

We place emphasis on ethically harvested, sustainable and locally sourced produce and pride ourselves on developing great relationships with the region's local producers. The menu is seasonal, innovative and quintessentially Australian.



GATHER
AT CORIOLE

House baked sourdough, cultured butter, herb salt	2
Blue swimmer crab, sorrel, buttermilk, herb oil	4
Puffed rice, artichoke, yoghurt, lime, chili salt	4
Chicken liver parfait, quandong, mountain pepper	4
Warm marinated Coriole olives	6
Pork rillettes, apple sauerkraut, sourdough cracker	12
Cured Tommy Ruff, green almond, fennel, radish	16
Carrot tart, whipped Woodside chevre, crystallised pepitas	14
Honey mustard pork ribs, puffed mustard seeds, Japanese turnip	16
Celeriac schnitzel, vegetable gravy, remoulade, peas	30
Coorong mullet, ice plant, cockles, parsley puree, seaweed cream	35
Natures chicken, rainbow chard, estate grown asparagus, pine buds, jus	38
Beef, malt onions, green garlic, mustard leaf, beef jus	40
Red Russian kale, reduced whey, broad bean leaf butter	7
Salad of bitter leaves, pickled celery, citrus	7
Warm new potatoes, sour cream, bacon crumb, chives	8
Apple, muscovado, earl grey tea mousse	17
Chocolate delice, anise myrtle foam, sorbet	17
Rum baba, citrus, anglaise, McLaren Vale macadamia	17
Vanilla and coffee mille-feuilles	17

5 course chef selection 55

7 course chef selection 75

Groups of 8+ are required to dine on one of the chef selection menus

Children will be charged at \$25

