

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, yesterday's bread	12
Cured Tommy Ruff, green almond, fennel, radish	16
Wood grilled cabbage, cider emulsion, fried grains	12
Carrot tart, whipped Woodside chevre, crystallised pepitas	15
Honey mustard pork ribs, puffed mustard seeds, Japanese turnip	16
Gnocchi, fresh ricotta, blackened pumpkin, pumpkin skin crisp, pumpkin seed paste	30
Tommy Ruff, mussels, fregola, chervil, shellfish broth	36
Natures chicken, rainbow chard, estate grown asparagus, pine buds, jus	38
250g dry aged grass fed angus beef, wood fired mushrooms, beef jus, mustard leaf	45
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

