

House-made bread and butter	8
Coriole olives (v) (vg) (gf)	8
Smoky Bay oysters, sesame, soy, nori	4
Coriole charcuterie plate (gf) (df)	22
Kingfish crudo, kohlrabi, green chilli, garlic (gf)	20
Buffalo curd, citrus, fennel, black olive (gf) (v)	18
Pumpkin hummus, toasted seeds, onion jam (vg) (gf)	16
Polenta soldiers, cauliflower, black garlic (vg) (gf) (df)	12
Sourdough tagliatelle, kale, mascarpone, pancetta, parmesan (vgo)	29
Gnocchi, lamb ragout, parmesan, vincotto	32
Scotch fillet, Jerusalem artichoke, leek, chèvre (gf)	40
Mulloway, coconut curry cauliflower, black rice, buckwheat, coriander (gf)	38
Roasted potatoes, rosemary salt and vinegar (gf) (vg)	12
Brussel sprouts, chilli ferment, sweet-aged vinegar (v) (gf) (df)	12
Salad leaves, radish, herb vinaigrette (gf) (df) (vg)	12
Frangipane, apple, almond, vanilla yogurt	16
Parfait, rhubarb, white chocolate, lemon	16
Adelaide Hills cheese, seasonal fruit paste, lavosh	36

### **Feed Me Menus**

80 per person

*Add 4 paired wines 45 per person*

95 per person

*Add 5 paired wines 55 per person*

*Please advise staff of any dietary requirements*

### **WINTER IN OUR GARDEN**

pumpkin | samphire | fennel | yarrow | citrus | Jerusalem artichoke | Warrigal greens