

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

## AUTUMN / WINTER MENU

Shared Tasting Menu 65pp

Shared Lunch Menu 45pp

Please note all dishes are best enjoyed shared.

### TO START

soy roasted langhorne creek almonds*	6
marinated coriole olives*	8
roasted peppers, tomatoes + vincotto	8
house pickled vegetables*	8
chicken liver parfait on grilled focaccia, pickled walnut	6 ea
confit chicken wing, scallop, iceberg, egg yolk	6 ea
burrata, sweet roasted tomatoes, pickled cherries	18

### RAW + CURED

prosciutto 50g*	14
copacollo 50g*	14
pressata 50g*	14
truffle salami 50g*	14
jabali 50g*	14
coffin bay oyster, finger lime and wakame vinaigrette	4.5
40g ortiz anchovies, pickled onions, capers	20
sashimi of hiramasa kingfish, soy, sesame, fermented chilli	26

### VEGETABLE + SALAD

char grilled broccoli, honey, labneh, puffed wild rice	18
roasted carrot + quince, mung beans, garlic, chestnut, cumin	18
sweet and sour eggplant, hummus, barberries	20
local beets, edamame, nashi pear, pumpkin seeds, chilli oil, miso	17
congee of shiitake mushroom, fried tofu, dashi	20

### LARGER DISHES

korean slow roasted beef rib, jeruselam artichokes, smashed cucumber	36
sichuan style roasted clare valley chook, chinese wine, fried chilli	36
ricotta gnocchi, buttered chard, adl hills pine mushrooms, roasted hazelnuts	34
grilled local octopus, charred tomato, white pea hummus	36
pan fried skate, leek and mussel vinaigrette, SA prawn, nori butter	34

### SIDES

fried potatoes, herb butter	10
iceberg, persian feta	10

\* available outside a la carte hours



## AUTUMN / WINTER MENU

### SWEETS + CHEESE

manjari 64% dark chocolate tart + caramelized persimmon, crème fraiche	12
coconut sorbet, kaffir lime, tamarind caramel, black sesame	12
“quinces and cream”, puff pastry, chestnut, vanilla	12
affogato w frangelico, coffee, vanilla bean ice cream	12
vanilla bean ice cream	8
gorgonzola picante - blue (ITA)	13
le dauphin - soft (FRA)	13
pyengana- cloth matured cheddar (TAS)	13
selection of three cheeses	32

### DESSERT WINE

2017 top note ‘the noble’ sticky	btl 375ml 38 / gls 90ml 10
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### DIGESTIVE + APERITIFS

rosso antico (ITA)	8
lillet blanc (FRA)	9
margan vermouth off dry semillion (HUTNER VALLEY)	9
amaro montenegro (ITA)	9
fernet branca (ITA)	12
cynar (ITA)	12
antica formula (ITA)	9
penfolds tawny port (60ml)	8
valdespino pedro ximenez (60ml) (SPN)	9.5
tea (english breakfast, earl grey, green, peppermint)	4.5
coffee	4.5

If you have any dietary requirements please inform our staff.

Menu is an example only, as our produce changes daily.  
\$65 per person



coffin bay oysters  
confit chicken wing, scallop, iceberg, egg yolk  
sashimi of hiramasa kingfish, soy, sesame, fermented chilli  
roasted carrot + quince, mungbeans, garlic, cumin  
ricotta gnocchi, buttered chard, roasted hazelnuts, currants  
local beets, edamame, nashi pear, pumpkin seeds, chilli oil, miso  
sichuan style roasted clare valley chook, chinese wine, fried chilli  
manjari 64% dark chocolate tart + brûlée local figs, crème fraiche

## CHEFS SELECTION MENU



If you have any dietary requirements please inform our staff.

Our shared menu is for 8 people or more.  
Choose from 3, 5 or 7 dishes per person.

## GROUP SHARED MENU



Menu is subject to change and seasonal availability

Our group menus are dishes from our a la carte menu selected daily by our chefs. The following menus are examples only of what is included for each price but are not always the dishes served. To secure an exact menu please speak with our friendly team when booking.

### 3 DISHES (LUNCH ONLY)

45PP

- sashimi of hiramasa kingfish, soy, sesame, fermented chilli
  - char grilled broccoli, honey, labneh, puffed wild rice
  - ricotta gnocchi, buttered chard, adl hills pine mushrooms, roasted hazelnuts
- or
- sichuan style roasted clare valley chook, chinese wine, fried chilli

### 5 DISHES

55PP

- sashimi of hiramasa kingfish, soy, sesame, fermented chilli
- chicken liver parfait on grilled focaccia, pickled walnut
- char grilled broccoli, honey, labneh, puffed wild rice
- ricotta gnocchi, buttered chard, adl hills pine mushrooms, roasted hazelnuts
- sichuan style roasted clare valley chook, chinese wine, fried chilli

### SHARED TASTING MENU

65PP

- chefs selection of approximately 7 dishes including dessert or cheese

A flexible menu incorporating daily specials,  
please discuss when booking to tailor this menu

If you have any dietary requirements please inform our staff