R.H.

SALUMI SELECTION 35
Mortadella, tartufo, chilli soppressa
Bundarra farm house salami, fiocco prosciutto

POTATO BREAD 10
515 olive oil

MARINATED OLIVES 13

SMOKED BABAGANOUSH DIP 18
Crudites, tomato gel, puffed quinoa

NATIVE OYSTER 7EA
Grapefruit tobasco, lemon (A)

MARINATED SARDINE ON TOAST 7EA
Preserved lemon, dill (A)

CHIVE WAFFLE 12EA
Horseradish cream, salmon roe (A)

ALBACORE TUNA MOSAIC LL Vineyard Chardonnay 2024 32
Buttermilk, salsa verde, celery, chive (A)

WOODFIRED ASPARAGUS LL Vineyard Chardonnay 2024
28
Confit egg yolk, charcuterie crumb, herb cheese mousse

WOODFIRED LEBANESE EGGPLANT RH Shiraz Grenache 2022 26
Red miso, furikake, coriander

CHARRED ZUCCHINI RH Rose 2024 24
Silken tofu, tarragon, edamame, pickled squash

WOODFIRED SQUID RH Pinot Gris 2025 30
Green romesco, roast garlic, chive oil (I)

FRIED BARRA WINGS RH Pinot Gris 2025 29
Almond skordalia, nduja butter (A)

CONFIT DUCK LEG LL Vineyard Pinot Noir 2024 40
Beetroot cream, 5 spice walnuts, blood orange jus, radicchio

GARDEN SALAD 24
Marinated feta, burnt lemon dressing, green olive

BROWN RICE SALAD RH Nebbiolo 2024 25
Charred brussel sprout, spiced yogurt, pickled cranberry, smoked almond

WILD ROCKET CAVATELLI HR & RM Vineyard Pinot Noir 2022 38
Leek creme, pinenut, capsicum pesto, ricotta salata

BARRAMUNDI FILLET Petrichor Chardonnay 2024 50
Crushed pea and mint, lime cauliflower puree, white anchovy, charred cos (I)

BRAISED BEEF CHEEK O'Leary Pinot Noir 2024 50
Chilli caramel, compressed cucumber, roasted corn, thai salad

RARE HARE X VIC'S - THE CHEF'S BUTCHER SPECIAL 80
O'Connor Scotch Fillet 300G MBS 2-4, salsa roja, charred spring onion, fennel and white onion salad

AFFOGATO 8
Vanilla ice cream, St. Ali espresso
(Add Amaretto, Baileys, Nocello + 14)

WOODFIRED CHOCOLATE CHIP COOKIE 16
Malt ice cream

LEMON AND THYME CRUMBLE CAKE RH Sparkling 2023 17
Trio citrus curd

SELECTION OF LOCAL CHEESE RH Shiraz Grenache 2022 32
Fruit preserve, lavosh

SHARING IS CARING

THE QUICK SHARE • 68PP

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, braised beef cheek, brown rice salad and a glass of Rare Hare Wine.
(Monday - Friday)

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 zucchini, woodfired Lebanese eggplant, brown rice salad, barramundi fillet, braised beef cheek and lemon and thyme 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 WEEKENDS AND A 17% SURCHARGE ON ALL PUBLIC HOLIDAYS. @RAREHAREWINE @JACKALOPEHOTELS OPEN FOR LUNCH 7 DAYS

A TASTE OF OUR OWN OWN

	G	B
2023 R.H. SPARKLING Chardonnay & pinot noir, baked goods, honey hints, richly fruited		18/85
2025 R.H. PINOT GRIS Lifted pear, rose petal, hints of butterscotch		17/80
2024 LL VINEYARD CHARDONNAY Honey, lemon meringue, hazelnut, long palate, subtle oak		20/85
2024 LL VINEYARD PETRICHOR CHARDONNAY Orange blossom,marzipan and hints of mandarin zest		
2024 R.H. ROSE Cranberry, dried mint, refreshing & dry		15/65
2024 LL VINEYARD PINOT NOIR Black cherry, ripe fruits, campari notes, fresh & long palate		20/85
2022 DL VINEYARD PINOT NOIR Black cherry, musk & vanilla, firm texture & tannins		85
2022 HR & RM VINEYARD PINOT NOIR Blood orange, dried mint, voluminous flavour & silky tannins		20/85
2022 R.H. SHIRAZ GRENACHE Fragrant dark berry, white pepper, beautifully balanced		15/65
2024 R.H. NEBBIOLO Pomegranate & rose petals, richly fruited with balancing grip		15/65
2023 RJ & CJ VINEYARD SHIRAZ Raspberry, white pepper, whole bunch ferment complexity		20/85
2024 O'LEARY PINOT NOIR Sour cherry, blood orange, dried mint, subtle oak influence, savoury notes		160

SEASONAL WINE CREATION

RH SPRITZ 25

Rare Hare Sparkling, Plantation 3 Stars White Rum, Sailor Jerry Spiced Rum, Marionette Pineapple Liqueur, Passionfruit, Lime Juice, Capi Soda

MATES GRAPES

	G	B
MOËT & CHANDON IMPÉRIAL BRUT White fruit, citrus fruit, brioche, fresh nuts		30/150

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

BOTTLED WATER

CAPI SPARKLING 750ml	12
CAPI STILL 750ml	10

FILTERED TAP WATER ALSO AVAILABLE

COCKTAILS

Our take on the classics, thoughtfully crafted and served Rare Hare style

GIN FIZZ 25
Four Pillars Bloody Shiraz Gin, Italicus, Strawberry, Cranberry Juice, Lime Juice, Capi Soda

WHISKY SOUR 25
Suntory Toki Black, Toasted Marshmallow, Brown Cacao, Aquafab, Lemon Juice

VESPER MARTINI 25
Never Never Oyster Shell Gin, Never Never Signature Vodka, Ginger & Habanero infused Cocchi Americano

TOMMY'S MARGARITA 25
Espolon Blanco, Rhubi Mistelle, Agave,
Hellfire Bitters, Lime Juice

NEW YORK STONE SOUR 25
Gospel Straight Rye, Marionette Apricot Brandy, RJ CJ Shiraz, Orange Juice, Lemon Juice

MOCKTAILS

HEALESVILLE BLISS 15
Jasmine Tea infused Four Pillars Dry Bandwagon, Lychee, Lime Cordial, Capi Soda

TROPICAL RED 15
Four Pillars Bloody Shiraz
Bandwagon, Pineapple, Coconut Water, Cherry

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