

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 sour dough, cultured butter, herb salt	2
Yesterday's bread with beetroot jerky, Woodside Pompeii	4
Blue swimmer crab, sorrel, buttermilk, herb oil	4
Chicken liver parfait cigar, lilly pilly, native pepper	4
Warm marinated Coriole olives	6
Pork rillettes, rosella flower, sour dough	10
Baby octopus, karkalla, white bean, lardo	14
Kangaroo tartare, quandong, saltbush, damper	14
Pork ribs, BBQ carrot paste, preserved root vegetables	16
Wood roasted baby cabbage, turnip, finger lime	18
Gnocchi, fresh ricotta, blackened pumpkin, pumpkin skin crisp, pumpkin seed paste	30
Tommy Rough, mussels, fregola, chervil and shellfish broth	36
Natures chicken, rainbow chard, asparagus, pine buds, jus	38
250 gram dry aged grass fed angus beef, wood fired mushrooms, beef jus, mustard leaf	45
Red Russian kale, reduced whey, fermented broad bean leaves	7
Morning harvest salad, orange dressing, Strout Road almonds	7
Chicken fat roasted kipfler potatoes, gremolata, cured egg yolk	8
Apple, muscovado, earl grey tea mousse	17
Chocolate delice, anise myrtle foam, gel & 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

