

CLOVER + STONE

Our chef has designed this menu for all to enjoy.
Our friendly team will be very happy to assist you with any dietary requirements. Young adults and Kids menu available. Please ask a staff member.

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

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

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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\$ 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

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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

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