

AUTUMN MENU

Stone's Throw dining embraces the dynamic nature of locally sourced produce — our menu reflects seasonality of ingredients & is now available for take away

TO START

- chargrilled focaccia
- soy roasted almonds
- miso roasted cashews
- marinated olives
- house pickled vegetables

SAN JOSÉ CHARCUTERIE + CURED

- jamón serrano, dry cured ham
- paio, portuguese style aged chorizo
- cecina, smoked beef rump
- venison and pepper leaf saucisson, dry cured salami

SMALLER SHARING

- 'nduja, lemon, foccacia 20
- ortiz anchovies en croute, pepperonata, thyme, sherry vinegar 20
- fried haloumi, rhubarb, puffed freekah, roasted chilli 22
- mediterranean lentil 'san choy bow', sumac pickled onions, pita crumb, radicchio 26
- hiramasa kingfish crudo, watermelon, coconut cream, curry leaves, lime 26



TAKEAWAY MEALS AVAILABLE
TUESDAY TILL SATURDAY

LUNCH | 12PM—3PM
DINNER | 6PM—9PM

LARGER SHARING

- 2.5 pan-fried gnocchi, parsnip puree, leek, shaved fennel, gruyere, onion jus 38
- 6 bbq squid, white beans, black cabbage, currant + green olive salsa, charred lemon 38
- 6 pan roasted chook au jus, 'nduja, cos, green beans, peas, candied orange 40
- 8 beef brisket bruschetta, tomato buffalo curd, buttered pine nuts, chickpea salsa 40
- 8

SIDES

- fried royal blue potatoes, herb butter 15
- heirloom tomato, peach & basil salad 15
- chips, za'atar 12

SMALLER SHARING

- pavlova — seasonal flavours, changes daily 16
- affogato w never never amaro, espresso, house made ice cream 15
- le marquis chevre de rambouillet — blue (FRA) 13
 - ~ mild, savoury, blue flavours
- rouzair le fougerus — soft (FRA) 13
 - ~ forest aroma, rich earthy finish
- onetik ossau iraty AOC — semi-hard (FRA) 13
 - ~ nutty, caramel sweetness, floral aftertaste
- selection of three cheeses 32

* If you have any dietary requirements please inform our staff.