



# CORIOLE

McLAREN VALE

House-made bread, butter, Coriole olives

Charcuterie, pickles **GF / DF**

*NV Prosecco*

Kingfish crudo, coriander, cucumber, dill, avocado, garlic **GF**

Buffalo curd, flat beans, nduja, preserved lime **GF**

*2024 Rubato Reserve Fiano*

House-made pasta, puttanesca

*2005 Barbera*

Sirloin, Dancing Wattle carrot, zucchini, romesco, jus **GF / DF**

Market fish, coconut, curry leaf, Goolwa pipis, chilli, spring onion **GF / DF**

Lamb shoulder, kohlrabi, celery caponata, sunflower seed cream, jus **GF / DF**

*Vertical tasting of museum and current release wines*

Roasted potatoes, rosemary salt and vinegar **GF / DF**

Garden leaves, radish, herb vinaigrette **GF / DF**

Chef's dessert

Adelaide Hills cheese, seasonal fruit paste, lavosh

*1986 Prudence Rare Tawny*

Feed Me – 85 per person

Feed Me More – 95 per person

Wine pairing 65 or 80 per person

*Please advise our team of any dietary requirements*