

SHARE	The Hares Share	69pp
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SALUMI	La Boqueria Oscura Grandé	8
	Mr Cannubi Mortadella	8
	San José Saucisson	8
	Villani Prosciutto di San Daniele 20 Month	8
	La Boqueria Fuet Anis	8
	Salumi selection	28
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START	Potato bread / Leontyna olive oil	7
	Marinated olives	7
	Cucumbers salted & pickled / curd	8
	Oyster / Rare Hare mignonette	5 ea
	Sardine / toast / preserved lemon	5 ea
	Chive waffle / horseradish crème fraiche / salmon roe	8 ea
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STAPLES	Saffron baked fennel / wild roquette / orange / almond	16
	Asparagus / anchovy / salsa verde / herb crumb	16
	Charcoal eggplant / red miso / furikake / chilli	16
	Roasted broad beans / sugar snaps / leaves / chimichurri	16
	Potato salad / pickles / pine nut dressing / tarragon	16
	Roasted grapes / stracciatella / citrus / macadamia	17
	Snapper crudo / curry oil / salted green chilli / puffed grains	18
	Barramundi wings / almond skordalia / nduja butter	18
	Confit duck leg / yellow beets / radicchio / freekeh	32
	Wood fired salmon / pickled celery & cucumber / sesame cream	38
	Scotch fillet / black garlic butter / whole grain mustard	42
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SWEET	Wood fired bitter chocolate & buckwheat cookie	12
	Choux bun / rhubarb compote / fennel seed custard	12
	Baked pear frangipane / sesame praline / citrus yoghurt	12

Due to government regulations we need to capture the details of all patrons. Please open the camera app on your phone, hover over the QR code and tap the link to check in.

