



# GATHER

## AT CORIOLE

### *COURTYARD SET MENU*

*\$75 per person 5 courses*

*\$90 per person 7 courses*

Enjoy with paired wines \$40 per person

### *ADD SNACKS*

House baked bread, cultured butter, herb salt	\$2
Marinated Coriole olives	\$6
6 Coffin Bay oysters, lemon aspen vinaigrette	\$18
Blue swimmer crab, sorrel, buttermilk (2 per serve)	\$8

### *TO START*

House baked bread, cultured butter, herb salt  
Blackened fennel, pink pepper, lardo, ailee  
King George whiting, celery, finger lime, salt bush, seaweed  
Kangaroo, beetroot, cabbage, horseradish, quandong

### *CHOOSE 1 MAIN AND 1 SIDE (per two people)*

Celeriac, mushroom tarte fine, coffee, caramel, celeriac cream  
Natures chicken, wild greens, porcini jus gras  
250g Dry aged beef, onions, pickles, beef jus  
Add an extra main course for \$18

### *SIDES*

Brassicas, chilli oil, green garlic  
Garden leaves, pear, buffalo curd dressing  
Potatoes, chicken salt, chicken skin, rosemary

### *FINISH WITH*

Mandarin, almond, cream diplomat, geranium

*No split bills. 10% public holiday surcharge*