

SALUMI SELECTION	35	WOODFIRED SQUID	30
Mortadella, tartufo, chilli soppressa		Green romesco, roast garlic, chive oil (A)	
Bundarra farm house salami, fiocco prosciutto		FRIED BARRA WINGS	29
POTATO BREAD	10	Almond skordalia, nduja butter (A)	
515 olive oil		HEIRLOOM BEAN SALAD	22
MARINATED OLIVES	13	Sundried tomato, orange vinaigrette, Jerusalem artichoke	
SPICED PUMPKIN DIP	14	GARDEN SALAD	22
Pickled carrot, pepita bread crisp, dukkah		Marinated feta, burnt lemon dressing, green olive	
NATIVE OYSTER	7EA	BRAISED LAMB SHOULDER	45
Spiced mint vinaigrette, lime		Spiced chickpea, lemon yoghurt, pomegranate molasses, za'atar	
MARINATED SARDINE ON TOAST	7EA	SAVOY CABBAGE TERRINE	36
Preserved lemon, dill		Confit potato, parsnip, sage butter, pangrattato	
CHIVE WAFFLE	11EA	SPANISH MACKEREL	44
Horseradish cream, salmon roe		Olive tapenade, caponata, caper berry, basil (A)	
TEMPURA SOFT SHELL CRAB	15EA	SEED CRUSTED SHORT RIB	65
Thai basil, green peppercor (i)		Nettle cream, black garlic, celeriac, confit leek	
CURED BONITO	32	AFFOGATO	8
Mandarin gel, gochujang soymilk, fennel, spring onion oil		Vanilla ice cream, St. Ali espresso	
JACKET SWEET POTATO	25	(Add Amaretto, Baileys, Frangelico, Chocolate Liqueur + 14)	
Leek butter, cauliflower cream, mala puffed rice, pickled pear		WOODFIRED CHOCOLATE CHIP COOKIE	16
WOODFIRED LEBANESE EGGPLANT	25	Malt ice cream	
Red miso, furikake, coriander		TOFFEE DATE CAKE	17
CHARRED PERSIMMON	26	Salted butterscotch cream, honey oat crumb	
Whipped ricotta, cherry balsamic, sunflower seed		SELECTION OF LOCAL CHEESE	30
GLAZED CHICKEN THIGH	34	Fruit preserve, lavosh	
Wild garlic emulsion, tamari, togarashi, cabbage			

SHARING IS CARING

THE CLASSIC HARE SHARE • 89PP

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

Dishes include potato bread, salumi selection, marinated sardine on toast, charred persimmon, woodfired Lebanese eggplant, heirloom bean salad, Spanish mackerel, braised lamb shoulder, toffee date cake



A TASTE OF OUR OWN



2023 R.H. SPARKLING

Chardonnay & pinot noir, baked goods, honey hints, rich & fruited

2025 R.H. PINOT GRIS

Lifted pear, rose petal, hints of butterscotch

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 & 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 & long

G B

18/85

17/80

20/85

15/60

20/85

85

85

15/65

15/60

20/85

160

SPIRITS

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

MATES GRAPES

G B

MOËT & CHANDON IMPÉRIAL BRUT

30/150

White fruit, citrus fruit, brioche, fresh nuts

RH MULLED WINE

22

RH Shiraz Grenache, Sour Cherries, Jalapeno Infused Honey, St Remy Signature Brandy, Cinnamon, Cloves & Oranges

BEERS

Tar Barrel Everyday Ale Mid - 3.3%

13

Mr. Banks Lager Life - 4.7%

13

Tar Barrel Corner Pale - 4.9%

13

Tar Barrel Hazy Pale 5.0%

13

Red Hill Pilsner - 5.2%

13

Mr. Banks West Coast IPA - 6%

13

Heaps Normal XPA - Less than - 0.5%

10

Prickly Moses Otway Light - 2.9%

10

Mr. Little Apple Cider

12

COCKTAILS

SMOKED HARVEST

25

Siete Misterios Mezcal, Peach Liqueur, Italicus Bergamont Liqueur, Agave, Lime

MATCHA BLEND

25

4 Pillars Rare Dry Gin, Bass & Flinders Marmalade Liqueur, Matcha Syrup, Lemon, Capi Soda

LEES SOUR

25

Mint infused Bulliet Bourbon, Maple syrup, Lemon, Egg White, RJ+CJ Shiraz

R.H. SPRITZ

25

Marionette Blackberry Liqueur, Purple Basil, Lime, RH Sparkling, Soda

MOCKTAILS

TERROIR PILLAR

15

Allspiced infused 4 Pillars Bandwagon Bloody Shiraz, Cherry, Capi Lemonade

SOMMELIER'S TREAT

15

Cinnamon infused Granny Smith Apple Juice, Butterscotch, Lemon, Capi Ginger Ale

SOFT DRINKS & JUICES AVAILABLE

NON ALC WINES

NON 1, ROSÉ WINE ALTERNATIVE

15

Salted raspberry, chamomile, organic cane sugar

NON 2

15

Caramelised pear, kombu, organic cane sugar

NON 3, WHITE ALTERNATIVE

15

Toasted cinnamon, yuzu, organic cane sugar

BOTTLED WATER

CAPI SPARKLING 750ml

12

CAPI STILL 750ml

10

FILTERED TAP WATER AVAILABLE