

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

SUMMER 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 olives	8
house pickled vegetables	8

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

SMALLER DISHES

40g ortiz anchovies, pickled onions, capers	20
roasted peppers, goats curd + vincotto	14
pork rillettes, roasted pineapple, peanut salt, sawtooth coriander, rice crackers	18
haloumi, strawberries, sweet and salted pinenuts, basil	18
lentil + tomato smash, tahini, cured egg yolk, radicchio, almond pita crumb	24
cured salmon, fried artichoke, asparagus, burnt lemon, quail egg, parsley	26

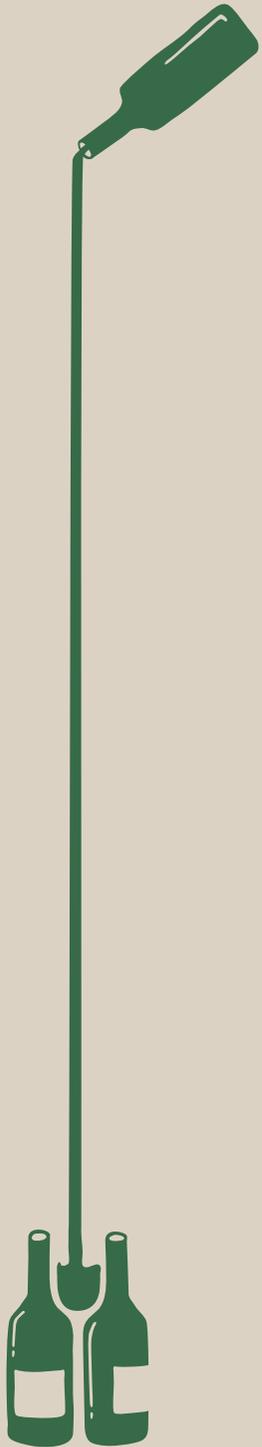
LARGER DISHES

carob glazed roast pumpkin, snakebeans, hommus, cashews, sawtooth, chilli	32
ricotta gnocchi, braised cos, blackened onions, peas, speck, pecorino	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



SUMMER 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

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
limoncello, house made	7

DESSERT + FORTIFIED WINES

bethany select late harvest sticky (barossa)	11 52
penfolds tawny port, 60ml (adelaide)	8
valdespino pedro ximenez, 60ml (spain)	9.5

TEA + COFFEE

english breakfast	4.5
earl grey	
green	
peppermint	
coffee	

If you have any dietary requirements please inform our staff.

CHEFS SELECTION MENU (EXAMPLE) – CHANGES DAILY

\$65 per person

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