

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.

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*

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

A 15% 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.

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.

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*

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

A 15% 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

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.

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

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

A 15% 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

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.

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

*Please note all guests are required to dine from the same shared menu option, with the exception of dietary and children.
A 15% 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

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.

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)

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

A 15% 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.

CLOVER + STONE

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