

TO START

HOUSE MADE FOCACCIA <i>Coriole olive oil, fig balsamic</i>	5
CORIOLE 'CHEFS BLEND' OLIVES <i>Marinated with citrus and herbs, served warm</i>	7
TRIO OF HOUSE MADE DIPS <i>Served with grilled focaccia</i>	12
POTTED PORK <i>Cornichons, carrot jam</i>	12
COS 18 PÂTÉ <i>Grand Marnier, green peppercorn</i>	14
CRISPY SPICED SCHOOL PRAWNS <i>Smokey paprika aioli</i>	9
PORT LINCOLN SARDINES <i>Soused in sweet onion and rosemary</i>	12
ARANCINI <i>Leek, smoked mozzarella, pine nut</i>	10
IBERICO JAMON AND BUFFALO MOZZARELLA EN CROUTE <i>Fig balsamic, herbs</i>	12
CHICKEN WINGS <i>Crispy, spicy and sticky with pickled radish</i>	12
SALT 'N' VINEGAR CHIPS <i>Thrice cooked</i>	10
COS PLATTER TO SHARE <i>Chef's selection from the above items (serves 2) Extra servings \$15 Add ½ a doz oysters for \$18</i>	30

SMALL PLATES

EYRE PENINSULA OYSTERS (EACH) <i>Natural Chef's recommendation</i>	3
EYE FILLET TARTARE <i>Parsley and shallot salad</i>	20
SEARED SCALLOPS <i>Crisp jamon, vanilla apple puree, Pink Lady and watercress salad</i>	21
BAKED WOODSIDE BRIE <i>Adelaide Hills honey, pistachio, cranberries</i>	20
MIXED MUSHROOM RAGU <i>Truffle scented polenta</i>	18
BLUE CHEESE PANNA COTTA <i>Pear and pecan salad</i>	18
GIN CURED KINGFISH <i>Hendricks granita, cucumber</i>	21

TRUST THE CHEF

LET OUR CHEFS FEED YOU SLOWLY OVER FOUR COURSES <i>or with wine pairing</i>	85 130
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MAIN COURSES

SPINACH AND CHEVRE GNOCCHI <i>Mint & pistachio pesto, sugar snap peas, pea tendrils, brown butter</i>	26
SLOW COOKED PORK BELLY <i>White bean garlic mash, shaved fennel salad</i>	34
DUCK AND MUSHROOM PIE <i>Butter pastry, sautéed golden shallots, smashed peas</i>	35
MARKET FRESH FISH <i>Locally sourced... your waiter will advise</i>	POA
SICILIAN 'HUNTERS' RABBIT <i>Fresh herbs, crisp polenta</i>	36
LAMB BACKSTRAP <i>Artichoke, roasted nuts, freekeh, fresh herbs</i>	38
KANGAROO FILLET <i>Cauliflower hummus, pomegranate, cauliflower crisps, lemon myrtle oil</i>	34
CHICKEN BALLOTINE <i>Olive and fig tapenade, buttered Jerusalem artichoke</i>	30

STEAKS

Served with sautéed spinach and truffle scented mash

MSA EYE FILLET (250G) <i>MSA graded, AMG Black Angus</i>	44
OP RIB EYE (450G) <i>Grain fed, marble score 2+</i>	52
CAPE BYRON SIRLOIN (350G) <i>MSA graded, grass fed</i>	46
SAUCES AND GARNISHES <i>Red wine jus, peppercorn jus, anchovy butter, sage roasted mushroom</i>	4

BIT ON THE SIDE

DUCK FAT POTATOES <i>Rosemary, thyme, lemon, pink Himalayan salt</i>	10
HEART OF COS <i>Grilled cos, anchovy butter, herb croûtons, confit garlic</i>	10
BRUSSEL SPROUTS <i>Chilli butter</i>	13
ROAST PUMPKIN <i>Maple and fennel, crisp sage</i>	11
FORAGERS SALAD <i>The best of the season's raw salad ingredients tossed with raspberry vinaigrette</i>	11

PLEASE ADVISE US OF ANY DIETARY REQUIREMENTS