



# CORIOLE

MCLAREN VALE

**Feed Me – 85 per person**

**Feed Me More – 95 per person**

House-made bread and butter

Charcuterie, pickles

*NV Prosecco*

Roasted beetroot, cashew cream, horseradish, crispy caper, beetroot stem

Kingfish crudo, spring onion, chilli, garlic, ginger, curry leaf

*2024 Rubato Reserve Fiano*

House-made pasta, pumpkin, broccoli, prosciutto, masala - *included in Feed Me More menu*

*2024 Estate Grenache*

*Your table's choice of one of the following:*

Sirloin, zucchini, romesco, jus

Market fish, chick pea, chorizo, kale

Lamb shoulder, Sandalwood pear, celeriac, garlic, jus

*Vertical tasting of museum and current release wines*

Roasted potatoes, rosemary salt and vinegar

Garden leaves, radish, herb vinaigrette

Chef's dessert

Adelaide Hills cheese, seasonal fruit paste, lavosh - *included in Feed Me More menu*

*1986 Prudence Rare Tawny*

**Wine pairing 65 or 80 per person**

*Please advise our team of any dietary requirements*