

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 coriole olives	8
cuca anchovy tin	9
pan roasted peppers	8
house pickles	8
grilled focaccia	2.5
coffin bay oysters natural or shallot and wakame vinaigrette	15 half doz

CHARCUTERIE + CURED

la boqueria morcón 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
chicken liver parfait, candied cumquat, toasted brioche	22
salmon sashimi, tahini yoghurt, walnuts, sumac, toasted spice	28
sichuan pepper beef carpaccio, broad beans, jah jan sauce, crispy garlic, egg yolk	28
smoked pork + n'djua rilette, mustard fruits, grilled focaccia	26

VEGETABLE + SALAD

purple carrot, beetroot leaf, apple, fried pita, fior di latte	26
roasted cauliflower, mejadra, herbs, hummus, barberries	24
pan fried gnocchi, jerusalem artichoke, tuscan kale, port broughton crab	30
roasted brussel sprouts, meredith goat curd, mustard oil, crispy prosciutto	26

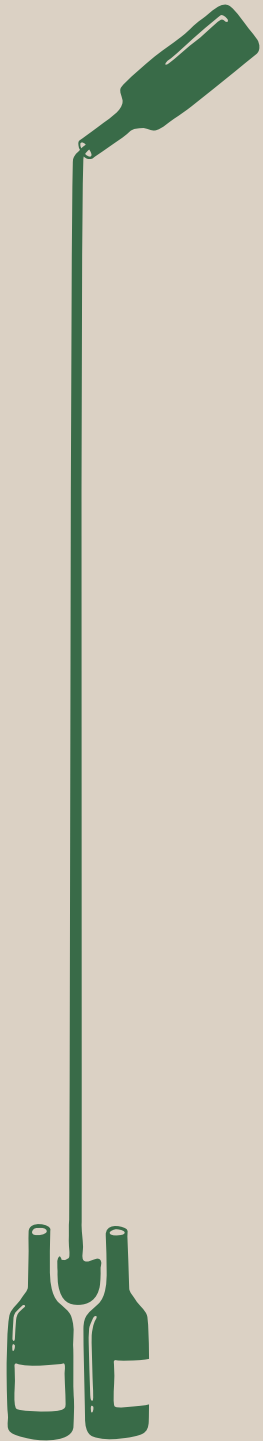
MEAT + FISH

slow roasted fleurieu lamb shawarma, baba ghanoush, chargrilled lemon	37
chargrilled flat iron steak, ginger + soy roasted celeriac, miso + toasted nori	37
pt lincoln mussels, saffron potatoes, morcilla, fregula, spanish paprika	36
tea smoked free range barossa chicken, bbq spring onions, fermented chilli	45

Please note all dishes are best enjoyed shared.

Shared Tasting Menu 65pp

Shared Lunch Menu 45pp



SPRING MENU

SWEETS + CHEESE

mandarin trifle, passionfruit, almond biscotti, lemon sabayon	12
affogato w frangelico, coffee, vanilla bean ice cream	12
fourme d'ambert - blue, FRA	13
bouche d'affinois - soft, FRA	13
manchego - semi hard, ESP	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
2009 sainte-croix-du-monte botrytis semillion, 375ml, france	38
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
cuca anchovy tin	9
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, candied cumquat, toasted brioche	22
smoked pork + n'djua rilette, mustard fruits, grilled focaccia	26

CHARCUTERIE + CURED

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CHEESE

ffourme d'ambert - blue, FRA	13
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manchego - semi hard, ESP	16
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