

R.H.

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| SALUMI SELECTION | 35 | PORK CUTLET | 38 |
| Mortadella, Tartufo, Chilli Soppressa | | Burnt pineapple salsa, shacha glaze, pak choy | |
| Kangaroo Salami, Villani Culatta Prosciutto 18 month old | | FRIED BARRA WINGS | 29 |
| POTATO BREAD | 10 | Almond skordalia, nduja butter | |
| 515 olive oil | | CHICKPEA AND WILD RICE SALAD | 22 |
| MARINATED OLIVES | 13 | Sumac dressing, melon, cucumber, sweet potato cream | |
| BEETROOT SUNFLOWER SEED DIP | 13 | GARDEN SALAD | 18 |
| Goats cheese cream, walnut crisp | | Roasted peppers, heirloom beans, manchego, balsamic dressing | |
| NATIVE OYSTER | 7EA | MOROCCAN RICE PILAF | 32 |
| Pink Peppercorn, lemon | | Charred cauliflower, vadouvan sauce, pickled raisin, pinenut | |
| MARINATED SARDINES ON TOAST | 7EA | SEARED BARRAMUNDI | 45 |
| Preserved lemon, dill | | Pea and butter puree, fennel witlof salad, tarragon lemon oil | |
| CHIVE WAFFLE | 11EA | BEEF OYSTER BLADE | 45 |
| Horseradish cream, salmon roe | | Smoked eggplant, lemon pepper cream, carrot escabeche | |
| TEMPURA SOFT SHELL CRAB | 15EA | 250G SHER WAGYU PORTERHOUSE MB 6-7 | 85 |
| Thai basil, green peppercorn | | Sauce verte, pearl onion, watercress | |
| ALBACORE TUNA | 29 | AFFOGATO | 8 |
| Coconut lime dressing, pickled kohlrabi, crispy vermicelli, chilli | | Vanilla ice cream, St.Ali espresso | |
| CHARRED HONEY CARROTS | 25 | (Add Amaretto, Bailey's, Nocello, Chocolate Liquor + 14) | |
| Sauce rouille, flaked almond, herb salsa | | WOODFIRED CHOCOLATE CHIP COOKIE | 16 |
| WOODFIRED LEBANESE EGGPLANT | 24 | Malt ice cream | |
| Red miso, furikake, coriander | | PEACH FRANGIPANE | 17 |
| WOODFIRED SQUID | 30 | Lemon thyme mascarpone, fennel honeycomb | |
| Green romesco, roast garlic, chive oil | | SELECTION OF LOCAL CHEESE | 30 |
| HEIRLOOM TOMATO | 22 | Fruit preserve, lavosh | |
| Blood orange ricotta, lovage oil, basil bread crisp | | | |

SHARING IS CARING

THE CLASSIC HARE SHARE • 89PP

The best of rare hare, a feast to consume excessively, with wine and robust repartee for groups of 2 or more.

Dishes include potato bread, salumi selection, marinated sardine on toast, heirloom tomato, woodfired Lebanese eggplant, seared barramundi, beef oyster blade, chickpea and wild rice salad and peach frangipane.



A TASTE OF OUR OWN



2023 R.H. SPARKLING

Chardonnay and pinot noir, baked goods, honey hints, richly fruited

2025 R.H. PINOT GRIS

Lifted pear, rose petal, hints of butterscotch

2023 LL VINEYARD PETRICHOR CHARDONNAY

Stone fruit, powerful structure, crisp finish

2019 WCV CHARDONNAY

Meyer lemon & honey, powerful, great freshness

2023 LL VINEYARD CHARDONNAY

Honey, lemon meringue, hazelnut, long palate, subtle oak

2024 R.H. ROSE

Cranberry, dried mint, refreshing & dry

2023 LL VINEYARD PINOT NOIR

Black cherry, ripe fruits, campari notes, fresh and long palate

2022 DL VINEYARD PINOT NOIR

Black cherry, musk & vanilla, firm texture & tannins

2022 HR & RM VINEYARD PINOT NOIR

Blood orange, dried mint, voluminous flavour & silky tannins

2022 R.H. SHIRAZ GRENACHE

Fragrant dark berry, white pepper, beautifully balanced

2024 R.H. NEBBIOLO

Pomegranate & rose petals, richly fruited with balancing grip

2023 RJ & CJ VINEYARD SHIRAZ

Raspberry, white pepper, whole bunch ferment complexity

2023 LL VINEYARD O'LEARY PINOT NOIR

Maraschino cherry & campari notes, complex, fine and long

SPIRITS

Gin, vodka, whisky, tequila & rum are available. Please speak to our team to see what options are available at the bar.

MATES GRAPES

MOËT & CHANDON IMPERIAL BRUT

White fruit, citrus fruit, brioche, fresh nuts

BEERS

Tar Barrel Everyday Ale Mid - 3.3%

Mr. Banks Lager Life - 4.7%

Tar Barrel Corner Pale - 4.9%

Tar Barrel Hazy Pale 5.0%

Red Hill Pilsner - 5.2%

Mr Little Ginger Beer - 8%

Heaps Normal XPA - Less than - 0.5%

Prickly Moses Otway Light - 2.9%

Mr. Little Apple Cider

COCKTAILS

SOL NEGRONI

Sage infused Tanqueray Gin, Italicus, Cinnamon infused Cocchi Rosa

KIWI CABANA

Kiwi Fruit infused Bundaberg Rum, Housemade Coconut Cream, Pineapple, Lime

MIDSUMMER SOUR

Lemon Verbena infused Bulliet Bourbon, Peach, Lemon, Aquafaba

FUEGO AZUL

Blueberry & Habanero infused Espolon Tequila, Creme de Mure, Cointreau, Lime Cordial, Blueberry Jam

R.H. SPRITZ

Ginger infused St Felix Limoncello, Grapefruit Sherbet, Mint, RH Sparkling, Soda

HULA MELON FREEZE

RH Rose, Watermelon, Strawberry, Takamaka Koko, Lime, Coconut Water

MOCKTAILS

MANGO SERENADE

Lyre's London Dry Gin, Mango, Lemon, Elderflower, Passionfruit

GINGER BLOOM

Lyre's London Dry Gin, Ginger Beer, Rosemary, Lemon, Lyre's Prosecco

SOFT DRINKS AND JUICES AVAILABLE

NON ALC WINES

NON 1, ROSÉ WINE ALTERNATIVE

Salted raspberry, chamomile, organic cane sugar

NON 2

Caramelised pear, kombu, organic cane sugar

NON 3, WHITE ALTERNATIVE

Toasted cinnamon, yuzu, organic cane sugar

BOTTLED WATER

CAPI SPARKLING 750ml

CAPI STILL 750ml

FILTERED TAP WATER AVAILABLE

24

24

24

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12

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