



rústico

^{AT} HAY SHED HILL

DEGUSTATION

M E N U

5 Course Shared Tapas Degustation \$70pp

Premium Wine Pairing \$45pp

Course 1

ABROLHOS ISLAND SCALLOPS, cauliflower cream, candied jamon GF +
FRIED GOATS CHEESE, orange blossom honey GF V

Wine Pairing - NV Sparkling

Course 2

TEMPURA PRAWNS, avocado tomato salsa, chipotle aioli GF +
CRUMBED EGGPLANT, confit garlic, romesco, GFR V

Wine Pairing - 2018 Block 1 Semillon Sauvignon Blanc

Course 3

ROAST PORK BELLY, burnt apple, px jus GF +
PEAR ROCKET PARMESAN, candied walnuts, seeded mustard GF V

Wine Pairing - 2020 Pinot Rosé

Course 4

BRAISED BEEF CHEEK, red wine, cauliflower, beetroot chutney GF +
MUSHROOMS, sweet sherry cream, toast GFR V

Wine Pairing - 2018 Malbec

Course 5

DUO OF DESSERT, chocolate delice torte GF + mini lemon meringue pies GFR
CHEESE BOARD, bread, lavosh, quince, fruit, choose from blue soft or hard, GFR

Wine Pairing - 2014 K+B Cabernet Sauvignon or 2018 G40 Riesling

A D D O N

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|---|----|
| HALF DOZEN OYSTERS, shucked to order, natural, vinaigrette GF | 21 |
| HOUSE MARINATED OLIVES, confit garlic, chilli, herbs GF V | 12 |
| CHICKEN LIVER PARFAIT, sangria jelly, lavosh, black salt GFR | 19 |
| FARMHOUSE SMOKED CHORIZO, cider glaze GF | 15 |
| PATATAS BRAVAS, spanish spices, chipotle aioli GF V | 12 |
| LOADED PATATAS BRAVAS, romesco, manchego, chipotle aioli GF V | 16 |
| CHARRED BROCCOLINI, confit garlic, pistachio GF V | 14 |



DRINKS

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CHARDONNAY FLIGHT

ONE CHARDONNAY SERVED WITH EACH

DEGUSTATION COURSE 45

18 Pitchfork, 19 Morrison's Gift,

18 Hay Shed Hill, 19 K+B, 18 Block 6

CURRENTLY POURING

ON TAP 10.5 (schooner)

Colonial Draught 10.5

Colonial Sour 10.5

BEER + CIDER

Rogers mid 9,

Peroni legerra 8,

Colonial small ale 9,

Peroni red lager 8,

Eagle bay pale ale 10,

Colonial draught 9,

Gage roads single fin 9.5,

Corona 9,

James squire 150 lashes 10,

Stone & wood pacific ale 10.5,

Blue moon belgian white 11,

Rocky ridge rosé gosé sour 10,

Matsos ginger beer 11,

The hills pear cider 9.5,

Colonial brewing apple cider 10,

Rekorderlig strawberry & lime cider 10.5

COCKTAILS

GIN TASTING PADDLE 29 - 4 award winning Margaret River gins, garnishes, tonic

APEROL SPRITZ 16 - Aperol, hay shed hill sparkling, soda

LADY MARMALADE 18 - Giniversity botanical gin, pink grapefruit, marmalade

TRADITIONAL MARGARITA 16 - lime, tequila, salt

COCONUT MARGARITA 18 - 1800 coconut tequila, lime, desiccated coconut

FRENCH MARTINI 17 - vanilla vodka, pineapple, Chambord

ESPRESSO MARTINI 18 - espresso, Licor 43, vanilla vodka, Kahlua

RED SANGRIA GLASS 9

RED SANGRIA JUG 29

ROSE SANGRIA GLASS 9

ROSE SANGRIA JUG 29

WHITE SANGRIA GLASS 9

WHITE SANGRIA JUG 29

NON - ALCOHOLIC

STILL or SPARKLING WATER 4pp

endless chilled

SOFT DRINKS 4

coke, coke no sugar, sprite, lift, fanta

tonic, ginger beer, ginger ale

JUICE 4

orange, apple, pineapple, grapefruit

LEMON LIME + BITTERS 5

LIME + SODA 4.5

MOCKTAILS

VIRGIN COCONUT MARGARITA 12

coconut, lime + syrup

GINGER TWIST 11

ginger beer, bitters + fresh lime

GIN + TONIC

Gin Tasting Paddle 29

Ginniversity Botanical 14

Ginniversity Barrel Aged 14

Ginniversity Pink 14

West Winds "The Sabre" 14

The Grove "Small Batch" 14