



entree

Filone baked in house made garlic butter	8
Coriole chef's selection of olives with crusty bread	11
Cheesy roasted vegetable bake (vegan option available)	18
Ginger & shallot pork dumplings with chicken consommé, finished with Asian greens	18
Duck rilette, beetroot compote, sauerkraut, seed crackers	19
Roasted tomato, parmesan cheese & rosemary arancini with smoked paprika aioli	19
Chef's platter with house made dukkah, Clappis breads, dips, local & seasonal produce	30

mains

SA mussels, fresh herb tomato veloute, with charred bread	33
House made roast turnip & potato gnocchi, butter, sage, confit carrot puree, macadamia	33
Rye sourdough house made pappardelle, grenache braised beef cheek ragu, salsa verde	35
Seafood of the Day	POA
Slow roasted free range pork belly, red cabbage, pickled apple, honey & shiraz reduction	37
Thyme infused chicken breast, baked polenta, seasonal vegetables, chicken glaze	37

bit on the side

Roasted potatoes, herb & confit garlic aioli	12
Mixed seasonal vegetables, green pesto, roasted almonds	12

udder stuff

Selection of 3 cheeses is \$35 - please ask wait staff for selections available

Single selection is \$15 Selection of 2 is \$30

*all cheese served with house made jam, seasonal fruits & house made bread

Gluten free bread/crackers available on request

vegan mains

Ginger and cashew tofu curry with pita bread	30
Lemon and coconut jackfruit curry with pita bread	30

The majority of our produce is sourced locally within the Fleurieu Peninsula or from our kitchen garden.

No separate bills please