

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

SPRING MENU

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

TO START

| | |
|---|-----|
| chargrilled focaccia | 2.5 |
| soy roasted almonds | 6 |
| miso glazed cashews | 6 |
| marinated corirole olives | 8 |
| house pickled vegetables | 8 |
| roasted peppers, goats curd + vincotto | 14 |
| pork rillettes, mandarin marmalade, sesame + peanut salt, puffed rice | 18 |
| haloumi, strawberries, sweet and salted pinenuts, basil | 18 |
| lentil + tomato smash, tahini, cured egg yolk, radicchio, almond pita crumb | 24 |

RAW + CURED

| | |
|--|-----|
| prosciutto 50g, nino SA | 14 |
| cecina 50g, smoked beef rump | 14 |
| loganiza 50g, squid ink, pork salami | 14 |
| jabali 50g, wild boar salami | 14 |
| bosquito 50g, pork, wild mushroom, sherry | 14 |
| coffin bay oyster, yuzu kosho + ginger dressing | 4.5 |
| 40g ortiz anchovies, pickled onions, capers | 20 |
| cured salmon, dill pickled artichoke, asparagus, burnt lemon, quail egg, parsley | 26 |

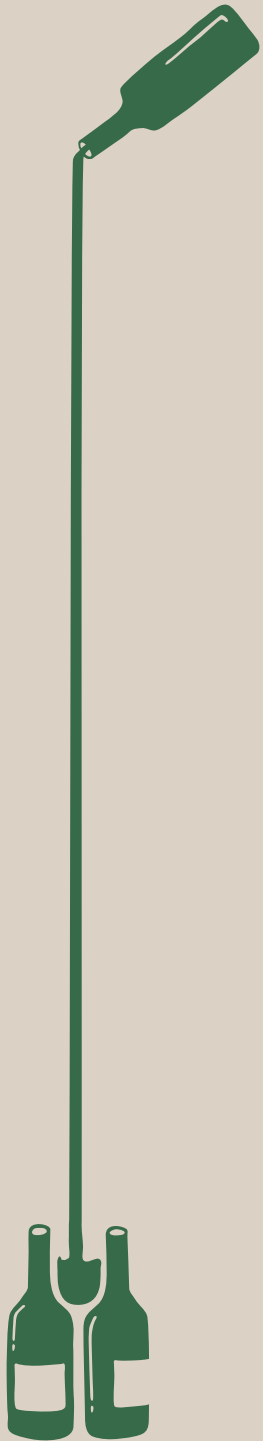
LARGER DISHES

| | |
|--|----|
| carob glazed roast pumpkin, snakebeans, hommus, cashews, sawtooth, chilli | 32 |
| ricotta gnocchi, braised cos, blackened onions, peas, speck, pecorin | 35 |
| coorong mullet 'en papillote' kimchi, garlic shoots, kang kong, taro chips | 36 |
| bbq tamarind pork neck, D.I.Y lettuce wraps, sticky rice + condiments | 36 |
| yemen style roasted clare valley chook, zhoug, pomegranate, pickled chillies | 40 |

SIDES

| | |
|-----------------------------------|----|
| fried potatoes, herb butter | 10 |
| iceberg, celery, radish, furikake | 10 |

Shared Lunch Tasting 45pp
Shared Dinner Tasting 65pp



SPRING MENU

SWEETS + CHEESE

| | |
|---|----|
| peaches + cream | 15 |
| affogato w frangelico, coffee, vanilla bean ice cream | 12 |
| vanilla bean ice cream | 8 |
| shropshire - blue (ENG) | 13 |
| le dauphin - soft (FRA) | 13 |
| pyengana- cloth matured cheddar (TAS) | 13 |
| selection of three cheeses | 32 |

DIGESTIVE + APERITIFS

| | |
|---|---------|
| bethany select late harvest sticky (barossa) | 11 / 52 |
| rosso antico (italy) | 8 |
| lillet blanc (france) | 9 |
| margan vermouth off dry semillion (hunter valley) | 9 |
| amaro montenegro (italy) | 10 |
| fernet branca (italy) | 12 |
| cynar (italy) | 12 |
| antica formula (italy) | 9 |
| penfolds tawny port (60ml) | 8 |
| valdespino pedro ximenez (60ml) (spain) | 9.5 |
| tea (english breakfast, earl grey, green, peppermint) | 4.5 |
| coffee | 4.5 |

If you have any dietary requirements please inform our staff.

CHEFS SELECTION MENU (EXAMPLE) – CHANGES DAILY

\$65 per person



coffin bay oysters

lentil + tomato smash, tahini, cured egg yolk, radicchio, almond pita crumb

cured salmon, dill pickled artichoke, asparagus, burnt lemon, quail egg, parsley

carob glazed roast pumpkin, snakebeans, hommus, cashews, sawtooth, chilli

ricotta gnocchi, braised cos, blackened onions, peas, speck, pecorino

yemen style roasted clare valley chook, zhoug, pomegranate, pickled chillies

peaches + cream or cheese selection

CHEFS SELECTION MENU



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