

# R.H.

SALUMI	Quattro mortadella	7	
	La Boqueria Salchichon- rustic peppercorn	7	
	La Boqueria Oscura- squid ink Longaniza	7	
	Quattro Tartufo- Truffle salami	8	
	La Hoguera Duroc Gran Reserve 18 Month serrano	8	
	Salumi selection	26	
START	Sardines / toast / preserved lemon	4 ea	
	Negroni cured trout / horseradish cream / rye toast / dill	4 ea	
	Oysters / Brut Mignonette	5 ea	
	Ciabatta / Leontyna olive oil	6	
	Marinated olives	6	
	Deviled egg / crème fraîche / pickled shallot	6	
	Almond skordalia / crudités	8	
	STAPLES	Gem lettuce / buttermilk / grated egg / Grana Padano	14
		Charcoal eggplant / red miso / furikake	14
		Beef tartare / tabasco / pickles / potato crisps	16
Zucchini / young garlic / parsley / anchovy / crumb		15	
Fennel / orange / Stracciatella di bufala / sumac/ capers		16	
Kingfish / verjuice / grape/ Meyer lemon		16	
Heirloom tomato / peach / whipped feta / sourdough		16	
Beans / chilli paste / cashew / tamarind / sesame		16	
Chargrilled squid / romesco nero / roast lemon		16	
Salmon cutlet / white soy / sesame / ginger		36	
Lamb rump / peas / green olive / mint		36	
Beef flank / caramelised onion / nduja butter		38	
SWEET		Milk chocolate brown butter tart/ crème fraîche/ citrus	11
	Roasted stone fruit / frozen yoghurt sorbet / peach tea	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.

166 BALNARRING RD MERRICKS NORTH VICTORIA 3926, AUSTRALIA  
PH – (03) 5931 2501 • W – RAREHARE.COM.AU • E – HELLO@RAREHARE.COM.AU  
SUMMER OPENING HOURS – LUNCH & DINNER DAILY (11AM-9PM). DINNER BOOKINGS AVAILABLE.

INSTAGRAM | FACEBOOK @RAREHAREWINE

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		<u>Bottle</u>	<u>Glass</u>	<u>Half</u>
WINES	2016 Rare Hare White	40	8	4
	2015 Rare Hare Shiraz/ Grenache	40	8	4
	2013 Willow Creek Brut	60	13	7
	2016 Willow Creek Chardonnay	60	12	6
	2015 Willow Creek Pinot Noir	60	12	6
	2015 Willow Creek Cabernet Sauvignon	50	10	5
	2017 Quealy Pinot Grigio	45	8	5
	2017 Schmolzer&Brown Pret-a-Rose	40	8	5
	2015 Quealy Muscat Rosé 375ML	47		10
				<u>470 ml</u>
BEERS/ CIDERS	Seasonal Tap Beer		12	10
	Mornington Peninsula Brewery Pale Ale		11	9
	Mornington Peninsula Brewery Sorachi		11	9
	Red Hill Golden Ale		11	9
	Red Hill Pilsner		11	9
	Kaiju 'Golden Axe' Cider		11	9
	Prickly Moses Light 330ML BOTTLE			8
MIXED	Mooshi Mooshi Mary – Gin, tomato juice, wafu, furikake, Japanese pickle			16
	Rare Hare Pimms – Rock melon infused Pimms, violet, cucumber, strawberry, mint			16
	Our Espresso Martini – Vodka, burnt butter, hazelnut, Commonfolk coffee			18
SPIRITS	666 Vodka			12
	The Melbourne Gin Company			12
	Dark Matter Spiced Rum			12
	Plantation 3 Stars Rum			12
	Espolon Blanco Tequila			12
	Woodford Reserve Bourbon Whiskey			12
	Monkey Shoulder Whisky			12
	The Italian 'Bitter Orange'			12
	Amaro Montenegro			12
	Cynar			12
Limoncello			12	
0%	Soaked Cherry Shiraz – Cherry, lemon, grape juice			9
	Sober One Sangria – Chargrilled orange, smoked paprika, star anise, raspberry, apple, mint			9
	Hepburn: Lemonade; Ginger Beer; Orange; Apple			8
	Unlimited house sparkling water			pp. 3
HOT	Commonfolk Coffee: 'Elixir of Life' blend, made for Jackalope			4
	Bespoke Tea Company:			
	Lemongrass and Ginger; Rwanda Breakfast; Peppermint; Earl Grey; Victorian Sencha			4