

SALUMI	Quattro 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	26
START	Sardines / toast / preserved lemon	4 ea
	Oysters / ponzu	5 ea
	Ciabatta / Leontyna olive oil	6
	Marinated olives	6
	Chive waffle / salmon roe / horseradish cream	8pp
	Beetroot muhammara / witlof	10
	STAPLES	Green beans/ anchovies / creme fraiche / soft herbs
Broccolini / parmesan custard / buckwheat / fried capers		16
Roasted carrot / whipped fetta / hazelnut / sherry vinegar		16
Charcoal eggplant / red miso / furikake		16
Stracciatella / soured cucumber / burnt celery/ dill		17
Chargrilled squid / romesco nero / charred lemon		17
Cured kingfish / salted citrus / sesame / horseradish		18
Barramundi wings / almond skordalia / nduja butter / mint		18
Salmon cutlet / gribiche / pickles / citrus vinaigrette		36
Beef brisket / pumpkin / seeded mustard / roast onion		36
Lamb rump / freekha / smoked eggplant / sumac		38
SWEET	Citrus almond cake / honey / thyme	12
	Salted caramel parfait / coffee / milk crumb	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

10% SURCHARGE ON PUBLIC HOLIDAYS

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