

|                                  |       |
|----------------------------------|-------|
| 2 course (small + large)         | 55pp  |
| 3 course (small + large + sweet) | 65pp  |
| 6 course chef selection          | 80pp  |
| Add wine pairing                 | 120pp |

  
**GATHER**  
**AT CORIOLE**

**SNACKS**

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|   |   |
|---|---|
| Marinated Coriole olives                              | 8 |
| Blue swimmer crab, sorrel, buttermilk, herb oil       | 8 |
| Woodside goats curd, nasturtium, cumquat, melba toast | 7 |
| Duck liver parfait cigar, riberry, mountain pepper    | 9 |

**SMALL**

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Free range Aylesbury duck, Jerusalem artichoke, quandong, Rosella hibiscus, linseed cracker

Pork, cardoon, quince, puffed pork skin

Woodside goats chevre, beetroot, salted caramel puff pastry, Coriole Aged Sweet Vinegar

Pt Lincoln octopus, white bean, cauliflower, lardo, karkalla

**LARGE**

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Beef cheek, blackened pumpkin, pumpkin seed paste & cracker, beef jus

Whole garfish glazed in herb paste, chard, almond cream, grilled lemon

Natures chicken, house made sausage, leek in onion weed paste, wild nettle puree, chicken jus

Ricotta gnocchi, Adelaide Hills porcini custard, duxelle, parmesan, mallow cream

**SIDES**

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|--|---|
| Warm potato salad, black truffle cream, cured egg yolk                 | 9 |
| Salad of baby cos, garden leaves, orange dressing, pomegranate, almond | 7 |
| Brassicas, preserved lemon puree, yoghurt                              | 7 |

**SWEETS**

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Cheese, lavosh, medlar paste, pickled grapes

Apple, muscovado, earl grey tea mousse

Chocolate delice, anise myrtle foam, gel & sorbet

Citrus, pistachio sponge, yoghurt, licorice

Willunga pear, over ripe Woodside brie ice cream, parsnip, rye

