

ON ARRIVAL

GRANGE SOURDOUGH, PEPA SAYA CULTURED BUTTER, MURRAY RIVER "PINK" SEA SALT

CORIOLE PROSECCO

1ST COURSE

FOUR DANCES OF THE SEA

CEVICHE YELLOW TAIL KINGFISH, AVOCADO SALSA / SQUID INK NOODLES, RAW CALAMARI, TOBIKKO DRESSING / OLIVE FRIED OCTOPUS / SPICED PRAWN SUSHI

CORIOLE FIANO

2ND COURSE

RED ROASTED MURRAY COD WITH LEEK FONDUE, SHAVED CALAMARI, SNOW PEA TENDRILS, SPRING ONION AND CELERY JUS

CORIOLE THE OPTIMIST CHENIN BLANC

3RD COURSE

ADELAIDE HILLS PORCINI MUSHROOM PÂTÉ PIE, GREEN PEA SOUP, CANDIED TOMATO, GRAPE MUSTARD

CORIOLE DANCING FIG MGS

4TH COURSE

PEPPER BERRY & BUSH TOMATO RUBBED ROO SADDLE, WARRIGAL GREEN & MUNTRIE SALAD, QUANDONG & DESERT LIME GLAZE, CRISPY SALT BUSH

CORIOLE VITA RESERVE SANGIOVESE

CORIOLE MARY KATHLEEN CABERNET MERLOT

5TH COURSE

VALRHONA CHOCOLATE SOUFFLÉ CAKE, COINTREAU RASPBERRIES, RICH CREAM

CORIOLE `17 VP

6TH COURSE

LICORICE AND VANILLA BEAN CHECKERBOARD ICE-CREAM, DRIED PINEAPPLE, SUGARED FENNEL FLOWERS

CORIOLE `13 MISTELLE

*MENU IS SUBJECT TO CHANGE