

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
	Cheeses / accompaniments	22