

**Coterie Restaurant Degustation Menu**  
**\$68pp food + \$36pp matched wines**

***'Twiggy' Blanc de Blancs 2015***

Fresh ground biodynamic spelt sourdough,  
house churned and cultured butter

**Add for \$4 each:**

Smoky Bay Pacific oyster, beetroot vinegar,  
shallot, native flora

***'Mary McTaggart' Riesling 2016***

Pate, nagami kumquat, rye cornett

Spencer Gulf Southern King prawn, puffed fish  
skin, lemon balm, native finger lime

Prawn bisque, cream fraiche, garden chives

***Chardonnay 2016 or***

***'The OCTOgenarian' Grenache 2015***

Wood smoked free range chicken, porcini and  
chestnut cream, forest mushrooms

**Add for \$10pp:**

Section 28 Monforte, pear juice, celery, estate  
sun-dried prunes, candied hazelnut, rye crisp

***'Pilot's View' Shiraz 2014***

Slow cooked beef, fondant potato,  
pickled mustard seeds, fresh horseradish

***Botrytis Semillon 2013***

Poached estate quince, almond frangipane,  
glazed puff, chestnut, roast almond ice cream