

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

\$ 7 5 p p

HOUSE MADE KOREAN BREAD

whipped butter, smoke salt

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

pair with Amos Methode Traditionelle Blanc de Blancs

WHIPPED BURRATA

lemon soy, heirloom baby tomato, beetroot

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

pair with HV Chardonnay

CRISPY PORK BELLY

housemade coconut sweet chilli, crispy potato

(GF, DF, NF)

pair with HV Riesling

PICKLED CUCUMBER SALAD

lemon soy, sesame, crispy shallot

(GF, NF, V+)

TRUFFLE BUTTER BEEF STEAK

locally sourced "36 Degree" beef steak, truffle butter, soy salsa verde, red wine jus

(GF, Alt: DF)

pair with Amos Shiraz

Add Eggplant Tempura \$23

dark chilli sauce, sour cream, chive

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

Add XO Squid Salad \$36

salt n pepper squid, lime mayo,

house made pickles(GF)

Additional course serves 2-4 ppl per dish ordered

see the sides and sweets menu to add additional sides or 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 endeavour to cater for all dietary needs advised when booking, or on the day. No itemised payments for group bookings, split bills of up to 6 per table.

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\$ 7 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 Amos Methode Traditionelle Blanc de Blancs

WHIPPED BURRATA

lemon soy, heirloom baby tomato, beetroot

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

pair with HV Chardonnay

EGGPLANT TEMPURA

dark chilli sauce, sour cream, chive

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

pair with HV Cabernet Franc Rose

PICKLED CUCUMBER SALAD

lemon soy, sesame, crispy shallot

(V, GF, DF, V+)

CAULIFLOWER STEAK

cashew, grana padano, salsa verde

(V, GF, ALT: V+)

pair with HV Gamay

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SIDES & SWEETS

SIDES

KOREAN BREAD - 4pce - \$12

house made bread, whipped butter, smoked salt

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

PORK DUMPLINGS - 6pce - \$18

pork dumplings with yuzu ponzu

(DF, NF)

VEGO SPRING ROLLS (3pc) - \$12

with housemade sweet chilli

(DF, NF)

TRIPLE COOKED POTATOES - \$15

salt & vinegar potatoes with lime aioli

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

CHARGRILLED BROCCOLINI - \$15

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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CLOVER + STONE

YOUNG ADULT MENU

recommended for ages 17 and below

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

36 DEGREE BEEF STEAK

truffle butter, soy salsa verde, red wine jus
(GF, Alt: DF)

CRISPY PORK BELLY

housemade coconut sweet chilli, crispy potato
(GF, DF, NF)

CAULIFLOWER STEAK

cashew, grana padano, salsa verde
(GF, ALT: V+)

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