

# R.H.

<b>SALUMI SELECTION</b>	35	<b>WOODFIRED SQUID</b>	30
Mortadella, Tartufo, Chilli Soppressa		Green romesco, roast garlic, chive oil	
Bundarra farm house salami, fiocco prosciutto		<b>FRIED BARRA WINGS</b>	29
<b>POTATO BREAD</b>	10	Almond skordalia, nduja butter	
515 olive oil		<b>BROWN RICE &amp; QUINOA SALAD</b>	22
<b>MARINATED OLIVES</b>	13	Pickled cranberries, spiced cauliflower, grapefruit dressing	
<b>ROASTED CAPSICUM HUMMUS</b>	14	<b>GARDEN SALAD</b>	22
Pickled cucumber, za'atar, buckwheat		Marinated feta, burnt lemon dressing, green olive	
<b>NATIVE OYSTER</b>	7EA	<b>OTWAY PORK SCOTCH</b>	46
Spiced mint vinaigrette, lime		Creamed pearl barley, iceberg, charred cabbage, mustard	
<b>MARINATED SARDINE ON TOAST</b>	7EA	<b>MUSHROOM RAGU</b>	34
Preserved lemon, dill		Parsnip polenta, pecorino, fried rosemary, hazelnut	
<b>CHIVE WAFFLE</b>	11EA	<b>SEARED TASMANIAN SALMON</b>	48
Horseradish cream, salmon roe		XO garlic shoots, mussels, crispy rice	
<b>TEMPURA SOFT SHELL CRAB</b>	15EA	<b>FREE RANGE HALF ROASTED CHICKEN</b>	50
Thai basil, green peppercorn		Paprika butter, charred corn salsa, pickled chilli	
<b>KOMBU CURED SCALLOPS</b>	32	<b>AFFOGATO</b>	8
Yuzu kosho, nori crisp, szechuan dressing, daikon		Vanilla ice cream, St.Ali espresso	
<b>WOODFIRED PUMPKIN</b>	25	(Add Amaretto, Baileys, Nocello, Chocolate Liqueur + 14)	
Maple glaze, pepita crumb, sesame cream, celery		<b>WOODFIRED CHOCOLATE CHIP COOKIE</b>	16
<b>WOODFIRED LEBANESE EGGPLANT</b>	25	Malt ice cream	
Red miso, furikake, coriander		<b>ORANGE &amp; CHAMOMILE TEA CAKE</b>	17
<b>BRAISED BEETROOT</b>	24	Marmalade praline, stewed rhubarb	
Stracciatella, burnt grapes, vincotto, smoked almonds		<b>SELECTION OF LOCAL CHEESE</b>	32
<b>TIGER PRAWNS</b>	34	Fruit preserve, lavosh	
Soubise, turmeric mustard pickle, curry leaf, flatbread			

## 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, brown rice & quinoa salad, woodfired Lebanese eggplant, braised beetroot, Otway pork scotch, seared Tasmania salmon & orange tea cake.

PLEASE NOTE THAT OUR FOOD MAY CONTAIN TRACES OR COME INTO CONTACT WITH COMMON ALLERGENS SUCH AS DAIRY, EGGS, WHEAT, NUTS, GRAINS, FISH, & SOYBEANS. PLEASE SPEAK TO OUR FRIENDLY STAFF IF YOU HAVE ANY DIETARY RESTRICTIONS. PLEASE NOTE THAT WE HAVE A 10% SURCHARGE ON SUNDAYS, 17% SURCHARGE ON ALL PUBLIC HOLIDAYS, & 1.2% SURCHARGE ON ALL CARD PAYMENTS. @RAREHAREWINE @JACKALOPEHOTELS OPEN FOR LUNCH 7 DAYS



## A TASTE OF OUR OWN



### 2023 R.H. SPARKLING

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

### 2025 R.H. PINOT GRIS

Lifted pear, rose petal, hints of butterscotch

### 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 & 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

22/100

20/85

15/60

20/85

85

85

15/60

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

### MOËT & CHANDON IMPÉRIAL BRUT

White fruit, citrus fruit, brioche, fresh nuts

G B

30/150

## 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 Little Ginger Beer - 8%	13
Heaps Normal XPA - Less than - 0.5%	10
Prickly Moses Otway Light - 2.9%	10
Mr. Little Apple Cider	12

## COCKTAILS

### SOL NEGRONI

Sage infused Tanqueray Gin, Italicus, Cinnamon infused Cocchi Rosa

24

### MIDSUMMER SOUR

Lemon Verbena infused Bulleit Bourbon, Moët & Chandon Impérial Brut, Lemon, Aquafaba

24

### FUEGO AZUL

Blueberry & Habanero infused Espolon Tequila, Crème de Mûre, Cointreau, Lime Cordial, Blueberry Jam

25

### R.H. SPRITZ

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

25

## MOCKTAILS

### MANGO SERENADE

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

15

### GINGER BLOOM

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

15

SOFT DRINKS & JUICES AVAILABLE

## NON ALC WINES

### NON 1, ROSÉ WINE ALTERNATIVE

Salted raspberry, chamomile, organic cane sugar

15

### NON 2

Caramelised pear, kombu, organic cane sugar

15

### NON 3, WHITE ALTERNATIVE

Toasted cinnamon, yuzu, organic cane sugar

15

## BOTTLED WATER

### CAPI SPARKLING 750ml

12

### CAPI STILL 750ml

10

FILTERED TAP WATER AVAILABLE