

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 DINNER MENU

Shared Tasting Menu 65pp

Please note all dishes are best enjoyed shared.

Available Tuesday to Saturday.

TO START

| | |
|---|----|
| soy roasted almonds | 6 |
| marinated coriolo olives | 8 |
| roasted peppers, goats curd + vincotto | 14 |
| house pickled vegetables | 8 |
| pork rillettes, pickles, watercress, focaccia | 18 |
| haloumi, sweet roasted tomatoes, pickled cherries | 18 |

RAW + CURED

| | |
|---|-----|
| prosciutto 50g, nino SA | 14 |
| cecina 50g, smoked beef rump | 14 |
| loganiza 50g, squid ink, pork salami | 14 |
| jabali 50g, wild boar salami | 14 |
| bosquito 50g, pork, wild mushroom, sherry | 14 |
| coffin bay oyster, shallot vinaigrette | 4.5 |
| 40g ortiz anchovies, pickled onions, capers | 20 |
| beef carpaccio, ponzu, mustard, tempura, chinese celery | 26 |

VEGETABLE + SALAD

| | |
|---|----|
| roasted cauliflower, freekeh, currants, pistachios, skordalia | 22 |
| winter greens, white pea bagna càuda, orange gremolata | 24 |
| lentil + tomato smash, tahini, cured egg yolk, radicchio, almond pita crumb | 24 |

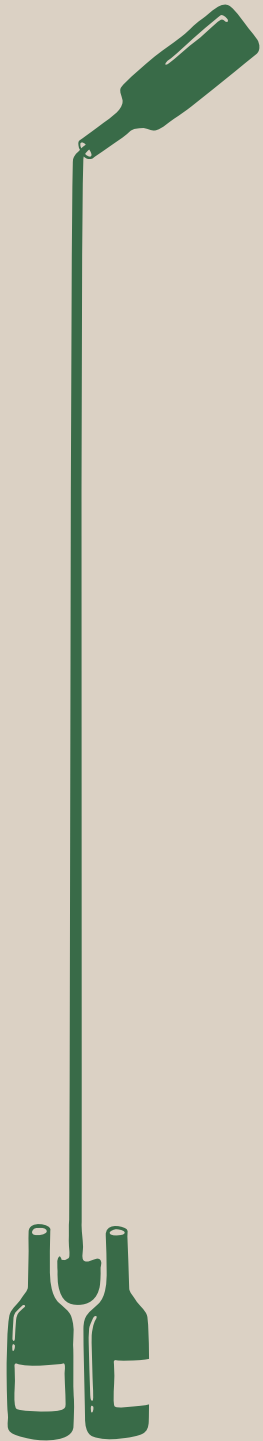
LARGER DISHES

| | |
|--|----|
| tamarind glazed bbq pork neck, chicharrons, nam phrik num, snakebeans | 36 |
| yemen style roasted clare valley chook, zhoug, pomegranate, pickled chillies | 38 |
| ricotta gnocchi, roast pumpkin, n'duja, chard, candied walnuts, fennel | 35 |
| coorong mullet 'en papillote' kimchi, garlic shoots, kang kong, root veg chips | 36 |

SIDES

| | |
|--------------------------------|----|
| fried potatoes, herb butter | 10 |
| baby cos, chili mayo, furikake | 10 |

* available outside a la carte hours



SPRING DINNER MENU

SWEETS + CHEESE

| | |
|---|----|
| manjari 64% dark chocolate tart + salted date caramel, coconut yogurt | 12 |
| cashew and semolina cake, white miso custard, roasted pears | 12 |
| affogato w frangelico, coffee, vanilla bean ice cream | 12 |
| vanilla bean ice cream | 8 |
| gorgonzola picante - blue (ITA) | 13 |
| le dauphin - soft (FRA) | 13 |
| pyengana- cloth matured cheddar (TAS) | 13 |
| selection of three cheeses | 32 |

DESSERT WINE

| | |
|----------------------------------|----------------------------|
| 2017 top note 'the noble' sticky | btl 375ml 38 / gls 90ml 10 |
|----------------------------------|----------------------------|

DIGESTIVE + APERITIFS

| | |
|---|-----|
| rosso antico (italy) | 8 |
| lillet blanc (france) | 9 |
| margan vermouth off dry semillion (hunter valley) | 9 |
| amaro montenegro (italy) | 9 |
| fernet branca (italy) | 12 |
| cynar (italy) | 12 |
| antica formula (italy) | 9 |
| penfolds tawny port (60ml) | 8 |
| valdespino pedro ximenez (60ml) (spain) | 9.5 |
| tea (english breakfast, earl grey, green, peppermint) | 4.5 |
| coffee | 4.5 |

If you have any dietary requirements please inform our staff.

Menu is an example only, as our produce changes daily.
\$65 per person



coffin bay oysters

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

beef carpaccio, ponzu, mustard, tempura, chinese celery

winter greens, white pea bagna càuda, orange gremolata

ricotta gnocchi, roast pumpkin, n'duja, chard, candied walnuts, fennel

yemen style roasted clare valley chook, zhoug, pomegranate, pickled chillies

manjari 64% dark chocolate tart + salted date caramel, coconut yogurt

CHEFS SELECTION MENU



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