

SHARE	The Hares Share	69pp
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SALUMI	La Boqueria Salchichon	8
	Borgo Capocollo	8
	Quattro Tartufo	8
	La Hoguera Duroc Grand Reserve 18 Month Serrano	8
	Salumi selection	28
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START	Potato bread / Leontyna olive oil	7
	Marinated olives	7
	Ali's crudites	8
	Sardines / toast / preserved lemon	5 ea
	Smoked Kingfish croquette / caramelised onion cream	5 ea
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STAPLES	Stracciatella/ poached tamarillo / hazelnut	17
	Chargrilled squid / romesco nero / charred lemon	17
	Charcoal eggplant / red miso / furikake / chilli	16
	Jerusalem artichokes/ black garlic / rosemary / macadamia	16
	Mixed Grains/ pickled brassicas/ toasted sesame	16
	Barramundi wings / almond skordalia / nduja butter	18
	Wood roasted swedes/smoked ricotta /thyme	16
	Braised Beef Cheek /celeriac / currents / salt bush	38
	Confit lamb shoulder/ green tomato pickle/date molasses	38
	Wood fired salmon/ mussel butter/ fennel escabeche	38
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SWEET	Woodfired chocolate chip cookie / malt ice cream	12
	Meyer lemon and condensed milk tart	12
	Local cheeses / accompaniments	22