

CORIOLE
McLAREN VALE

House-made bread and butter Coriole olives

Charcuterie, pickles (gf) (df)

Beef carpaccio, black garlic, vincotto, pink pepper, parmesan (gf)

Beetroot, kale, golden raisin, curd, sunflower seed (gf)

House-made pasta, Italian sausage, leek, parmesan

Sirloin, pumpkin, brussel sprouts, salsa verde (gf) (dfo)

Local fish, coconut, curry leaf, Goolwa pipis, chilli, spring onion (gf)

Lamb shoulder, cauliflower, seasonal greens, salsa rosso (gf)

Roasted potatoes, rosemary salt and vinegar (gf) (vg)

Garden leaves, radish, herb vinaigrette (gf) (df) (vg)

Chef's dessert

Adelaide Hills cheese, seasonal fruit paste, lavosh

Feed Me Menus - 85 per person or 95 per person

Wine pairing 45 or 55 per person

Please advise our team of any dietary requirements

WINTER IN OUR GARDEN

horseradish | pumpkin | rocket | chilli | bronze fennel |
capsicum | warrigal greens | thyme | bay leaf