

SUMMER | IN OUR GARDEN

mustard leaf | zucchini | artichokes | celery | tomato | sorrel | beans |
pink peppercorn | cavallo nero | kumquat | herbs | rainbow chard



GATHER

AT CORIOLE

TO START

House baked bread, cultured butter, herb salt	2
Marinated Coriole olives	6
Coffin Bay oyster, lemon aspen vinaigrette	4ea
Blue swimmer crab, sorrel, buttermilk	4ea

SMALLER PLATES

Woodside chèvre, citrus, pink peppercorn, olive oil, sourdough	16
Yogurt, cucumber, dill, buckwheat	16
Pork, pistachio, raisin terrine, house pickles, mustard, lavosh	19
Tommy ruff, almond, sourdough, witlof	19
Kangaroo, eggplant, basil, macadamia	21

LARGER PLATES

Summer vegetables, freekah, basil, ricotta salata	36
Mullett, cockles, fennel, finger lime	38
Chicken, fig, lardo, cavallo nero, red lentils	39
Dry-Aged Beef, tomatoes, preserved green garlic	58

EXTRAS

Salad leaves, celery, oranges	9
Grilled beans, anchovy, parsley, lemon	10
Potatoes, cultured cream, native juniper, chives	10

SOMETHING SWEET

Honey crème brûlée, stone fruit	16
Chocolate, bread ice cream, aged vinegar, olive oil	16
Lemon and yoghurt, thyme, sorbet	16
Cheese Board	20

Chefs selection menu 68 pp

Wine Matching 35 pp

Groups of 8+ are required to dine on the chef's selection menu

No split bills. 10% public holiday surcharge

