

CLOVER + STONE

HANSANG

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

\$ 6 8 p p

SOURDOUGH

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: Vegan)

pair with Amos Chardonnay

CRISPY PORK BELLY

wasabi pesto, chilli coconut, broccolini

(GF, ALT: DF)

pair with Pinot Gris

BEEF CHEEK

perilla, pickled beetroot, kohlrabi

(ALT: DF)

pair with Shiraz

HOTTEOK

white chocolate, pistachio, mascarpone

*Please note all guests are required to dine from the same shared menu option, with the exception of dietary and children.

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.

Kids menu available. Please ask a staff member.

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HANSANG

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

SOURDOUGH

whipped butter, smoked salt

black truffle and walnut pate

pair with Sparkling Blanc de Blancs

TRUFFLE MUSHROOM CIGAR

truffle risotto, sunchoke, granapandano,

black aioli

(V, GF Alt: Vegan)

pair with Amos Chardonnay

EGG KATSU

heirloom carrot, sprint onion, tofu

(DF, ALT: Vegan)

pair with Cabernet Franc Rose

PUMPKIN UDON

asian mushrooms, kale, ricotta

(V, Alt: Vegan, ALT: GF)

pair with Pinot Noir

HOTTEOK

white chocolate, pistachio, mascarpone

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JANCHI

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

\$ 8 5 p p

SOURDOUGH

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 pandano,

black aioli

(V, GF, ALT: Vegan)

pair with Amos Chardonnay

CRISPY PRAWN SANDO

pickled beetroot, salmon roe, grana pandano

pair with Cabernet Franc Rose

OCTOPUS

gochujang chorizo, potato, crispy rice cracker

(DF)

pair with Amos Chardonnay

LAMB RUMP STEAK

chestnut puree, asian mushrooms, galbi sauce

(GF, ALT: DF)

pair with Shiraz

HOTTEOK

white chocolate, pistachio, mascarpone

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