

FEED ME – \$80 PER PERSON

House-made bread, butter, Coriole olive oil

Buffalo curd, beetroot, carrot, chives

Kingfish crudo, kohlrabi, green chilli, garlic (gf)

Scotch fillet, charred carrot, leek, buffalo feta

OR

Coorong mullet, fennel, rocket, spring onion, lemon  
thyme (gf)

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

Leaves radish, garden herb vinaigrette

Chefs' Dessert

*Add four paired wines - 45 per person*

*(gf) gluten free (v) vegan (vg) vegetarian*

*Please note no split bills.*

FEED ME – \$95 PER PERSON

House-made bread, butter, Coriole olive oil

Coriole chef's selection olives (v) (vg) (gf)

Gifts from the kitchen

Buffalo curd, beetroot, carrot, chives

Kingfish crudo, kohlrabi, green chilli, garlic (gf)

House made pasta, kale, mascarpone, prosciutto,  
parmesan (vgo)

Scotch fillet, charred carrot, leek, buffalo feta

OR

Coorong mullet, fennel, rocket, spring onion, lemon  
thyme (gf)

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

Leaves radish, garden herb vinaigrette

Chefs' Dessert

Adelaide Hills cheese, seasonal fruit paste, lavosh

*Add five paired wines - 55 per person*

AUTUMN IN OUR GARDEN

lemon thyme | pear | figs | cumquat | apple | quince | warrigal greens