

We place an emphasis on sustainable and locally sourced produce and pride ourselves on developing great relationships with the region's local producers. The menu is seasonal, innovative and designed to share.



GATHER  
AT CORIOLE

TO START

House baked sourdough, cultured butter, herb salt	2
Warm marinated Coriole olives	6
Blue swimmer crab, buttermilk, herb oil, witlof	4ea
Chicken liver parfait, fig, mountain pepper, Melba toast	12

SMALLER PLATES

Pork rillettes, apple, savoy cabbage, sourdough crackers	13
Ponzu cured mullock, daikon, tofu mayonnaise, togarashi, nasturtium	16
Carrots, whipped Woodside chevre, pepitas, caramalised puff pastry	15
Kangaroo tail, honey roasted macadamias, saltbush	18

LARGER PLATES

Wood grilled zucchini, garden herbs, preserved lemon, grain nage	28
Mullock, shaved fennel salad, lemon cream and crayfish oil	35
Cider vinegar glazed chicken, parsnip, grilled grapes, parsnip, bacon crumb	38
Beef, parsley cream, green siracha, BBQ Onions, radicchio	40

EXTRAS

Beans, wattleseed dukkah, Coriole aged sweet vinegar	7
Iceberg, yoghurt, golden raisins	8
New potatoes, cultured cream, native juniper, chives	8

SOMETHING SWEET

Honey brulee, garden flowers, melon sorbet	17
Chocolate, caramel, preserved plum	17
Rum baba, passionfruit, meringue	17
Woodside Cheese Board	18

Chefs selection menu 70

Wine Matching 35

Groups of 8+ are required to dine on the chef's selection menu

Children will be charged at \$25. No split bills.

