

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

TO START

soy roasted almonds	6
marinated coriolo olives	8
pan roasted peppers	8
house pickles	8
grilled focaccia	2.5
40g ortiz anchovys, pickled onion, capers	20
coffin bay oysters natural or shallot and wakame vinaigrette	15 half doz
fried zucchini flowers stuffed with fontina + porcini, baked green tomatoes	8 ea

CHARCUTERIE + CURED

marino mortadella 50g, SA	14
nino's prosciutto 50g, SA	14
nino's copacollo spicy 50g, SA	14
nino's pressata mild 50g, SA	14
montecatini truffle salami 50g, NSW	14
laboqueria jabali 50g, NSW	14
chicken liver parfait, pear mostarda, toasted brioche	22
escabeche of tommy ruff on toast, sweet dried tomatoes, olives, herbs, skordalia	28
black angus beef carpaccio, pickled local oyster mushrooms, aged pecorino, grissini	28

VEGETABLE + SALAD

sweet and sour roasted eggplant, pistachio, pomegranate, yoghurt & mint	26
tuscan bread salad, cucumber, currants, basil, roasted peppers	24
ricotta gnocchi, milk braised oxtail, ricotta salata, peas, confit chilli	30
iceberg salad, gribiche, fried capers, dill, soft egg	24

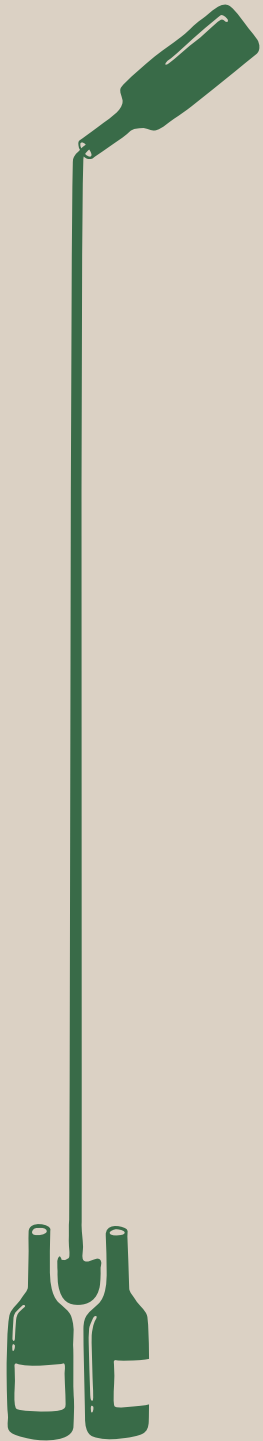
MEAT + FISH

panko crumbed murray valley pork chop, salsa verde, caperberries, soft polenta	36
chargrilled free range barossa chook, herbs + squash, fried lentils, sherry vinegar	36
roasted quail tagine, pearl cous cous, golden raisins, harissa, almonds, baharat	36
galician style grilled octopus salad, morcón, kipfler potatoes, smoked paprika	37

Please note all dishes are best enjoyed shared.

Shared Tasting Menu 65pp

Shared Lunch Menu 45pp



SPRING MENU

SWEETS + CHEESE

blueberry & raspberry, trifle, almond biscotti, lemon sabayon	12
coconut sorbet, kaffir lime, tamarind caramel, black sesame	12
affogato w frangelico, coffee, vanilla bean ice cream	12
fourme d'ambert - blue, France	13
bouche d'affinois - soft, France	13
manchego - semi hard, Spain	16
selection of three cheeses	32

DIGESTIVES

housemade limoncello	8
lillet blanc, France	9
margan vermouth off dry semillion, Hunter Valley	9
amaro montenegro, Italy	9
antica formula, Italy	9
penfolds tawny port 60ml	8
valdespino pedro ximenez 60ml, Spain	9.5
tea - english breakfast, earl grey, green, peppermint	4
coffee	4

If you have any dietary requirements please inform our staff.

BAR MENU



SNACKS

soy roasted almonds	6
marinated coriole olives	8
40g ortiz anchovys, pickled onion, capers	20
pan roasted peppers	8
house pickles	8
grilled focaccia	2.5
fried haloumi, red grapes	14
chips, chilli salt	12
coffin bay oysters natural or shallot and wakame	15 half doz
slow roasted tomatoes, goat curd + grilled focaccia	19
chicken liver parfait, pear mostarda, toasted brioche	22
smoked pork + n'djua terrine, mustard fruits, grilled focaccia	26

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CHEESE

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