

six course degustation

our tapas degustation is the most popular way to dine + enjoy house favourites plus our newest + most seasonal creations. when enjoyed by 2 people please choose which one dish you will share for each of the 6 courses. if you are a group of 4 or more, you don't need to decide. just sit back + indulge by sharing all 12 different dishes on the menu. stay + graze with us for 2 hours of foodie heaven for \$65pp + top it off with matching wines by Hay Shed Hill starting from \$89pp

PER PERSON 65 | HALF SERVES WINE 89 | FULL SERVES OF WINE 119
HALF SERVES PREMIUM WINE 109 | FULL SERVES PREMIUM WINE 150

course one	course two	course three
HERVEY BAY SCALLOPS, cauliflower puree, manchego crisp {gf} OR CHICKEN LIVER PARFAIT, sangria jelly, bark + bread {GFR*}	TEMPURA AUGUSTA WHITING, apple + celeriac remoulade, dill, capers {gf} OR FRIED GOATS CHEESE orange blossom honey {gf}	PLUM CURED SALMON, mandarin, fennel, green olive, radish {gf} OR BEEF CARPACCIO, artichoke puree, parmesan, migas, {GFR*}
{matching wine} HAY SHED HILL 2016, sauvignon blanc semillon	{matching wine} HAY SHED HILL 2016, chardonnay	{matching wine} PITCHFORK 2017, pink rosé
{premium wine} KERRIGAN + BERRY 2016, riesling	{premium wine} HAY SHED HILL 2016, block 6 chardonnay	{premium wine} HAY SHED HILL 2017, pinot rosé
course four	course five	course six
DUCK RAVIOLI, artichoke cream, pato jus OR MUSHROOMS, px sweet sherry cream, toast {GFR*}	BRAISED BEEF, red wine, fabada {GFR*} OR PORK BELLY, burnt apple, pedro ximinez jus {gf}	DESSERT TASTING PLATE 4 of our favourite housemade desserts {GFR*} OR CHEESE BOARD choose from the finest european influenced cheese selection {GFR*}
{matching wine} HAY SHED HILL 2015, shiraz tempranillo	{matching wine} HAY SHED HILL 2014, cabernet sauvignon	{matching wine} HAY SHED HILL 2016, g40 riesling
{premium wine} HAY SHED HILL 2015, white label malbec	{premium wine} HAY SHED HILL 2013, block 2 cabernet sauvignon	{premium wine} HAY SHED HILL 2016, muscat



rústico
by HAY SHED HILL

EAT + DRINK + LUNCH 7 DAYS mon-sun 11am - 5pm

{gf} gluten free {GFR*} gluten free on request {n} contains nuts | please note there is a 15% surcharge on public holidays