

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	
	Cucumber pickle / avocado / pollen	8	
STAPLES	Wood roasted pumpkin / zaatar / sesame / many herbs	16	
	Roasted parsnip / feta / macadamia / fried sage	16	
	Wood roasted asparagus / sheeps curd / hazelnut	16	
	Charcoal eggplant / red miso / furikake	16	
	Stracciatella / shaved fennel / orange / pistachio dukkha	17	
	Chargrilled squid / romesco nero / charred lemon	17	
	Beef tartar / mustard cream / salt bush / potato crisps	18	
	Cured salmon / orange vinaigrette / horseradish	18	
	Barramundi wings / almond skordalia / nduja butter	18	
	Chargrilled tuna / roasted peppers / anchovy gribiche	38	
	Flank steak / pumpkin / burnt onion / horseradish	38	
	Lamb rump / freekha / eggplant relish / hommus	38	
	SWEET	Lemon custard / pistachio crisp / citrus salad	12
		Frosted carrot cake / honey creme fraiche	12
Woodfired chocolate chip cookie / malt ice cream		12	
Whole baked brie / honey / pistachio / thyme		22	
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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