

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

CHEFS SELECTION MENU — (example menu) Changes Daily \$65 PER PERSON

- cured ocean trout, beetroot, blood orange, candy walnuts, horseradish, shiso
- haloumi, candied fennel, lemon, dill, za'atar
- lentil + tomato smash, cured egg yolk, pickled onion, sumac, almond + pita crumb
- potato gnocchi, shellfish broth, celeriac, roast tomatoes, fried kalettes, nori
- chargrilled clare valley chook, jungle green curry, thai eggplant, fragrant rice
- roasted broccoli, black bean, fermented chilli, fried shallots, tung ho
- valrhona chocolate cake, roasted quince, crème fraiche or cheese selection

TO START

chargrilled focaccia	2.5
soy roasted almonds	6
sweet and salted cashews	6
miso and burnt orange marinated olives	8
house pickled vegetables	8

SAN JOSÉ CHARCUTERIE + CURED

jamón serrano, dry cured ham	16
cecina, smoked beef rump	16
saucisson, mild dry cured pork sausage	14
amarante chourico, portuguese style chorizo	14
venison and pepper leaf saucisson, dry cured salami	14

SMALLER DISHES

haloumi, candied fennel, lemon, dill, za'atar	18
ortiz anchovies, orange, pink peppercorn, rauram, foccacia	20
braised kale, white bean, egg yolk, ricotta salata	20
lentil + tomato smash, cured egg yolk, pickled onion, sumac, almond + pita crumb	26
cured ocean trout, beetroot, blood orange, candy walnuts, horseradish, shiso	26

LARGER DISHES

roasted broccoli, black bean, fermented chilli, fried shallots, tung ho	32
potato gnocchi, shellfish broth, celeriac, roast tomatoes, fried kalettes, nori	38
chargrilled clare valley chook, jungle green curry, thai eggplant, fragrant rice	40
tri-tip steak, j-choke chips, kohlrabi, garlic + chilli, seaweed butter	50

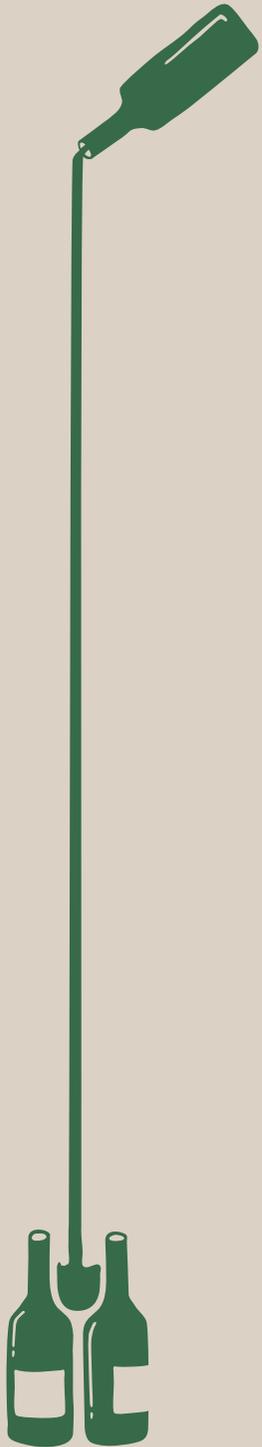
SIDES

fried potatoes, herb butter	12
crispy brussels, tofu, roasted sesame dressing	12

*All dishes are best enjoyed shared

Available Tuesday to Saturday

Shared Lunch Tasting 45pp
Shared Dinner Tasting 65pp



SPRING MENU

SWEETS + CHEESE

valrhona chocolate cake, roasted quince, crème fraiche	15
affogato w frangelico, espresso, house made ice cream	12
hand-ladled shropshire - blue (UK)	13
le dauphin 'double crème' - soft (FRA)	13
fort aged comté 'la couronne' - hard (FRA)	13
selection of three cheeses	32

DIGESTIVES + APERTIFS

margan vermouth off dry semillion, hunter valley	9
amaro montenegro, italy	10
fernet branca, italy	12
cynar, italy	12
antica formula, italy	9

DESSERT + FORTIFIED WINES

penfolds tawny port, 60ml, SA	8
valdespino pedro ximenez, 60ml, spain	9.5

COFFEE + TEA

english breakfast	
earl grey	
green	
peppermint	
chamomile	
coffee	4.5

If you have any dietary requirements please inform our staff.