



CORIOLE

McLAREN VALE

House-made bread and butter	3
Coriole olives (v) (vg) (gf)	8
Oysters, verjuice, warragal greens	4.5
Charcuterie, garden pickles (gf) (df)	22
Kangaroo tartare, capers, green onion, chilli, saltbush (gf)	20
Buffalo curd, flat beans, Coriole XO (gf) (vo)	18
Hummus, toasted seeds, onion	16
Polenta chips, cauliflower, black garlic (vg)	12
House made pasta, asparagus, pangrattato, ricotta	32
Sirloin, leek, parsley creme, jus (gf)	40
Local fish, fennel, kasundi, mussels, fregola	38
Lamb backstrap, beetroot, hazelnut tarator, jus (gf) (df)	39
Roasted potatoes, rosemary salt and vinegar (gf) (vg)	12
Garden leaves, radish, herb vinaigrette (gf) (df) (vg)	12

Feed Me Menus - 80 per person or 95 per person

Please advise our team of any dietary requirements

spring in our garden
amaranth | asparagus | warragal greens | fennel | yarrow |
beetroot | silverbeet | kale