



CLOVER + STONE

WEEKDAY MENU

CASUAL BITES

HOUSE MADE KOREAN BREAD - 2PCS	\$12
<i>nori butter, confit ssamjang, kimchi jam</i>	
SOURDOUGH BREAD - 2PCS	\$8
<i>k.i. olive oil, balsamic, seeds (DF)</i>	
SALT + PEPPER SQUID	\$26
<i>xo, lightly crumbed, lime aioli (DF, NF)</i>	
EGGPLANT TEMPURA	\$23
<i>dark soy, potato crisp, sour cream (V, GF, NF)</i>	
PORK DUMPLINGS - 6PCS	\$21
<i>yuzu ponzu, crispy chilli (DF, NF)</i>	
KOREAN FRIED CHICKEN WINGS - 5PCS	\$18
<i>cookie's kfc, house made pickle (DF, NF)</i>	
PUMPKIN ARANCINI - 3PCS	\$18
<i>kale salt, grana padano (V, GF, NF)</i>	

GRAZING BOARDS

CHEESE & BREAD BOARD	\$49
<i>selection of 3 Adelaide Hills Local Cheese, sourdough bread, marinated olives, house made pickle, yuzu, eggplant, mushroom, capsicum (NF, ALT: GF)</i>	
COOKIE'S CHARCUTERIE BOARD	\$75
<i>selection of 3 Adelaide Hills Local Cheese, sourdough bread, marinated olives, house made pickle, yuzu, eggplant, mushroom, capsicum, plus local cured meats and condiments, lavosh crackers (NF, ALT: GF)</i>	

SPECIALS

CHEF'S SEASONAL SURPRISE

A changing chef special dish crafted from the freshest local ingredients.
Ask our staff for the specials menu.

SEASONAL PLATES

A LA CARTE DINING MENU | ADD SIDES TO SHARE

CONFIT DUCK SALAD	\$28
<i>fennel, oragne, house made pickle, chilli (GF, DF, NF)</i>	
PORK BIBIMBAP	\$25
<i>korean mixed rice dish, multi grain, fermented chilli, alfalfa sprout (DF, NF)</i>	
MUSHROOM BIBIMBAP	\$25
<i>korean mixed rice dish, multi grain, fermented chilli, alfalfa sprout (V, DF)</i>	
CURED ZUCCHINI	\$26
<i>whipped burrata, yuzu, crispy chilli (V, GF, DF)</i>	
SCOTCH FILLET	\$45
<i>kale muchim, herb ssamjang, gabi jus (DF, NF)</i>	
TOFU STEAK	\$28
<i>shitake, soy glaze, nori salt (V, GF, DF, NF)</i>	

SIDES TO SHARE

HOUSE MADE FRESH KIMCHI	\$8
<i>(GF, DF, NF, V+)</i>	
SEASONAL SALAD	\$12
<i>seasonal leaf, pear, grana padano, howard vinaigrette (GF, NF, V)</i>	
TRIPLE COOKED POTATOES	\$16
<i>salt & vinegar, lime aioli (GF, DF, NF, V)</i>	
BRUSSEL SPROUTS	\$16
<i>silken soy, roasted almond (GF, V+)</i>	

DESSERTS

BASQUE CHEESECAKE	\$18
<i>miso caramel, white chocolate crumble (GF, NF)</i>	
THE BEST BROWNIE IN THE HILLS	\$18
<i>jenny's signature brownie, citrus gel, lemon sorbet (NF)</i>	
PISTACHIO + MIXED BERRY TART	\$18
<i>(GF, V+)</i>	

Groups of 8 or more required to dine on HanSang Menu. Credit card surcharge processing fees apply to all major credit cards + a 15% Public holiday surcharge applies.
Customers with food allergies, please be aware that our food may contain or come in contact with common allergens. We use minimal garlic, onion & soy 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.



KIDS MENU

KIDS MAINS

recommended for ages 12 and below

CHICKEN NUGGETS + CHIPS <i>crumbed chicken served with chips + sauce</i>	\$15
KIDS LOADED NACHOS <i>pork, sour cream (GF, NF, ALT: DF)</i>	\$18
KIDS SQUID + CHIPS <i>lightly crumbed squid served with chips + sauce</i>	\$18

KIDS SWEETS

recommended for ages 12 and below

KIDS VANILLA ICECREAM <i>kids serve of vanilla icecream with choice of chocolate or strawberry topping</i>	\$6
KIDS BROWNIE <i>jenny's signature brownie served with vanilla icecream</i>	\$12

CASUAL BITES FOR KIDS

recommended to add-on or share

PORK DUMPLINGS - 6PCS <i>yuzu ponzu, crispy chilli (DF, NF)</i>	\$21
KOREAN FRIED CHICKEN WINGS - 5PCS <i>cookie's kfc, house made pickle (DF, NF)</i>	\$18
PUMPKIN ARANCINI - 3PCS <i>kale salt, grana padano (V, GF, NF)</i>	\$18
HOT CHIPS <i>chips with a side of sauce</i>	\$12

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HANSANG

SHARED DINING MENU

HANSANG IS KOREAN FOR ONE TABLE, FAMILY DINNER OR TABLE FULL OF FOOD.

Our chef has designed this shared long lunch style of menu for all to enjoy.
Hansang menu is available on weekends or when dining with a group of 8 or more.

\$78pp

TO START

HOUSE MADE KOREAN BREAD

nori butter, confit ssamjang, kimchi jam

SMALL SHARED PLATES

CONFIT DUCK SALAD

fennel, oragne, house made pickle, chilli (GF, DF, NF)

CURED ZUCCHINI

whipped burrata, yuzu, crispy chilli (V, GF, NF)

HOUSE MADE CRACKERS

LARGE SHARED PLATES

SCOTCH FILLET

kale muchim, herb ssamjang, galbi jus (DF, NF)

BIBIMBAP

korean mixed rice dish, multi grain, fermented chilli, alfalfa sprout (V, DF, NF)

SIDES TO SHARE

HOUSE MADE FRESH KIMCHI

(V+, GF, DF, NF)

SEE OUR SIDES + SWEETS MENU FOR ADD ON DISHES

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CLOVER + STONE

SIDES + SWEETS

CHEFS FAVOURITES!

RECOMMENDED SHARED PLATES TO ADD

PORK DUMPLINGS - 6PCS - \$21

yuzu ponzu, crispy chilli (DF, NF)

SALT + PEPPER SQUID - \$26

xo, lightly crumbed, lime aioli (DF, NF)

EGGPLANT TEMPURA - \$23

dark soy, potato crisp, sour cream (V, GF, NF)

PUMPKIN ARANCINI - 3PCS - \$18

kale salt, grana padano (V, GF, NF)

ADD ON SIDES

SEASONAL SALAD - \$12

seasonal leaf, pear, grana padano, howard vinaigrette (V, GF, NF)

TRIPLE COOKED POTATOES - \$16

salt & vinegar, lime aioli (V, GF, DF, NF)

BRUSSEL SPROUTS - \$16

silken soy, roasted almond (V+, GF, DF)

FINISH STRONG!

ADD SOMETHING SWEET

BASQUE CHEESECAKE - \$18

miso caramel, white chocolate crumble (GF, NF)

THE BEST BROWNIE IN THE HILLS - \$18

jenny's signature brownie, citrus gel, lemon sorbet (NF)

PISTACHIO + MIXED BERRY TART - \$18

GF, V+

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VEGETARIAN FRIENDLY MENU

Our chef has designed this vegetarian and vegan alternative long lunch style of menu

\$78pp

TO START

HOUSE MADE KOREAN BREAD
nori butter, confit ssamjang

SMALL PLATE

ALL ABOUT CAULIFLOWER
cauliflower served three ways
chargrilled, pickled, puree with leaf salad, macadamia crumble (V, GF, NF)

LARGE PLATES

TOFU STEAK
shitake, soy glaze, nori salt (V, GF, DF, NF)

BIBIMBAP
multi grain, fermented chilli, alfalfa sprout (V, GF, DF)

SIDES TO SHARE

HOUSE MADE FRESH KIMCHI
(GF, DF, NF)

ADD ON SIDES

SEASONAL SALAD - \$12
seasonal leaf, pear, grana padano, howard vinaigrette (V, GF, NF)

TRIPLE COOKED POTATOES - \$16
salt & vinegar, lime aioli (V, GF, DF, NF)

BRUSSEL SPROUTS - \$16
silken soy, roasted almond (V+, GF, DF)

FINISH STRONG!

ADD SOMETHING SWEET

BASQUE CHEESECAKE - \$18
miso caramel, white chocolate crumble (GF, NF)

THE BEST BROWNIE IN THE HILLS - \$18
jenny's signature brownie, citrus gel, lemon sorbet (NF)

PISTACHIO + MIXED BERRY TART - \$18
GF, V+

CHEFS FAVOURITES!

RECOMMENDED SHARED PLATES TO ADD

PUMPKIN ARANCINI - 3PCS - \$18
kale salt, grana padano (V, GF, NF)

EGGPLANT TEMPURA - \$23
dark soy, potato crisp, sour cream (V, GF, NF)

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