

Stone's Throw dining embraces the dynamic nature of S.A. produce – our menu is best shared and reflects seasonality and provenance of ingredients.

BAR MENU

Please note all dishes are best enjoyed shared.
Available Tuesday to Sunday

Available all day

SNACKS

chargrilled focaccia	2.5
soy roasted almonds	6
miso caramel cashews	6
marinated olives	8
house pickled vegetables	8
coffin bay oysters, yuzo kosho + ginger, dressing	5ea
40g ortiz anchovies, pickled onions, capers	20
chips, chicken salt	12

SAN JOSÉ CHARCUTERIE, 50G

jamón serrano, dry cured ham	16
cecina, smoked beef rump	16
saucisson, mild dry cured pork sausage	14
amarante chourico, portuguese style pork salami	14
venison and pepper leaf saucisson, dry cured salami	14

TOASTIES

3 cheese & tomato flatbread	18
amarante chourico & oxacan cheese toastie	18

SMALLER DISHES

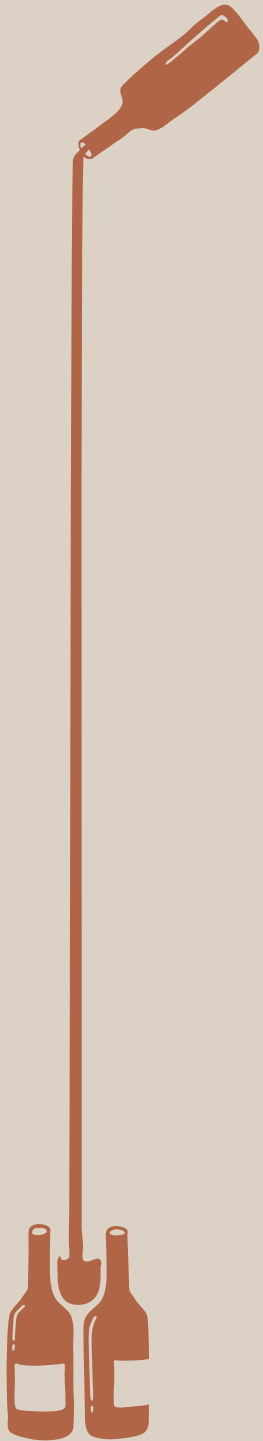
roasted peppers, goats curd + vincotto	16
pork rillettes, roasted pineapple, peanut salt, sawtooth coriander, rice crackers	18
haloumi, roasted strawberries, sweet and salted pinenuts, basil	18
kingfish ceviche, fermented chilli, cucumber, peanuts, shiso, finger lime	26
lentil + tomato smash, tahini, cured egg yolk, radicchio, almond pita crumb	26

LARGER DISHES

carob glazed roast pumpkin, snakebeans, hommus, cashews, rauram, chilli	32
seared ocean trout, charred sweetcorn, lap cheong, goolwa pippies, rauram	38
crispy skin clare valley chook, blackbean, pickled cucumber, okra, spring onion	40

SIDES

fried potatoes, chiang mai chilli relish	10
beetroot slaw, currants, almond butter	10
charcuterie board, condiments	50



BAR MENU

SWEETS + CHEESE

Valrhona chocolate cake, brûléed figs, crème fraiche	15
affogato w frangelico, coffee, vanilla bean ice cream	12
vanilla bean ice cream	8

Available all day

shropshire - blue (ENG)	13
le dauphin - soft (FRA)	13
pyengana- cloth matured cheddar (TAS)	13
cheese board, condiments	32

If you have any dietary requirements please inform our staff.