

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
	Beetroot muhummara / bitter leaves / walnut tarator	8
	Oyster / Rare Hare mignonette	5 ea
	Sardine / toast / preserved lemon	5 ea
	Smoked kingfish croquette / jalapeño mayo	7 ea
	Chive waffle / horseradish crème fraiche / salmon roe	7 ea
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STAPLES	Swordfish tataki / yuzu / melon / coconut vinegar	18
	Heirloom tomatoes / stracciatella / toasted seeds / cherry balsamic	17
	Wood roasted zucchini / goat's cheese / chimichurri / macadamia	16
	Beef tartare / mustard cream / saltbush / potato crisps	18
	Charcoal eggplant / red miso / furikake / chilli	16
	Charred corn / harissa butter / vadouvan sauce	16
	Cauliflower / mixed grains / feta / almond dukkah	16
	Barramundi wings / almond skordalia / nduja butter	18
	Spiced lamb ribs / green tomato pickle / mushroom relish	19
	Wood fired salmon / caponata / salada russa / anchovy	38
	Scotch fillet / black garlic butter / whole grain mustard	40
	Braised pork belly / pineapple & chilli caramel / herb salad	38
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SWEET	Rare Hare lamington	12
	Frangipane / figs / citrus mascarpone	12
	Woodfired chocolate chip cookie / malt ice cream	12
	Cheeses / accompaniments	22