

WINTER | IN OUR GARDEN

Mustard leaf | Jerusalem artichoke | Warrigal greens | sorrel |
carob | pink pepper | kale | kumquat | herbs | rainbow chard


AT CORIOLE

TO START

House baked bread, cultured butter, herb salt	2
Marinated Coriole olives	6
Coffin Bay oyster, lemon aspen vinaigrette	4ea
Blue swimmer crab, sorrel, buttermilk	4ea

SMALLER PLATES

Chèvre, citrus, pink peppercorn, olive oil, sourdough cracker	15
Pork biroldo, pine nuts, preserved radish, mustard leaf puree	16
King fish crudo, lemon cream, kohlrabi, potato crisp	19
Mandilli di seta, celeriac, guanciale, egg yolk	17

LARGER PLATES

12 hour roasted butternut, fregola, ricotta salata, bay oil	28
Coorong mullet, cavolo nero, almond butter, meyer lemon	35
Natures chicken, braised beans, lardo, rainbow chard	38
350g Dry aged beef for 2, wood grilled mushroom, beef jus	55

EXTRAS

Brassicas, McLaren Vale pistachio butter, lemon gum	8
Lettuce, radicchio, fennel salad, seeded mustard vinaigrette	8
Potatoes, cultured cream, native juniper, chives	8

SOMETHING SWEET

Crème brûlée, rhubarb, honey biscuit	17
Chocolate, caramel, vanilla, pear	17
Rum baba, passionfruit, meringue, mousse	17
Cheese Board	18

Chefs selection menu 68 pp

Wine Matching 35 pp

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

Children will be charged at \$25

No split bills. 10% public holiday surcharge

