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| SALUMI | Mr Cannubi 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 | 28 |
| START | Sardines / toast / preserved lemon | 5 ea |
| | Oysters / ponzu | 5 ea |
| | Ciabatta / Leontyna olive oil | 6 |
| | Marinated olives | 6 |
| | Chive waffle / salmon roe / horseradish cream | 8 ea |
| | Hash browns / onion dip | 5 |
| | Cucumber pickle / avocado / pollen | 8 |
| STAPLES | Wood roasted pumpkin / pomegranate / sesame / many herbs | 16 |
| | Roasted parsnip / feta / macadamia / fried sage | 16 |
| | Broccoli / parmesan custard / buckwheat / fried capers | 16 |
| | Charcoal eggplant / red miso / furikake | 16 |
| | Stracciatella / persimmon / turmeric oil / pistachio dukkha | 17 |
| | Chargrilled squid / romesco nero / charred lemon | 17 |
| | Beef tartar / mustard cream / salt bush / potato crisps | 18 |
| | Cured salmon / orange vinaigrette / puffed rice / horseradish | 18 |
| | Barramundi wings / almond skordalia / nduja butter | 18 |
| | Market fish / beach herbs / white onion / salted lemon | 38 |
| | 12 hour beef cheek / pumpkin / burnt onion / horseradish | 38 |
| | Lamb rump / freekeh / eggplant relish / hommus | 38 |
| | SWEET | Lemon custard / pistachio crisp / citrus salad |
| Frosted carrot cake / honey creme fraiche | | 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

15% SURCHARGE ON PUBLIC HOLIDAYS

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