



CORSO  
BRIO



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

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

*A unparalleled dining experience.*



Welcome to Corso Brio

Corso Brio is a refined and elegant dining experience showcasing signature dishes beautifully curated by our Award winning Executive Chef, Davide Incardona, 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 farming land located on the Central Coast by creating an exceptional and captivating customer experience. Our eco-friendly 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 Incardona, 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.

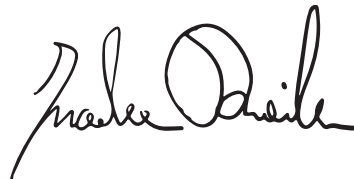
Dining at Corso Brio is also vibrant and enjoyable - you will be immersed in a stunning and exquisite restaurant ambience and attended to by our obliging professional staff.

Our wine menu is extensive and masterfully created by our Wine Ambassador, John Orbeiston.

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!

Davide Incardona  
Executive Chef

A handwritten signature in black ink, reading 'Davide Incardona'. The signature is fluid and cursive, with the first name 'Davide' being more prominent and the last name 'Incardona' following in a similar style.



*An enviable selection of both local and overseas wines and spirits for the most discerning connoisseur all sampled within our elegant fine dining restaurant.*

## MENU DEGUSTAZIONE

### Artisan Bread

*homemade bread selection / extra virgin olive oil / 12 years aged balsamic vinegar / sea salt*

### Tuna

*seared ruby tuna / sesame seeds crust / shaved fennel / snow peas /  
marinated artichokes / citrus dressing / pistachio crumb*

### Homemade Spaghetti

*spanner crab / fresh tomato / herbs flavored charcoal bread crumb / chili*

### Carnaroli Risotto

*saffron / parmesan cheese / artichokes / caramelized almonds*

### Baked Zucchini

*buffalo ricotta and smoked eggplant mousse / parmesan crisps / aged  
balsamic vinegar / tomato pesto*

### Slow Roasted Lamb Shoulder

*sweet potato pure / balsamic baby onions / demiglace sauce / crispy sage*

### Pistachio Tiramisu

*savoardi biscuits / Sicilian pistachio infused in mascarpone cheese / fresh raspberries*

### Petit Four & Coffee

*\$99 food only / Wine matching experience \$75*

*Degustazione unavailable after 8pm, whole table only, Monday to Saturday dinner only*



*An extensive antipasto and salads to selection to celebrate life Italian style.*

## ANTIPASTI

Bruschetta	16
<i>toasted homemade bread / stracciatella cheese / baby artichokes / mint infused olive oil / aged balsamic vinegar</i>	
Burratina	19
<i>vegetables caponata / basil infused oil / seasonal leaves / crispy basil</i>	
Octopus Salad	19
<i>chat potatoes / celery / Italian olives / confit cherry tomatoes / salmoriglio dressing</i>	
Beef Carpaccio	24
<i>sliced wagyu beef fillet / artichokes / porcini mascarpone mousse / black truffle oil / crispy kale</i>	



*Delicious artichokes brimming with health benefits.*



## SALADS

Tuna	29
<i>seared ruby tuna / sesame seeds crust / shaved fennel / snow peas / marinated artichokes / citrus dressing / pistachio crumb</i>	
Chicken	26
<i>poached chicken breast / mix leaves / green beans / cherry tomatoes / Spanish onions / sunflower seeds / shaved parmesan cheese / balsamic dressing</i>	
Quinoa	25
<i>asparagus / cherry tomatoes / buffalo bocconcini / lemon dressing / squash chips</i>	



*Delectable home made pasta made with our very own pasture raised eggs!*

## HOMEMADE PASTA & RISOTTO

Tagliatelle	30
<i>slow cooked lamb ragu / spinach / truffle pecorino cheese / toasted pine nuts / crispy herbs</i>	
Spaghetti	31
<i>spanner crab / fresh tomato / herbs flavoured charcoal bread crumb / chilli</i>	
Potato Gnocchi	28
<i>nduja / cherry tomatoes / asparagus / tarragon ricotta mousse</i>	
Risotto	29
<i>saffron / parmesan cheese / artichokes / caramelized almonds</i>	



*Our succulent and tender roast dishes and seafood offerings are cooked to perfection.*

## MAINS

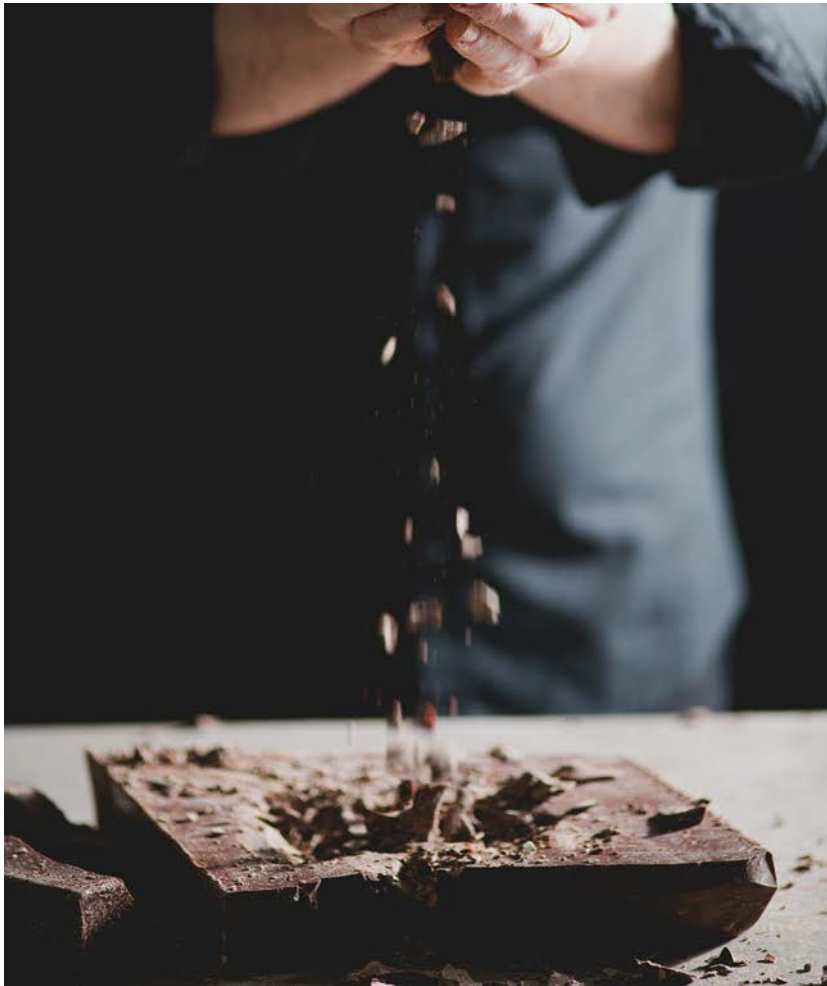
Crispy Pork Belly	39
<i>smoked beetroot pure / okra / passion fruit jelly / crispy kale</i>	
Snapper	45
<i>green peas pure / pickled heirloom baby carrots / crunchy amaranth</i>	
Wagyu beef Sirloin steak	49
<i>300g wagyu beef steak served sliced with rocket and parmesan salad / grain and lemon mustard</i>	
Slow Roasted Lamb Shoulder	39
<i>sweet potato pure / balsamic baby onions / demiglace sauce / crispy sage</i>	
Baked Zucchini	
<i>buffalo ricotta and smoked eggplant mousse / parmesan crisps / aged balsamic vinegar / tomato pesto</i>	36
Grilled King Prawns	44
<i>spinach and parsley pure / red lettuce / Amazonian sweep peppers / capers leaves / Sicilian olives crumb</i>	
Chicken Cacciatora	39
<i>roasted Bannockburn free range chicken breast / organic tomato sauce / Ligurian olives / potatoes / capsicum</i>	



*Our 20 hectare farming property in Kulnura located near Peats Ridge on the Central Coast - a region renowned for its natural spring water.*

## SIDES

Rustic Potato Chips	14
<i>black truffle salsa / Italian pecorino cheese</i>	
Sautéed baby broccoli	12
<i>chilli / garlic / toasted almonds</i>	
Wild Rocket	10
<i>pear / shaved Parmigiano / balsamic dressing</i>	
Roasted Potatoes	11
<i>Sicilian sea salt / rosemary</i>	
Mix Leaves Salad	9
<i>cherry tomatoes / lemon oil dressing</i>	
Grilled Asparagus	12
<i>parmesan cheese / sunflower seeds / aged balsamic vinegar</i>	
Tomato Salad	11
<i>heirloom tomato / pickled red onions / balsamic dressing</i>	



*Rich, indulgent and tantalizing desserts.....happiness is only a dessert away!*



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DESSERT & WINE

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Pistachio Tiramisu <i>savoardi biscuits / Sicilian pistachio infused in mascarpone cheese / fresh raspberries</i>	16
2016 Bernardins Muscat Beaumes de Venise (Rhone, FR)	15
Strawberry Panna Cotta <i>macadamia crumble / fresh strawberries</i>	16
2017 Battle of Bosworth "Clarence" Sticky Semillon (Mc Laren Vale, SA)	13
Mango Semifreddo <i>cow ricotta and hazelnuts mousse / mango pearls / fresh berries</i>	16
2017 Freeman Dolcino (Hilltops, NSW)	12
Sorbet of the Day <i>please ask for daily variations</i>	11
Cheese Plate <i>buffalo milk Brie / Asiago / Parmigiano Reggiano 24 months / white truffle honey / fruit preserves / crackers</i>	23
2015 Cascina Fontana Barbera D' Alba (Piedmont, IT)	18



*Food preparation as an art form!*

*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, gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be completely allergen free. A 10% surcharge applies on Public Holidays and on group bookings*

