



# CORIOLE

McLAREN VALE

House-made bread and butter

Coriole olives (v) (vg) (gf)

Charcuterie, pickles (gf) (df)

Kingfish crudo, currants, capers, parsley, macadamia (gf)

Buffalo curd, beetroot, leaf verde, carrot (gf) (v)

Hummus, toasted seeds, onion jam (vg) (gf)

Polenta chips, cauliflower

Pappadelle, goat ragout, kale, preserved lemon, parmesan, pistachio

Sirloin, broccoli, shallots, silver beet, jus (gf)

Local fish, fennel, bisque, mussels

Celeriac, caponata, jus (vg)

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

Garden leaves, radish, herb vinaigrette (gf) (df) (vg)

Chocolate delice, quince, vincotto

Apple crumble, citrus custard, rhubarb

Adelaide Hills cheese, seasonal fruit paste, lavosh

Feed Me Menus - 80 per person or 95 per person

*Please advise our team of any dietary requirements*

winter in our garden

amaranth | apples | warrigal greens | fennel | yarrow |  
beetroot | basil | silverbeet | kale