

# 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*

#### WHIPPED BURRATA

heirloom tomato, roast beetroot, lemon soy

(GF, NF, ALT: V+)

#### PORK DUMPLINGS (3pcs)

pork dumplings with yuzu ponze, chilli oil

(DF, NF)

#### ZUCCHINI FLOWER

lentil salsa, chive, pomme pave

(V+, GF, DF, NF)

### MAIN

*choice of main*

#### LOBETHAL LAMB

herb crusted lamb, green pea potage, garlic shoot, house ssam-jang

(GF, DF, ALT: NF)

#### CONFIT DUCK SALAD

17 hour confit duck, fennel pickle, orange, chilli

(GF, DF, NF)

#### CAULIFLOWER STEAK

herb crust, green pea potage, garlic shoot, house ssam-jang

(V+, GF, ALT: NF)

### ADD ONS

*Add an additional side or dessert*

### SIDE

#### SOURDOUGH BREAD - 4pce - \$12

whipped butter, smoked salt, olives

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

#### OYSTERS

1/2 dozen - \$27

dozen - \$49

freshly shucked, finger lime, rubus

vinaigrette

(GF, DF, NF)

#### TRIPLE COOKED POTATOES - \$12

lime aioli, vinegar salt

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

#### CHARGILLED BROCCOLINI - \$12

rubus glaze, smoked almond

(V, GF, DF, V+, 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 & soy 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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## HANSANG

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

**\$ 6 8 p p**

### HOUSE MADE KOREAN BREAD

whipped butter, smoke salt

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

*pair with Sparkling Blanc de Blancs*

### WHIPPED BURRATA

heirloom tomato, roast beetroot, lemon soy

(GF, NF, ALT: V+)

*pair with HV Chardonnay*

### CONFIT DUCK SALAD

17 hour confit duck, fennel pickle, orange, chilli

(GF, DF, NF)

*pair with Amos Pinot Noir*

### LOBETHAL HERB CRUSTED LAMB

herb crusted lamb, green pea potage, garlic shoot, house ssam-jang

(GF, DF, ALT: NF)

*pair with Amos Shiraz*

### TRIPLE COOKED POTATOES

salt & vinegar potatoes with lime aioli

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

*see sides and sweets menu to add additional sides or a  
choice of dessert*

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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**

### HOUSE MADE KOREAN BREAD

whipped butter, smoke salt

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

*pair with Sparkling Blanc de Blancs*

### WHIPPED BURRATA

heirloom tomato, roast beetroot, lemon soy

(GF, NF, ALT: V+)

*pair with HV Chardonnay*

### CONFIT KING OYSTER MUSHROOMS

smoked cumin, fennel pickle, orange, chilli

(V, GF, DF, NF)

*pair with Amos Pinot Noir*

### CAULIFLOWER STEAK

herb crust, green pea potage, garlic shoot, house ssam-jang

(V+, GF, ALT: NF)

*pair with Amos Cabernet Sauvignon*

### TRIPLE COOKED POTATOES

salt & vinegar potatoes with lime aioli

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

*see sides and sweets menu to add additional sides or a  
choice of dessert*

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## JANCHI

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

**\$ 9 5 p p**

### HOUSE MADE KOREAN BREAD

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

*pair with Sparkling Blanc de Blancs*

### WHIPPED BURRATA

heirloom tomato, roast beetroot, lemon soy  
(GF, NF, ALT: V+)

*pair with HV Chardonnay*

### GRILLED LEEK

kimchi romesco, crispy prosciutto, spiced glaze  
(GF, DF, ALT: NF)

*pair with Amos Chardonnay*

### SQUID NOODLE

wasabi vinaigrette, pomme pave, avruga  
(GF, DF, NF)

*pair with HV Shiraz*

### CONFIT DUCK SALAD

17 hour confit duck, fennel pickle, orange, chilli  
(GF, DF, NF)

*pair with Amos Pinot Noir*

### LOBETHAL HERB CRUSTED LAMB

herb crusted lamb, green pea potage, garlic shoot, house ssam-jang  
(GF, DF, ALT: NF)

*pair with Amos Cabernet Sauvignon*

### TRIPLE COOKED POTATOES

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

### CITRUS CHEESECAKE

fingerlime, coffee crisp  
*pair with Espresso Martini*

*see sides and sweets menu to add additional sides or a choice of dessert*

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## JANCHI

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

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

### HOUSE MADE KOREAN BREAD

whipped butter, smoke salt

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

*pair with Sparkling Blanc de Blancs*

### WHIPPED BURRATA

heirloom tomato, roast beetroot, lemon soy

(GF, NF, ALT: V+)

*pair with HV Chardonnay*

### GRILLED LEEK

kimchi romesco, spiced glaze

(GF, DF, ALT: NF)

*pair with Amos Chardonnay*

### ZUCCHINI FLOWER

lentil salsa, chive, pomme pave

(V+, GF, DF, NF)

*pair with HV Pinot Noir*

### CONFIT KING OYSTER MUSHROOMS

smoked cumin, fennel pickle, orange, chilli

(V, GF, DF, NF)

*pair with Amos Pinot Noir*

### CAULIFLOWER STEAK

herb crust, green pea potage, garlic shoot, house ssam-jang

(V+, GF, ALT: NF)

*pair with Amos Cabernet Sauvignon*

### TRIPLE COOKED POTATOES

salt & vinegar potatoes with lime aioli

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

### CITRUS CHEESECAKE

fingerlime, coffee crisp

*pair with Espresso Martini*

*see sides and sweets menu to add additional sides or a choice of dessert*

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## SIDES & SWEETS

### SIDES

#### **KOREAN BREAD - 4pce - \$12**

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

#### **OYSTERS**

1/2 dozen - \$27

dozen - \$49

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

#### **TRIPLE COOKED POTATOES - \$12**

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

#### **CHARGRILLED BROCCOLINI - \$12**

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

### DESSERTS

#### **CITRUS CHEESECAKE - \$12**

fingerlime, coffee crisp

#### **CHOCOLATE BROWNIE - \$12**

mascarpone cream, honeycomb

#### **APPLE RHUBARB CAKE - \$12**

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

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## YOUNG ADULT MENU

recommended for ages 17 and below

choice of main served with side of chips + dessert - \$30pp

### LOBETHAL LAMB

herb crusted lamb, green pea potage, garlic shoot, house ssam-jang  
(GF, DF, ALT: NF)

### CONFIT DUCK SALAD

17 hour confit duck, fennel pickle, orange, chilli  
(GF, DF, NF)

### CAULIFLOWER STEAK

herb crust, green pea potage, garlic shoot, house ssam-jang  
(V+, GF, ALT: NF)

*dessert*

### CHOCOLATE BROWNIE

mascarpone cream, strawberry

## KIDS MENU

recommended for ages 10 and below

choice of main, chips and salad + dessert - \$20pp

### CHICKEN NUGGETS + CHIPS

crumbed chicken, chips, salad

(Young Adult serving size - add \$10, includes dessert Brownie)

### SQUID + CHIPS

seasoned, lightly fried squid pieces, chips, salad

*dessert*

### KIDS ICECREAM WITH TOPPINGS

vanilla icecream served with chocolate or strawberry topping