

CLOVER + STONE

HANSANG

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

\$ 6 8 p p

BURRATA WITH HOUSEMADE KOREAN BREAD

burrata, roasted beet, lemon soy served with house made Korean
bread

(ALT: GF, DF)

pair with Sparkling Blanc de Blancs

CRISPY PORK BELLY

wasabi pesto, chilli coconut, broccolini

(GF, DF)

pair with Pinot Gris

SOUTH AUSTRALIAN LAMB RUMP

xo couscous, galbi sauce

(GF, ALT: DF)

pair with Shiraz

TRIPLE COOKED POTATOES

herb tossed, salt and vinegar

(DF)

EARL GREY CHOUX

kumquat, yuzu

pair with Blush Gin & Tonic

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

Attention customers with food allergies. Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. Variations of this menu are available as Vegan, Vegetarian and other dietary requirements as per booking request. The kitchen will endeavor to cater for all dietary needs advised on the day.

Kids menu available. Please ask a staff member.

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

BURRATA WITH HOUSEMADE KOREAN BREAD

burrata, roasted beet, lemon soy served with house made

Korean bread

(ALT: GF, DF)

pair with Sparkling Blanc de Blancs

CAULIFLOWER FOUR WAYS

toasted, roasted, pickled, smoked

(GF, Alt: DF, Vegan)

pair with Amos Chardonnay

CRISPY GNOCCHI

kimchi romesco, nori, swiss brown mushrooms

(Alt: Vegan, GF, DF)

pair with Pinot Noir

TRIPLE COOKED POTATOES

herb tossed, salt and vinegar

(DF)

EARL GREY CHOUX

kumquat, yuzu

pair with Blush Gin & Tonic

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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

BURRATA WITH HOUSEMADE KOREAN BREAD

burrata, roasted beet, lemon soy served with house made Korean bread

(ALT: GF, DF)

pair with Sparkling Blanc de Blancs

CRISPY PRAWN SANDO

pickled beetroot, salmon roe, grana padano

pair with Cabernet Franc Rose

DUCK DUMPLING

17 hour confit duck, swiss brown mushroom, perilla powder, chili oil

(Alt: DF)

pair with Amos Pinot Noir

ATLANTIC SALMON

miso beurre blanc, bonito vinaigrette, roasted heirloom carrots

(GF, ALT: DF)

pair with Amos Chardonnay

HAHNDORF VENISON

venison strip loin, chargrilled leek, wild berry glaze

(GF, ALT: DF)

pair with Shiraz

TRIPLE COOKED POTATOES

herb tossed, salt and vinegar

(DF)

EARL GREY CHOUX

kumquat, yuzu

pair with Blush Gin & Tonic

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