

SALUMI SELECTION	35	CONFIT DUCK LEG LL Vineyard Pinot Noir 2024	38
Mortadella, tartufo, chilli soppressa		Beetroot cream, 5 spice walnuts, blood orange jus, radicchio	
Bundarra farm house salami, fiocco prosciutto		GARDEN SALAD	24
POTATO BREAD	10	Marinated feta, burnt lemon dressing, green olive	
515 olive oil		BROWN RICE SALAD RH Nebbiolo 2024	25
MARINATED OLIVES	13	Charred brussel sprout, spiced yogurt, pickled cranberry,	
SMOKED BABAGANOUSH DIP	18	smoked almond	
Crudites, tomato gel, puffed quinoa		WILD ROCKET CAVATELLI HR & RM Vineyard Pinot Noir 2022	38
NATIVE OYSTER	7EA	Leek creme, pinenut, capsicum pesto, ricotta salata	
Grapefruit tobasco, lemon (A)		BARRAMUNDI FILLET Petrichor Chardonnay 2024	50
MARINATED SARDINE ON TOAST	7EA	Crushed pea and mint, lime cauliflower puree,	
Preserved lemon, dill (A)		white anchovy, charred cos (I)	
CHIVE WAFFLE	12EA	BRAISED BEEF CHEEK O'Leary Pinot Noir 2024	50
Horseradish cream, salmon roe (A)		Chilli caramel, compressed cucumber, roasted corn, thai salad	
ALBACORE TUNA MOSAIC LL Vineyard Chardonnay 2024	32	LAMB BACKSTRAP RJ & CJ Vineyard Shiraz 2023	75
Buttermilk, salsa verde, celery, chive (A)		Green garlic butter, pepper basil broccolini	
WOODFIRED ASPARAGUS LL Vineyard Chardonnay 2024	28	AFFOGATO	8
Confit egg yolk, charcuterie crumb, herb cheese mousse		Vanilla ice cream, St. Ali espresso	
WOODFIRED LEBANESE EGGPLANT RH Shiraz Grenache 2022	26	(Add Amaretto, Baileys, Nocello + 14)	
Red miso, furikake, coriander		WOODFIRED CHOCOLATE CHIP COOKIE	16
CHARRED ZUCCHINI RH Rose 2024	24	Malt ice cream	
Silken tofu, tarragon, edamame, pickled squash		LEMON AND THYME CRUMBLE CAKE RH Sparkling 2023	17
WOODFIRED SQUID RH Pinot Gris 2025	30	Trio citrus curd	
Green romesco, roast garlic, chive oil (I)		SELECTION OF LOCAL CHEESE RH Shiraz Grenache 2022	32
FRIED BARRA WINGS RH Pinot Gris 2025	29	Fruit preserve, lavosh	
Almond skordalia, nduja butter (A)			

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 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

2024 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

2024 O'LEARY PINOT NOIR

Sour cherry, blood orange, dried mint, subtle oak influence, savoury notes

G B

18/85

17/80

22/85

26/145

15/65

22/85

85

22/85

15/65

15/65

22/85

160

SEASONAL WINE CREATION

RH SPRITZ

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

MATES GRAPES

MOËT & CHANDON IMPÉRIAL BRUT

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%

Devilsbend XPA -

Heaps Normal XPA - Less than - 0.5%

Prickly Moses Otway Light - 2.9%

Mr. Little Apple Cider

BOTTLED WATER

CAPI SPARKLING 750ml

CAPI STILL 750ml

FILTERED TAP WATER ALSO AVAILABLE

COCKTAILS

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

25

GIN FIZZ

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

WHISKY SOUR

Suntory Toki Black, Toasted Marshmallow, Brown Cacao, Aquafab, Lemon Juice

G B
30/150

VESPER MARTINI

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

TOMMY'S MARGARITA

Espolon Blanco, Rhubi Mistelle, Agave, Hellfire Bitters, Lime Juice

NEW YORK STONE SOUR

Gospel Straight Rye, Marionette Apricot Brandy, RJ CJ Shiraz, Orange Juice, Lemon Juice

13

13

13

13

13

13

MOCKTAILS

HEALESVILLE BLISS

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

TERROIR PILLAR

Allspice infused Four Pillars Bloody Shiraz Bandwagon, Cherry, Capi Lemonade

10

10

12

SOFT DRINKS & JUICES AVAILABLE

NON ALC WINES

NON 1, ROSÉ WINE ALTERNATIVE

Salted raspberry, chamomile, organic cane sugar

12

10

NON 2

Caramelised pear, kombu, organic cane sugar

NON 3, WHITE ALTERNATIVE

Toasted cinnamon, yuzu, organic cane sugar