



CORIOLE

McLAREN VALE

FEED ME – \$80 PER PERSON

House-made bread, butter, Coriole olive oil

Buffalo curd, snow pea, warragal greens, nduja
pangrattato, pickled garlic

Port Lincoln Sardines, raisins, garden herbs, shallot,
blackened lime (gf)

Beef sirloin, Brussel sprouts, caramelised onion,
preserved lemon (gf)

OR

Braised squid, mushroom XO, sesame, lions mane
mushroom

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

Kale salad, radish, garden herb vinaigrette (gf) (v)

Vanilla parfait, apple, currants

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)

Oysters (St Peter's Island), shallot, cucumber gf)

Buffalo curd, snow pea, warragal greens, nduja
pangrattato, pickled garlic

Port Lincoln Sardines, raisins, garden herbs, shallot,
blackened lime (gf)

House made pasta, asparagus, peas, mint, lemon, cream
parmesan (vo)

Beef sirloin, Brussel sprouts, caramelised onion,
preserved lemon (gf)

OR

Braised squid, mushroom XO, sesame, lions mane
mushroom

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

Kale salad, radish, garden herb vinaigrette (gf) (v)

Vanilla parfait, apple, currants

Adelaide Hills cheese, seasonal fruit paste, lavosh

Add five paired wines - 55 per person

SPRING IN OUR GARDEN

asparagus | nasturtium | coriander | mint | rainbow chard | dill | bay leaves | pea