


GATHER
AT CORIOLE

5 course chef's selection 80

SMALL

Marinated Coriole olives 8

Blue swimmer crab, sorrel, buttermilk, herb oil 8

Woodside goats curd, nasturtium, cumquat, melba toast 7

MEDIUM

Free range Aylesbury duck, Jerusalem artichoke, quandong, linseed cracker 18

Pork hock, cardoon, quince, puffed pork skin 18

Woodside goats chevre, beetroot, salted caramel puff pastry, Coriole Aged Sweet Vinegar 16

LARGE

Beef cheek, blackened pumpkin, pumpkin seed paste & cracker, beef jus 40

Whole garfish glazed in herb paste, chard, almond cream, grilled lemon 37

Confit Natures chicken leg, house made sausage, leek in onion weed paste, wild nettle puree, chicken jus 37

Pearl barley risotto, Adelaide Hills porcini custard, preserved pine mushroom, charcoal crisp 32

Minimum 2 courses
 Please advise staff of all dietary requirements prior to ordering

SIDES

Potatoes, black truffle cream, cured egg yolk 9

Salad of baby cos, garden leaves, orange dressing 7

Brassicas, preserved lemon puree, yoghurt 7

SWEETS

Cheese, lavosh, medlar paste 14

Apple, muscovado, earl grey tea mousse 16

Chocolate delice, anise myrtle foam, gel & sorbet 17

Citrus, pistachio sponge, yoghurt, licorice 16

