

# CLOVER + STONE

A LA CARTE - 2 COURSE MINIMUM

WEEKDAYS ONLY

MAX 4 PEOPLE - BOOKINGS 5 AND ABOVE HANSANG OR JANCHI MENU

## SMALL

### TRUFFLE MUSHROOM CIGAR - \$18

truffle risotto, sunchoke, grana pandano, black aioli  
(V, GF Alt: Vegan)

### CRISPY PRAWN SANDO - \$20

pickled beetroot, salmon roe, grana pandano

### HAHNDORF VENISON TATAKI- \$27

yuzu ponzu, fresh wasabi, white kimchi  
(GF, DF)

### EGG KATSU - \$22

heirloom carrot, spring onion, tofu  
(V, DF, ALT: GF)

### OCTOPUS - \$26

gochujang chorizo, potato, rice cracker  
(DF)

## SIDE

### SOURDOUGH - \$8

whipped butter, smoked salt  
OR  
black truffle and walnut pate  
(V, Vegan, DF)

### TRIPLE COOKED POTATOES - \$12

herb tossed, salt and vinegar  
(DF)

### ROASTED HEIRLOOM CARROTS - \$12

with temple sauce  
(V, Vegan, GF, DF)

## SWEET

### CHOCOLATE BROWNIE - \$15

honeycomb, & miso ice-cream

### HOTTEOK- \$14

white chocolate, pistachio, mascarpone

### SOY CREME CARAMEL - \$14

citrus compote (GF, V+)

### AFFOGATO - \$8

with Frangelico or Kaluha - \$13

## LARGE

### PUMPKIN UDON - \$32

asian mushrooms, kale, ricotta  
(V, ALT: Vegan, ALT: GF)

### CRISPY PORK BELLY - \$36

wasabi pesto, chilli coconut, broccolini  
(GF, ALT: DF)

### BEEF CHEEK - \$38

perilla, pickled beetroot, kohlrabi  
(ALT: GF)

### LAMB RUMP STEAK - \$39

chestnut puree, asian mushrooms, galbi sauce  
(GF, ALT: DF)

## YOUNG ADULTS MENU

### CHOICE OF MAIN + DESSERT - \$25

available for ages 17 and below

### SALT & PEPPER SQUID + CHIPS

seasoned lightly fried squid pieces  
or

### CHICKEN KATSU + CHIPS

panko crumbed chicken, chefs katsu

### CHOCOLATE BROWNIE

honeycomb, & miso ice-cream  
or

### HOTTEOK

white chocolate, pistachio, mascarpone