



CORIOLE

McLAREN VALE

FEED ME - \$80 PER PERSON

House-made bread, butter, Coriole olive oil
Coriole chef's selection olives (v) (vg) (gf)
Coriole charcuterie

Buffalo curd, heirloom tomato, cucumber, basil, olive (gf) (v)
Kingfish crudo, kohlrabi, green chilli, garlic (gf)

Sirloin, romesco, eggplant, crispy onion, jus (gf)
OR

Local fish, leek, broad beans, chives, velout

Roasted potatoes, rosemary salt, vinegar (gf) (v) (vg)
Salad leaves, radish, herb vinaigrette (gf) (df) (vg)

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, heirloom tomato, cucumber, basil, olive (gf) (v)
Kingfish crudo, kohlrabi, green chilli, garlic (gf)

House made pasta

Sirloin, romesco, eggplant, crispy onion, jus (gf)
OR

Local fish, leek, broad beans, chives, veloute

Roasted potatoes, rosemary salt, vinegar (gf) (v) (vg)
Salad leaves, radish, herb vinaigrette (gf) (df) (vg)

Chefs' Dessert

Adelaide Hills cheese, seasonal fruit paste, lavosh

Add five paired wines - 55 per person

SUMMER IN OUR GARDEN

broad beans | fennel | yarrow | mint | dill | tomato