

R.H.

SALUMI SELECTION	35
Mortadella, tartufo, chilli soppressa	
Bundarra farm house salami, fiocco prosciutto	
POTATO BREAD	10
515 olive oil	
MARINATED OLIVES	13
SPICED PUMPKIN DIP	14
Pickled carrot, pepita bread crisp, dukkah	
NATIVE OYSTER (A)	7EA
Spiced mint vinaigrette, lime	
MARINATED SARDINE ON TOAST (A)	7EA
Preserved lemon, dill	
CHIVE WAFFLE (A)	11EA
Horseradish cream, salmon roe	
TEMPURA SOFT SHELL CRAB (I)	15EA
Thai basil, green peppercorn	
CURED BONITO (A) RH Rose 2024	32
Mandarin gel, gochujang soymilk, fennel, spring onion oil	
JACKET SWEET POTATO RH Pinot Gris 2025	25
Leek butter, cauliflower cream, mala puffed rice, pickled pear	
WOODFIRED LEBANESE EGGPLANT RH Shiraz Grenache 2022	25
Red miso, furikake, coriander	
CHARRED PERSIMMON RH Nebbiolo 2024	26
Whipped ricotta, cherry balsamic, sunflower seed	
GLAZED CHICKEN THIGH Willow Creek Vineyard Chardonnay 2020	34
Wild garlic emulsion, tamari, togarashi, cabbage	

WOODFIRED SQUID (I) LL Vineyard Chardonnay 2024	30
Green romesco, roast garlic, chive oil	
FRIED BARRA WINGS (A) RH Rose 2024	29
Almond skordalia, nduja butter	
HEIRLOOM BEAN SALAD	22
Sundried tomato, orange vinaigrette, Jerusalem artichoke	
GARDEN SALAD	22
Marinated feta, burnt lemon dressing, green olive	
BRAISED LAMB SHOULDER LL Vineyard Pinot Noir 2023	45
Spiced chickpea, lemon yoghurt, pomegranate molasses, za'atar	
SAVOY CABBAGE TERRINE LL Vineyard Chardonnay 2024	36
Confit potato, parsnip, sage butter, pangrattato	
SPANISH MACKEREL (A) HR & RM Vineyard Pinot Noir 2022	44
Olive tapenade, caponata, caper berry, basil	
SEED CRUSTED SHORT RIB RJ & CJ Vineyard Shiraz 2023	65
Nettle cream, black garlic, celeriac, confit leek	
AFFOGATO	8
Vanilla ice cream, St. Ali espresso	
(Add Brookies Mac, Hellyers Irish Cream, Nocello, Mr Black Amaro + 14)	
WOODFIRED CHOCOLATE CHIP COOKIE	16
Malt ice cream	
TOFFEE DATE CAKE	17
Salted butterscotch cream, honey oat crumb	
SELECTION OF LOCAL CHEESE	32
Fruit preserve, lavosh	

SHARING IS CARING

THE QUICK SHARE • 65PP

A selection of our chefs' favourites, perfect with wine.
Ideal for couples and small groups who are looking for a taste of
Rare Hare.

Dishes include potato bread, chive waffle, woodfired squid, glazed chicken
thigh, heirloom bean salad and a glass of Rare Hare Wine.

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. 2 pax must select one main to share.

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

2024 LL VINEYARD CHARDONNAY

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

2024 LL VINEYARD PETRICHOR CHARDONNAY

Orange blossom, marzipan and hints of mandarin zest

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

G B

18/85

17/80

22/85

26/145

15/60

22/85

85

22/85

15/65

15/60

22/85

SEASONAL WINE CREATION

RH MULLED WINE

24

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

MATES GRAPES

G B

MOËT & CHANDON IMPÉRIAL BRUT

30/150

White fruit, citrus fruit, brioche, fresh nuts

SPIRITS

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

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. Banks Red Ale - 4.8%

Heaps Normal XPA - Less than - 0.5%

Prickly Moses Otway Light - 2.9%

Mr. Little Apple Cider

Guinness

BOTTLED WATER

CAPI SPARKLING 750ml

CAPI STILL 750ml

FILTERED TAP WATER ALSO AVAILABLE

COCKTAILS

BANANA CART

25

Sailor Jerry Spiced Rum, Massenez Banana Liqueur, Cinnamon, Lemon

RAIDEN THE FARM BOY

25

Onigoroshi Junmai Sake, Rosemary, Apricot, Lemon

MARLEY'S ASCENSION

25

Mint & Grapefruit Plantation White Rum, Chamomille Strega, Vanilla Galliano, Lime, Aquafab

STIRRED, NEVER SHAKEN MARTINI

25

Never Never Oyster Shell Gin, Never Never Signature Vodka, Ginger & Habanero infused Cocchi Americano

MOCKTAILS

DANCING IN THE MOONLIGHT

15

Jasmine Tea infused Lyre's Aperitif Dry, Lychee, Lime Cordial, Capi Soda

TERROIR PILLAR

15

Allspice infused Four Pillars Shiraz Bandwagon, Cherry, Capi Lemonade

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