

# CLOVER + STONE

A LA CARTE - 2 COURSE MINIMUM

WEEKDAYS ONLY

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

## SMALL

### BURRATA - \$18

burrata, roasted beet, lemon soy

(Alt: GF, DF)

### CRISPY PRAWN SANDO - \$22

pickled beetroot, salmon roe, grana padano

(Alt: DF)

### DUCK DUMPLING - \$25

17 hour confit duck, swiss brown mushroom, perilla

powder, chilli oil

(Alt: DF)

### CAULIFLOWER FOUR WAYS - \$22

toasted, roasted, pickled, smoked

(GF, Alt: DF, Vegan)

## CHEF SPECIAL

### HAHNDORF VENISON - \$49

venison strip loin, chargrilled leek, wild berry glaze

w roasted heirloom carrots and triple cooked potatoes

(GF, ALT: DF)

## LARGE

### CRISPY GNOCCHI - \$32

kimchi remesco, nori, swiss brown mushrooms

(Alt: Vegan, GF, DF)

### ATLANTIC SALMON - \$36

miso beurre blanc, bonito vinaigrette, roasted

heirloom carrots

(GF, ALT: DF)

### CRISPY PORK BELLY - \$38

wasabi pesto, chilli coconut, broccolini

(GF, DF)

### SOUTH AUSTRALIAN LAMB RUMP - \$39

xo couscous, galbi sauce

(ALT: GF, DF)

## SIDE

### SOURDOUGH BREAD - \$8

whipped butter, smoked salt

(V, Vegan, DF)

### TRIPLE COOKED POTATOES - \$12

herb tossed, salt and vinegar

(DF)

### ROASTED HEIRLOOM CARROTS - \$12

with bonito vinaigrette

(GF, DF)

## SWEET

### CHOCOLATE BROWNIE - \$15

mascarpone cream & honeycomb

### APPLE RHUBARB CAKE - \$15

strawberry, mascarpone, honeycomb

(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

mascarpone cream & honeycomb

A15% Public holiday surcharge applies. Credit card surcharge processing fees apply to all major credit cards. Customers with food allergies, please be aware that our food may contain or come in contact with common allergens. The kitchen will endeavor to cater for all dietary needs advised prior or on the day.

# CLOVER + STONE

## HANSANG

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

**\$ 6 8 p p**

### **BURRATA WITH SOURDOUGH**

burrata, roasted beet, lemon soy served with sourdough 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

(ALT: GF, DF)

*pair with Shiraz*

### **TRIPLE COOKED POTATOES**

herb tossed, salt and vinegar

(DF)

### **CHOCOLATE BROWNIE**

marscapone cream & honeycomb

*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.

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Kids menu available. Please ask a staff member.

# CLOVER + STONE

## 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**

### BURRATA WITH SOURDOUGH

burrata, roasted beet, lemon soy served with sourdough 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)

### CHOCOLATE BROWNIE

marscapone cream & honeycomb

*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 SOURDOUGH**

burrata, roasted beet, lemon soy served with sourdough 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)

### **CHOCOLATE BROWNIE**

marscapone cream & honeycomb

*pair with Blush Gin & Tonic*

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