

SALUMI	Mr Cannubi 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
	Hash browns / onion dip	5
	Cucumber pickle / avocado / pollen	8
STAPLES	Wood roasted pumpkin / pomegranate / sesame / many herbs	16
	Roasted parsnip / feta / macadamia / fried sage	16
	Broccoli / parmesan custard / buckwheat / fried capers	16
	Charcoal eggplant / red miso / furikake	16
	Stracciatella / shaved fennel / orange / pistachio dukkha	17
	Chargrilled squid / romesco nero / charred lemon	17
	Beef tartar / mustard cream / salt bush / potato crisps	18
	Cured salmon / orange vinaigrette / horseradish	18
	Barramundi wings / almond skordalia / nduja butter	18
	Chargrilled tuna / roasted peppers / anchovy gribiche	38
	12 hour beef cheek / pumpkin / burnt onion / horseradish	38
	Lamb rump / freekeh / eggplant relish / hommus	38
	SWEET	Lemon custard / pistachio crisp / citrus salad
Frosted carrot cake / honey creme fraiche		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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