



# THE ARBOUR BAR

## EAT

### FROM THE GATHER AT CORIOLE KITCHEN

Herb salt focaccia, Coriole olive oil	6
Marinated Coriole olives	8
Spice roasted Willunga almonds	6
Buffalo curd, raisins, salted cumquat, herb oil, crostini	16
Seasonal crudités, yoghurt, fried buckwheat	16
Charcuterie plate, pickles, tarali	24
Nduja and sourdough toasty, pickled onions, cheese	18
Triple cheese and sourdough toasty, pickled onions	18
Half a dozen Coffin Bay oysters, natural with lemon	18
Roasted potatoes, aioli	8
Cheese selection - 3 cheeses, fruit, nuts, lavosh	26

## DRINK

### CORIOLE WINES

	GLASS	BOTTLE
Prosecco NV	12	40
2021 Chenin Blanc	8	35
2021 Piquepoul	12	42
2021 Rosé	12	42
2020 Sangiovese	12	45
2020 Montimaro	12	42
2019 Estate Shiraz	13	50

### APÉRITIFS

Aperol Spritz	14
Limoncello Spritz	14
Campari & Soda	14
Gin & Tonic	14
Gin'secco	14

### BEER & CIDER

Swell Golden Ale	10
Vale Ale	9
Goodieson, Pale Ale	9
Shifty Lizard Session Ale	9
Coopers Light	7
Swell Apple Cider	10

### SOFT

Coke, Coke Zero, Lemonade	4
Mountain Fresh Juice	7
Capi Sparkling Water 750ml	7

**PLACE YOUR ORDER AT THE BAR**

[www.coriole.com](http://www.coriole.com)