

CLOVER + STONE

WEEKDAY FEED ME - EXPRESS MENU

\$ 4 5 p p

includes starter | entrée | choice of main

MAX OF 6 PEOPLE - FOR BOOKINGS OF 7 AND ABOVE SEE OUR HANSANG MENU
OUR TEAM CAN ASSIST YOU WITH ANY DIETARY REQUIREMENTS.

STARTER

KOREAN BREAD

nori butter, confit ssamjam, kimchi jam

ENTREE

RICE NOODLE SALAD

house made pickle salad, peanut

MAIN

choice of main

SOUTH EAST ASIAN BEEF RIBS

locally sourced beef ribs, dark chocolate, macadamia served with mash potato, ashed leek

SMOKED CHICKEN

served with asian herb salad & mungbean, chicken crisp

MISO GLAZED PUMPKIN

cashew cream, vege jus, ragu dumpling, pepitas, grana padano

SIDES

HOUSE MADE DUMPLINGS (6pc) - \$21

steamed pork & kimchi dumplings with crispy chilli ponzu

EGGPLANT TEMPURA - \$23

dark chilli sauce, sour cream, chive

TRIPLE COOKED POTATOES - \$16

lime aioli, vinegar salt

CHARGRILLED BROCCOLINI - \$16

glaze, smoked almond

DESSERT

BASQUE CHEESECAKE - \$18

miso caramel, white chocolate crumble

THE BEST BROWNIE IN THE HILLS - \$18

jenny's signature brownie, citrus gel, lemon sorbet

PISTACHIO + MIXED BERRY TART - \$18

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.

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

WELCOME SNACKS

HOUSE MADE KOREAN BREAD

nori butter, confit ssamjang, kimchi jam

SMOKED CHICKEN

locally sourced free range chicken

served with

ASIAN HERB SALAD

with housemade kimchi

&

MUNGBEAN

with chicken crisp

SOUTH EAST ASIAN BEEF RIBS

locally sourced beef ribs, dark chocolate, macadamia

served with

MASH POTATO

with ashed leek

&

HOUSE MADE RICE NOODLE

rib fingers, pickle salad, peanut

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.

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SHARED STYLE, LONG LUNCH

\$ 7 5 p p - V e g e t a r i a n

WELCOME SNACKS

HOUSE MADE KOREAN BREAD

nori butter, confit ssamjang

ALL ABOUT CAULIFLOWER

cauliflower served three ways

chargrilled, pickled, salad, macadamia

MISO GLAZED PUMPKIN

cashew cream, vege jus, ragu dumpling, pepitas, grana padano

&

MASH POTATO

with ashed leek

&

HOUSE MADE RICE NOODLE

pickle salad, peanut

see the sides and sweets menu to add additional sides or dessert

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YOUNG ADULT MENU

recommended for ages 17 and below

welcome snacks + korean bread

choice of main + dessert - \$45pp

mains

SOUTH EAST ASIAN BEEF RIBS + MASH POTATO

locally sourced beef ribs, dark chocolate, macadamia

SMOKED CHICKEN

served with asian herb salad & mungbean, chicken crisp

MISO GLAZED PUMPKIN

cashew cream, vege jus, ragu dumpling, pepitas, grana padano

dessert

THE BEST BROWNIE IN THE HILLS

jenny's signature brownie, vanilla icecream

KIDS MENU

recommended for ages 10 and below

CHICKEN NUGGETS + CHIPS PLUS DESSERT - \$20

crumbed chicken served with chips

upsized to young adult serving size - add \$10, includes dessert brownie

dessert

KIDS ICECREAM WITH TOPPINGS

vanilla icecream served with chocolate or strawberry topping

JUST CHIPS - \$15

chips with side of sauce

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SIDES & SWEETS

SIDES

HOUSE MADE KOREAN BREAD - 2pce - \$15

nori butter, confit ssamjang, kimchi jam

extra bread only (1pcs) - \$5

HOUSE MADE DUMPLINGS - 6pce - \$21

steamed pork & kimchi dumplings w crispy chilli ponzu

EGGPLANT TEMPURA - \$23

dark chilli sauce, sour cream, chive

TRIPLE COOKED POTATOES - \$16

salt & vinegar potatoes with lime aioli

CHARGRILLED BROCCOLINI - \$16

glaze, smoked almond

DESSERTS

BASQUE CHEESECAKE - \$18

miso caramel, white chocolate crumble

THE BEST BROWNIE IN THE HILLS - \$18

jenny's signature brownie, citrus gel, lemon sorbet

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