

CLOVER + STONE

A LA CARTE - 2 COURSE MINIMUM

WEEKDAYS ONLY

MAX 5 PEOPLE - BOOKINGS 6 AND ABOVE JANCHI MENU

SMALL

TRUFFLE MUSHROOM CIGAR - \$16

truffle risotto, sunchoke, grana padano, black aioli
(V, GF Alt: V+)

PRAWN TOAST - \$18

beetroot, salmon roe, grana padano

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

CIABATTA (2pc) - \$8

whipped butter, smoked salt
OR

black truffle and walnut pate
(V, V+, DF)

TRIPLE COOKED POTATOES - \$12

herb tossed, salt and vinegar
(DF)

ASAIN GREENS - \$12

with garlic and chilli oil
(V, V+, GF, DF)

EPIC PLATE

\$150

chef selection designed for two to share

including truffle mushroom cigar, prawn
toast, pork belly, beef cheek, herb roasted
potatoes, spicy chorizo, Asain greens

LARGE

PUMPKIN UDON - \$32

edamame, asian mushroom, ricotta
(V ALT V+, GF)

CRISPY PORK BELLY - \$36

crispy potato, chilli coconut, broccolini
(GF, DF)

BEEF CHEEK - \$38

perilla, pickled beetroot, kohlrabi

LAMB RUMP STEAK - \$39

chestnut puree, asian mushroom, sunchoke
(GF, ALT DF)

SWEET

CHOCOLATE BROWNIE - \$15

honeycomb, & miso ice-cream

HOTTEOK- \$14

white chocolate, pistachio, mascarpone

SOY CREME CARAMEL - \$14

citrus compote (GF, V+)

AFFOGATO - \$6

with Frangelico or Kaluha - \$11

CLOVER + STONE

HANSANG

KOREAN FOR ONE TABLE, FAMILY DINNER OR TABLE FULL OF FOOD
SHARED STYLE, LONG LUNCH

\$ 6 8 p p

CIABATTA

whipped butter, smoked salt
black truffle and walnut pate
pair with Sparkling Blanc de Blancs

TRUFFLE MUSHROOM CIGAR

truffle risotto, sunchoke, grana pandano,
black aioli
(V, GF, ALT V+)
pair with Amos Chardonnay

CRISPY PORK BELLY

crispy potato, chilli coconut, broccolini
(GF, DF)
pair with Pinot Gris

BEEF CHEEK

perilla, pickled beetroot, kohlrabi
pair with Shiraz

HOTTEOK

white chocolate, pistachio, mascarpone

Kids menu available. Please ask a staff member

Variations of this menu are available as Vegan, Vegetarian and other dietary requirements as per booking request.
The kitchen will endeavour to cater for all dietary requirements advised on the day.

CLOVER + STONE

HAN SANG

KOREAN FOR ONE TABLE, FAMILY DINNER OR TABLE FULL OF FOOD
SHARED STYLE, LONG LUNCH

\$ 6 8 p p - V e g e t a r i a n

CIABATTA

whipped butter, smoked salt

black truffle and walnut pate

pair with Sparkling Blanc de Blancs

TRUFFLE MUSHROOM CIGAR

truffle risotto, sunchoke, Grana Pandano,

black aioli

(V, GF Alt: V+)

pair with Amos Chardonnay

EGG KATSU

heirloom carrot, sprint onion, tofu

pair with Cabernet Franc Rose

PUMPKIN UDON

Asian mushroom, ricotta, kale

(V Alt: V+, GF)

pair with Pinot Noir

TRIPLE COOKED POTATOES

herb tossed, salt and vinegar

(DF)

pair with Cabernet Franc

CHOCOLATE BROWNIE CAN BE ADDED FOR \$5pp

or individual dessert can be ordered from the a la carte menu

Kids menu available. Please ask a staff member

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CLOVER + STONE

JANCHI

KOREAN FOR FESTIVAL OF FOOD, CELEBRATED WITH FAMILY AND FRIENDS
SHARED STYLE, LONG LUNCH

\$ 8 5 p p

CIABATTA

whipped butter, smoked salt
black truffle and walnut pate
pair with Sparkling Blanc de Blancs

HAHNDORF VENISON TATAKI

yuzu ponzu, fresh wasabi, white kimchi
(GF, DF)
pair with Pinot Gris

TRUFFLE MUSHROOM CIGAR

truffle risotto, sunchoke, grana padano,
black aioli
(V, GF, ALT V+)
pair with Amos Chardonnay

PRAWN TOAST

beetroot, salmon roe, grana padano
pair with Cabernet Franc Rose

OCTOPUS

gochujang chorizo, potato, rice cracker
(DF)
pair with Amos Chardonnay

LAMB RUMP STEAK

chestnut puree, asian mushroom, sunchoke
(GF, ALT DF)
pair with Shiraz

HOTTEOK

white chocolate, pistachio, mascarpone

Kids menu available. Please ask a staff member

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