

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, cucumber, miso	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	15
Honey mustard pork, puffed mustard seeds, Japanese turnip	16
Myrtle cured Kangaroo, tomato, Geraldton wax	18
Wood grilled zucchini, garden herbs, preserved lemon, grain nage	30
Market fish, Goolwa cockles, coastal herbs, parsley puree, seaweed cream	35
Orchard raised chicken, sweet corn, tarragon, chicken jus	38
Beef, Davidson plum, witlof, golden beetroot	40
Beans, wattleseed dukkah, Coriole aged sweet vinegar	7
Cos heart salad, youghurt, salt bush	7
New potatoes, cultured cream, native juniper	8
Honey brulee, garden flowers, loquat sorbet	17
Chocolate, cherry, caramel, buffalo curd ice cream	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

