

FEED ME - \$80 PER PERSON

House-made bread, butter, Coriole olive oil

Buffalo curd, beetroot, pomegranate, almond (gf)

Kangaroo tartare, chilli ferment, saltbush (gf)

Beef sirloin, preserved eggplant, brussels sprout (gf)

OR

Coorong mullet, velouté, fennel, nasturtium verde (gf)

Roasted potatoes, rosemary salt, vinegar (gf) (v) (vg)

Kale salad, yoghurt, pickled onion, goat chèvre crumb

Carrot cake, caramel, cracker, spiced ricotta cream

*Add four paired wines - 45 per person*

*(gf) gluten free (v) vegan (vg) vegetarian*

*Please note no split bills.*

FEED ME - \$95 PER PERSON

House-made bread, butter, Coriole olive oil

Coriole chef's selection olives (v) (vg) (gf)

Oysters (Smoky Bay), nori, sesame, lime (gf)

Buffalo curd, beetroot, pomegranate, almond (gf)

Kangaroo tartare, chilli ferment, saltbush (gf)

Cavatelli pork, leek, parmesan

Beef sirloin, preserved eggplant, brussels sprout (gf)

OR

Coorong mullet, velouté, fennel, nasturtium verde (gf)

Roasted potatoes, rosemary salt, vinegar (gf) (v) (vg)

Kale salad, yoghurt, pickled onion, goat chèvre crumb

Carrot cake, caramel, cracker, spiced ricotta cream

Adelaide Hills cheese, seasonal fruit paste, lavosh

Petit fours

*Add five paired wines - 55 per person*

WINTER IN OUR GARDEN

nasturtium | Jerusalem artichoke | sage | mint | rainbow chard | chicory | bay leaves