



CORIOLE
MCLAREN VALE

House-made bread and butter	3pp
Coriole olives (v) (vg) (gf)	8
Charcuterie, garden pickles (gf) (df)	22
Beef carpaccio, black garlic, vincotto, pink pepper, parmesan (gf)	21
Buffalo curd, tomato, Coriole XO, purslane (gf) (vo)	18
Hummus, toasted seeds, onion (go) (df) (v)	16
Polenta chips, corn, tomato (vg)	12
House made gnocchi, eggplant, nduja, parmesan	32
Sirloin, kalamata, pumpkin, horseradish, coffee, jus (gf) (df)	40
Local fish, verjuice beurre blanc, capsicum, kohlrabi, lentils (gf)	39
Lamb shoulder, Jerusalem artichoke velouté, seasonal greens, jus (gf)	40
Roasted potatoes, rosemary salt and vinegar (gf) (vg)	12
Garden leaves, radish, herb vinaigrette (gf) (df) (vg)	12

Feed Me Menus - 85 per person or 95 per person

Please advise our team of any dietary requirements

autumn in our garden

horseradish | tomato | chilli | rocket | bronze fennel | yarrow