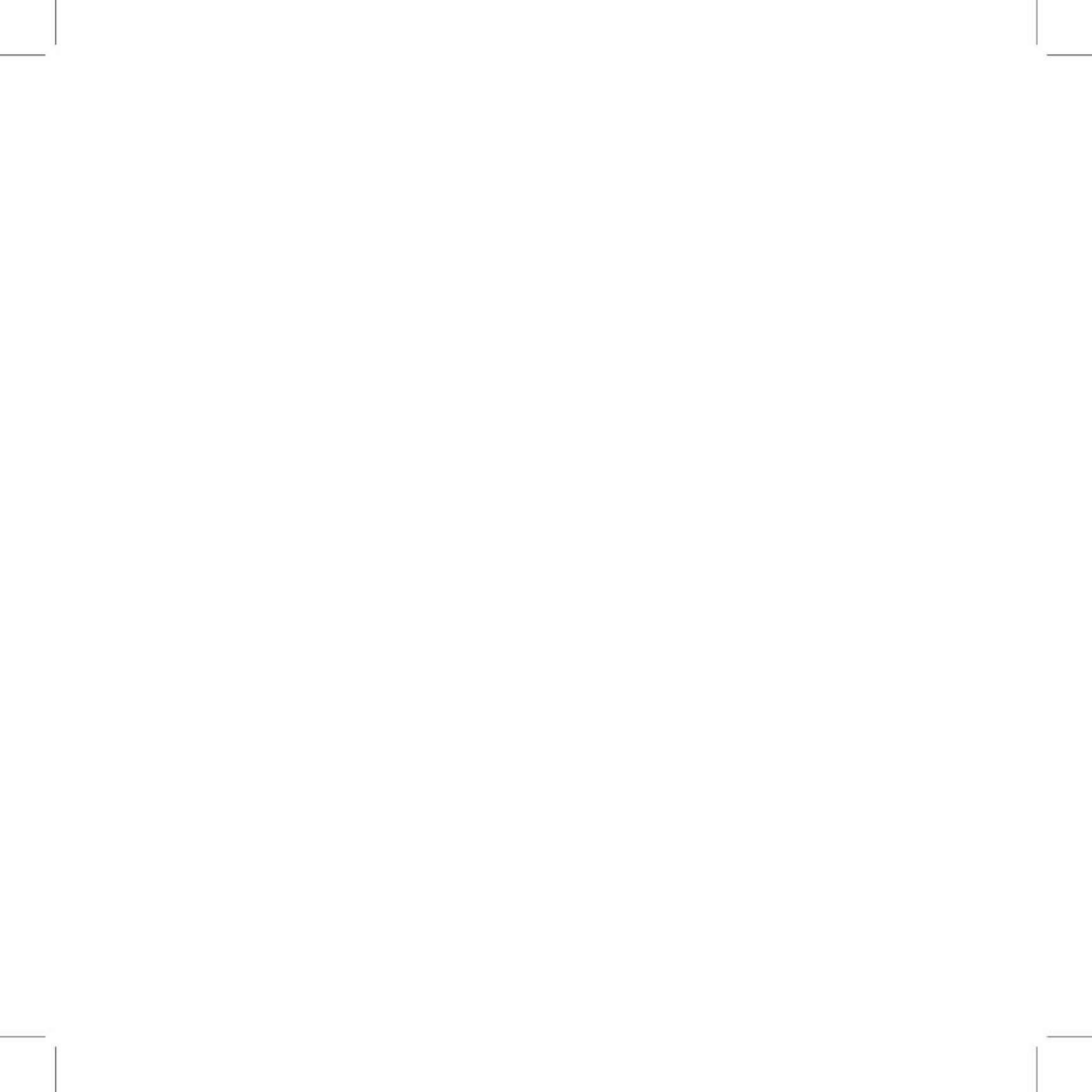
*10% surcharge applies on public holidays
10% service charge applies for groups of 8 guests and over.*



Corso Brio is an exquisitely unique dining destination
in the heart of Barangaroo.

Join us and experience a sublime and immersive
gastronomic offering of seasonal organically grown
Italian food and a superb selection of both local and
international wines.

An unparalleled dining experience.



Welcome to Corso Brio

Corso Brio is an award winning, refined and elegant dining experience showcasing signature European dishes beautifully curated by our Executive Chef, Massimo De Michele, representing the epitome of a new wave of dining.

At Corso Brio we aim to exceed on our promise of delicious seasonal produce sourced from our own farm located on the Central Coast by creating an exceptional and captivating customer experience. Our ecofriendly focus on all aspects of the Corso Brio dining experience, coupled with warm and welcoming hospitality, is designed to enhance your dining experience.

At the heart of our inspiration, the sourcing of all our farm fresh produce, is a testament to our commitment to wholesome ingredients and seasonable produce designed to nourish both body and soul.

Our Executive Chef, Mr De Michele, is a classically trained and passionate advocate for organically grown seasonal produce and in house prepared pasta and sources. The procurement of all Corso Brio produce and products are sourced from highly trusted suppliers who also adhere to identical standards of uncompromising excellence and passion in food procurement and preparation.

Dining at Corso Brio is also vibrant and enjoyable - you will be immersed in a stunning and exquisite restaurant ambiance and attended to by our obliging professional team.

Our international wine menu is extensive and masterfully created by our Cellar team, with Chief Sommelier, Jon Osbeiston.

At Corso Brio you will be enchanted by the aromatic fragrances of our meticulously prepared dishes and beverages reminiscent of the gilded age of elegance and dining but with a modern twist of comfort and warmth

We welcome you to Corso Brio - with love!

A handwritten signature in black ink, appearing to read 'Massimo De Michele', with a long, sweeping underline stroke extending to the right.

Massimo De Michele
Executive Chef



ANTIPASTI

Oysters	39
half a dozen of freshly shucked oysters / raspberry mignonette	
Burratina (V)	29
creamy burratina / panzanella / sourdough crisps / roasted tomato sauce	
Wild Caught N.Z Scampi	46
coral lettuce / baby cucumbers / extra virgin olive oil	
Beef Carpaccio	34
sliced Wagyu Beef / shaved Parmigiano-Reggiano / toasted hazelnuts / wild rocket / dark chocolate	
Spinach & Ricotta Tart (V)	28
baked spinach and ricotta tart / Asparagus / shaved Parmigiano-Reggiano	



HOMEMADE PASTA & RISOTTO

Tagliatelle	38
homemade egg tagliatelle / slow cooked venison ragu / Sardinian pecorino / porcini and coffee dust	
Spaghetti	38
Fraser Island crab / cherry tomatoes / chilli / herbed charcoal breadcrumbs	
Potato Gnocchi	34
homemade potato gnocchi / speck (cured and smoked pork belly) / zucchini / Stracchino mousse	
Risotto Al Pomodoro (V)	33
Carnaroli rice / Straciatella / basil olive oil / breadcrumbs	
Rigatoni	42
squid ink homemade rigatoni / sea urchin / heirloom tomatoes / capsicum puree / Sardinia bottarga	



M A I N S

Grilled Octopus	52
slow cooked and grilled Abrolhos Island octopus / sauteed friarielli / potato mousse / oregano dressing	
Market Fish Of The Day	MP
baked or pan-fried fish of the day served with seasonal greens and Coratina extra virgin olive oil	
Slow Roasted Lamb Shoulder	49
slow cooked Margra Lamb shoulder / smoked sweet potato puree / fig vincotto jus	
Meat Of The Day	MP
wild rocket salad / Parmigiano-Reggiano parmesan and jus	
Grilled King Prawns	59
citrus salad / pistachio crumbs / Salmoriglio dressing	
Caponatina (V)	42
eggplant / capsicum / zucchini / Italian herbs / tomato pesto / fennel crisp / olives and sultana dressing	



SIDES

Beer-Battered Potato Chips (V) black truffle salsa / Italian pecorino	18
Sautéed Baby Broccoli (V) chilli / garlic / toasted almonds	18
Wild Rocket (V) pear / shaved Parmigiano-Reggiano / aged Modena balsamic dressing	15
Roasted Potatoes (V) Sicilian sea salt / rosemary	15
Mixed Leaf Salad (V) cherry tomatoes / lemon oil dressing	15
Cabbage Salad (V) thinly sliced cabbage / white wine vinegar / extra virgin olive oil / chopped parsley	15
Grilled Asparagus (V) shaved Parmigiano-Reggiano / lemon oil dressing	18



DESSERT

Pistachio Tiramisu	22
Savoardi biscuits / Bronte Pistachio infused mascarpone / coffee	
White Indulgence	24
white chocolate sphere / dark chocolate crumble / mixed berries / ricotta and figs gelato / hot chocolate lava	
Citrus Crush	19
buffalo ricotta / candied citrus / Italian meringue / Limoncello sponge / edible flowers	
Il Vegano (V)	19
dark chocolate cannellone / passion fruit mousse / seasonal fruits / coconut cream and lime	
Sorbet of the Day	16
please ask for daily variations	
Cheese Plate	50
Chef's plate 150g	
individual portion 50g	
Ocelli formaggio al castagno - cow milk cheese and chestnut leaves	21
Pecorino di Fossa - sheep milk cheese aged in pits of volcanic tuff	18
Tasmanie brie - cow milk cheese	15



Chef Massimo De Michele

