

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 MENU

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

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	16
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
kingfish ceviche, fermented chilli, cucumber, peanuts, shiso, finger lime	26

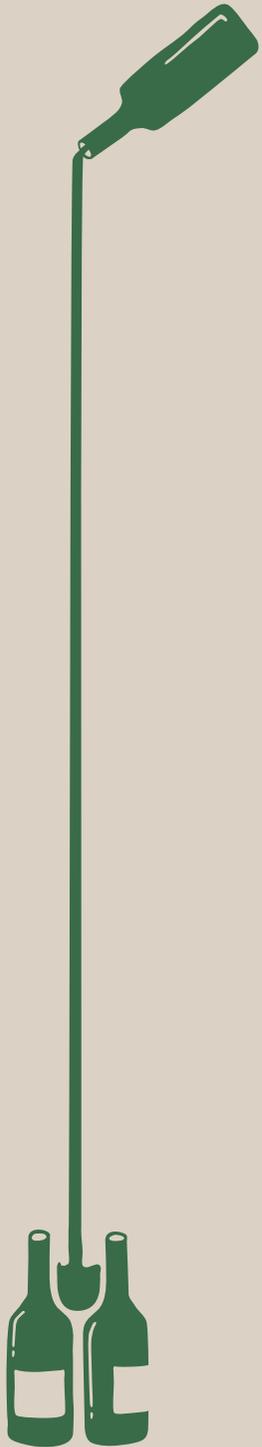
LARGER DISHES

carob glazed roast pumpkin, snakebeans, hommus, cashews, sawtooth, chilli	32
pan fried gnocchi, summer squash, peas, zhoug, goats curd, fennel, pork crackling	36
seared ocean trout, charred sweetcorn, lap cheong, goolwa pippies, rauram	38
crispy skin clare valley chook, blackbean, pickled cucumber, okra, spring onion	40
400g flat iron steak, beetroot, plum, fermented seaweed butter	60

SIDES

fried potatoes, Chiang Mai chilli relish	10
beetroot slaw, currants, almond butter	10

Shared Lunch Tasting 45pp
Shared Dinner Tasting 65pp



AUTUMN 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
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	
chamomile	
coffee	

If you have any dietary requirements please inform our staff.

CHEFS SELECTION MENU (EXAMPLE) – CHANGES DAILY

\$65 per person



coffin bay oysters, yuzo kosho + ginger, dressing
lentil + tomato smash, tahini, cured egg yolk, radicchio, almond pita crumb
murray cod ceviche, fermented chilli, cucumber, peanuts, shiso
carob glazed roast pumpkin, snakebeans, hommus, cashews, roasted chilli
seared ocean trout, charred sweetcorn, lap cheong, goolwa pippies, rauram
crispy skin clare valley chook, blackbean, pickled cucumber, okra, spring onion
valrhona chocolate cake, brûléed figs, crème fraiche or cheese selection

CHEFS SELECTION MENU



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