

SALUMI	Quattro Mortadella	7
	La Boqueria Salchichon	7
	La Boqueria Oscura	7
	Borgo Capocollo	8
	Quattro Tartufo	8
	La Hoguera Duroc Grand Reserve 18 Month Serrano	8
	Salumi selection	28
START	Sardines / toast / preserved lemon	5 ea
	Oysters / ponzu	5 ea
	Ciabatta / Leontyna olive oil	6
	Marinated olives	6
	Chive waffle / salmon roe / horseradish cream	8 ea
	Beetroot muhammara / witlof	8
	Pickles / white soy & tofu cream	8
STAPLES	Seeds & pulses / sugar snaps / endive / salted citrus	14
	Broccolini / parmesan custard / buckwheat / fried capers	16
	Local heirloom tomatoes / black sesame / shiso / yuzu koshu	16
	Charcoal eggplant / red miso / furikake	16
	Stracciatella / stone fruit / mint/ lemon powder	17
	Chargrilled squid / romesco nero / charred lemon	17
	Beef tartar / soured cream / salt bush / potato crisps	18
	Cured kingfish / burnt celery / buttermilk / pickled cucumber	18
	Barramundi wings / almond skordalia / nduja butter	18
	Salmon cutlet / gribiche / many herbs / salsa verde	36
	Beef brisket / pumpkin / seeded mustard / roast onion	36
	Lamb rump / freekha / eggplant relish / labne	38
	SWEET	Citrus almond cake / honey / thyme
Salted caramel parfait / coffee / milk crumb		12
Woodfired chocolate chip cookie / malt ice cream		12
Cheeses / accompaniments		22

ONE ACCOUNT PER TABLE PLEASE

PLEASE INFORM US OF ANY FOOD ALLERGIES AS SOME INGREDIENTS MAY NOT BE LISTED ON THE MENU

15% SURCHARGE ON PUBLIC HOLIDAYS

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