

SALUMI	Mr Cannubi Mortadella	7
	La Boqueria Salchichon	7
	La Boqueria Oscura Grandé	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 / house tabasco	5 ea
	Ciabatta / Leontyna olive oil	6
	Marinated olives	6
	Chive waffle / salmon roe / horseradish cream	8 ea
	Heirloom carrots / feta / pistachio dukkah	8
STAPLES	Grilled zucchini / spiced macadamia / mint / sherry vinegar	16
	Iceberg lettuce / grated egg / anchovy / sour cream	16
	Charcoal eggplant / red miso / furikake / chilli	16
	Heirloom tomatoes / smoked sheeps curd / garden oil / oregano	17
	Stracciatella / roasted stone fruits / radicchio / candied pecans	17
	Chargrilled squid / romesco nero / charred lemon	17
	BBQ chicken thigh / cucumber / pickled celery / sesame cream	18
	Cured kingfish / yuzu custard / grape / shiso	18
	Barramundi wings / almond skordalia / nduja butter	18
	Salmon cutlet / seed crust / harissa / vadouvan sauce	38
	Flank steak / pumpkin / burnt onion / horseradish	38
	Lamb rump / white bean / fennel jam / sheeps curd	38
SWEET	Chocolate cremé / cherry / earl grey sorbet / cocoa nibs	12
	Beetroot cake / beetroot raisin compote / ginger	12
	Woodfired chocolate chip cookie / malt ice cream	12
	Whole baked brie / honey / pistachio / thyme	22
	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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