

R.H.

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SALUMI	Quattro Mortadella	7
	La Boqueria Salchishon	7
	La Boqueria Oscura	7
	Quattro Tartufu	8
	La Hoguera Duroc Gran Preserve 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
	Deviled egg / crème fraîche / pickled shallot	6
	Macadamia skordalia / crudités	10
STAPLES	Leaves / flowers / herbs	14
	Kipfler potato salad / tarragon cream / dill pickles	14
	Radicchio / pear / fig / stracciatella	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
	Lamb rump / cauliflower / currants / mustard vinaigrette	38
	Whole market fish / lemon butter / many herbs	mp
	Mussels / coconut / chilli / lemongrass	36
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

INSTAGRAM | FACEBOOK @RAREHAREWINE

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		<u>Half</u>	<u>Glass</u>	<u>Bottle</u>
<u>BY THE GLASS</u>	2013 Willow Creek Brut	7	13	60
	2016 Rare Hare Fumé Blanc	4	8	40
	2017 Quealy Pinot Grigio, Mornington Peninsula	5	10	50
	2016 Willow Creek Chardonnay	7	13	60
	2017 Pret-A-Rose	5	9	45
	2015 Willow Creek Pinot Noir	7	13	60
	2015 Rare Hare Shiraz/ Grenache	4	8	40
	2016 Willow Creek Cabernet Sauvignon	5	10	50
	2015 Quealy Muscat Rosé 375ML	10		47
<u>BY THE BOTTLE</u>	2017 Paradigm Hill 'Transition' Rose, Mornington Peninsula			85
	The spice is the key to the complexity of The Transition. Bone dry, yet raspberry and wild strawberry shines.			
	2016 Bindi 'Original' Pinot Noir, Macedon Ranges			155
	Musky, earthy, dense and brooding. Dark plums and cherry balance out pencil lead and leather spice notes.			
	2014 Craiglee 'LTV' Shiraz, Sunbury			122
Craiglee makes this wine with heavy blackberry fruit and white pepper spice. Soft, silky and totally moreish.				
2013 Elmswood Cabernet Merlot, Yarra Valley			95	
Eucalypt and cassis flavours dominate. Light on its feet, and has great tannin structure and freshness.				
			<u>470 ml</u>	<u>370 ml</u>
<u>BEERS/ CIDERS</u>	Mr Banks XPA		12	10
	Mornington Peninsula Brewery Pale Ale		11	9
	Mornington Peninsula Brewery Sorachi Summer Ale		11	9
	Red Hill Golden Ale		12	10
	Red Hill Pilsner		11	9
	Kaiju 'Golden Axe' Cider		11	9
	Prickly Moses Light 330ML BOTTLE			8
<u>COCKTAILS</u>	Tiki On Tap - Berry vodka, lychee, ginger beer, lemon, mint			20
	Sloe Hare 75 - Hayman sloe gin, raspberry, lemon, sparkling wine			20
	Fish House Punch - Hennessy VS Cognac, Plantation original dark rum, lemon, peach			20
	Our Espresso Martini 2.0- Plantation 3 stars white rum, toasted coconut, Commonfolk coffee			20
<u>0%</u>	C.R.E.A.M - White chocolate, raspberry, cream, apple			10
	M.C. Pistachio - Pistachio, cinnamon, ginger beer, lemon, soda			10
	Soaked Cherry Shiraz: Cherry, lemon, grape juice			10
	Unlimited house sparkling water			3pp
<u>HOT</u>	Commonfolk Coffee - 'Elixir of Life' blend, made for Jackalope			4
	Bespoke Tea Company -			4
	Lemongrass and Ginger; Rwanda Breakfast; Peppermint; Earl Grey; Victorian Sencha			