

SALUMI	Quattro Mortadella	7
	La Boqueria Salchishon	7
	La Boqueria Oscura	7
	Quattro Tartufu	8
	Borgo Capocollo	8
	La Hoguera Duroc Grand Reserve 18 Month Serrano	8
	Salumi selection	26
START	Sardines / toast / preserved lemon	4 ea
	Oysters / brut mignonette	5 ea
	Ciabatta / Leontyna olive oil	6
	Marinated olives	6
	Deville egg / crème fraîche / pickled shallot	6
	Macadamia skordalia / crudités	10
STAPLES	Jerusalem artichoke / hazelnut tarator / preserved lemon / yarrow	16
	Whipped feta / apple / radish / persimmon / calendula	16
	Sweet potato / wattle seed / capers / garlic / saltbush	16
	Charcoal eggplant / red miso / furikake	16
	Roast beetroot / buttermilk / pecan granola / tarragon	16
	Chargrilled squid / romesco nero / charred lemon	17
	Kingfish / edamame / cucumber / daikon / green oil	18
	Octopus / harissa / pickled grape / toasted almond	22
	Whole market fish / lemon butter / many herbs	mp
	Lamb rump / cauliflower / currants / mustard vinaigrette	38
SWEET	Woodfired chocolate chip cookie / malt ice cream	12
	Milk chocolate brown butter tart / crème fraîche / citrus	12
	Rose pannacotta / buckwheat / raspberry jam	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

10% SURCHARGE ON PUBLIC HOLIDAYS

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