

CLOVER + STONE

Our chef has designed this menu for all to enjoy.
Our team can assist you with any dietary requirements.

WEEKDAY FEED ME - EXPRESS MENU

\$39 pp

includes starter | choice of entrée | choice of main

MAX OF 6 PEOPLE - FOR BOOKINGS OF 7 AND ABOVE HANSANG OR JANCHI MENU

STARTER

SOURDOUGH BREAD

whipped butter, smoked salt
(V, NF, ALT: GF, DF, V+)

ENTREE

choice of entrée

CHESTNUT HUMMUS

pickled beetroot, quinoa
(V+, DF, ALT: GF, NF)

HOUSE MADE DUMPLINGS

pork or vegetarian - 3 pieces
(DF, NF)

GAZANDER OYSTER - 1pce

fresh shucked, finger lime, rubus vinaigrette
(GF, DF, NF)

MAIN

choice of main

LOBETHAL LAMB SHOULDER

gochujang jus, wasabi sesame, broccolini
(NF, ALT: GF, DF)

FREE RANGE ROASTED CHICKEN BREAST

barley, kimchi romesco, avruga
(ALT: DF, GF, NF)

CRISPY GNOCCHI

cashew cream, kombu, kale
(V+, GF, ALT: NF)

ADD ONS

*Add an additional side or dessert
for \$12 per dish*

SIDE

SOURDOUGH BREAD - 4pce - \$12

whipped butter, smoked salt, olives
(V, NF, ALT: GF, DF, V+)

TRIPLE COOKED POTATOES - \$12

lime aioli, vinegar salt
(V, GF, DF, NF, ALT: V+)

BRUSSEL SPROUTS - \$12

rubus glaze, lentil, smoked almond
(V+, GF, DF, ALT: NF)

DESSERT

CITRUS CHEESECAKE - \$12

fingerlime, coffee crisp

CHOCOLATE BROWNIE - \$12

mascarpone cream, honeycomb

APPLE RHUBARB CAKE - \$12

strawberry, mascarpone, honeycomb
(GF, ALT: DF)

YOUNG ADULTS & KIDS MENU

Ask our team to see our Young Adult menu -
recommended for ages 17 and below
OR
our Kids menu - recommended for ages 10 and below

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. Please note minimal garlic & onion is used and required in creating our dishes. The kitchen will endeavor to cater for all dietary needs advised when booking, or on the day.

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HAN SANG

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

\$ 6 8 p p

SOURDOUGH

whipped butter, smoke salt

(V, NF, ALT: GF, DF, V+)

pair with Sparkling Blanc de Blancs

CHESTNUT HUMMUS

pickled beetroot, quinoa

(V+, DF, ALT: GF, NF)

pair with Pinot Noir

FREE RANGE ROASTED CHICKEN BREAST

barley, kimchi romesco, avruga

(ALT: DF, GF, NF)

pair with Pinot Gris

LOBETHAL SLOW COOKED LAMB SHOULDER

gochujang jus, wasabi sesame

(NF, ALT: GF, DF)

pair with Shiraz

TRIPLE COOKED POTATOES

lime aioli, vinegar salt

(V, GF, DF, NF, ALT: V+)

BRUSSEL SPROUTS

rubus glaze, lentil, smoked almond

(V+, GF, DF, ALT: NF)

ADD ONS

add additional sides or a choice of dessert for \$12 per dish

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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, smoke salt

(V, NF, ALT: GF, DF, V+)

pair with Sparkling Blanc de Blancs

CHESTNUT HUMMUS

pickled beetroot, quinoa

(V+, DF, ALT: GF, NF)

pair with Pinot Noir

CAULIFLOWER FOUR WAYS

toasted, roasted, pickled, smoked

(V, GF, ALT: DF, V+)

pair with Amos Chardonnay

CRISPY GNOCCHI

cashew cream, kombu, kale

(V+, GF, ALT: NF)

pair with Pinot Noir

TRIPLE COOKED POTATOES

lime aioli, vinegar salt

(V, GF, DF, NF, ALT: V+)

BRUSSEL SPROUTS

rubus glaze, lentil, smoked almond

(V+, GF, DF, ALT: NF)

ADD ONS

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JANCHI

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

\$ 9 5 p p

HOMEMADE KOREAN BREAD

whipped butter, smoke salt
(ALT: GF, DF)

pair with Sparkling Blanc de Blancs

GAZANDER OYSTER - 1pc

fresh shucked, finger lime, rubus vinaigrette
(GF, DF, NF)

CHESTNUT HUMMUS

pickled beetroot, quinoa
(V+, DF, ALT: GF, NF)

pair with Sparkling Blanc de Blancs

SOUTH AUSTRALIAN OCTOPUS

xo sauce, pickled celery, olive
(GF, DF, NF)

pair with Amos Chardonnay

TEA SMOKED DUCK

fermented mushroom, plum kale
(GF, DF, ALT: NF)

pair with Amos Pinot Noir

LOBETHAL SLOW COOKED LAMB SHOULDER

gochujang jus, wasabi sesame
(NF, ALT: GF, DF)

pair with Amos Shiraz

TRIPLE COOKED POTATOES

lime aioli, vinegar salt
(V, GF, DF, NF, ALT: V+)

BRUSSEL SPROUTS

rubus glaze, lentil, smoked almond
(V+, GF, DF, ALT: NF)

CITRUS CHEESECAKE

fingerlime, coffee crisp

pair with Espresso Martini

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SHARED STYLE, LONG LUNCH

\$ 9 5 p p - V e g e t a r i a n

HOMEMADE KOREAN BREAD

whipped butter, smoke salt
(ALT: GF, DF)

pair with Sparkling Blanc de Blancs

ZESTY TOMATO

finger lime, rubus vinaigrette
(V+, GF, DF, NF)

CHESTNUT HUMMUS

pickled beetroot, quinoa
(V+, DF, ALT: GF, NF)

pair with Sparkling Blanc de Blancs

CAULIFLOWER FOUR WAYS

toasted, roasted, pickled, smoked
(V, GF, Alt: DF, V+)

pair with Amos Chardonnay

DASHI BRAISED RADISH

king oyster mushroom, chilli pickle
(V+, GF, DF, NF)

pair with Pinot Gris

CRISPY GNOCCHI

cashew cream, kombu, kale
(V+, GF, ALT: NF)

pair with Pinot Noir

TRIPLE COOKED POTATOES

lime aioli, vinegar salt
(V, GF, DF, NF, ALT: V+)

BRUSSEL SPROUTS

rubus glaze, lentil, smoked almond
(V+, GF, DF, ALT: NF)

CITRUS CHEESECAKE

fingerlime, coffee crisp

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