

cocktails

APEROL SPRITZ 16 aperol, hay shed hill sparkling	MOJITO 17 refreshing combination of havana club, lime + fresh mint, crushed ice	BLACK SPANISH ROSE 17 fresh strawberries + cointreau blended with a twist of black sambucca
SALTY DOG 16 gin, grapefruit juice, sea salt	ESPRESSO MARTINI 18 perfect combination of fresh brewed coffee, vanilla liqueur + kahlua	SOUTH WEST MULE 18 south west meets spain; block 2 cab sauv, pedro ximenez + single malt whiskey, topped with ginger beer
RASPBERRY DAIQUIRI 17 our infamous ruby red raspberry daiquiri	BLOODY MARY 17 vodka soaked tomato juice, as mild or spicy as you like	PISCO SOUR 18 margaret river pisco, lemon juice
FRENCH MARTINI 16 vanilla vodka, pineapple + raspberry liqueur shaken + strained	ADD A NATURAL OYSTER 4	

jugs	RED SANGRIA JUG 29	gin tasting paddle
ROSÉ, RASPBERRY, GINGER SANGRIA JUG 29	WHITE SANGRIA JUG 29	
		GIN TASTING PADDLE 25 3 margaret river distilling company "giniversity" gins + hendricks, garnishes + tonic

mocktails

VIRGIN RASPBERRY DAIQUIRI 12 non alcoholic ruby red raspberry daiquiri	VIRGIN MOJITO 12 non alcoholic refreshing combination of lime + fresh mint, crushed ice	GINGER TWIST 11 ginger beer, bitters + fresh lime
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cold

SPARKLING WATER 6 bottled	STILL {OR} SPARKLING 3^{PP} endless chilled	JUICE 4 orange, apple, pineapple	SOFT DRINK 4 coke, no sugar, sprite, lift, fanta
LIME + SODA 4⁵	LEMON LIME + BITTERS 5	ICED COFFEE 8	ICED CHOCOLATE 8

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

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9755 6455 | online reservations at www.rusticotapas.com.au

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 3 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
SHARK BAY SCALLOPS cauliflower puree, tobiko (gf) OR CHICKEN LIVER PARFAIT pink peppercorn, thyme jelly, cranberry onion marmalade, bark + bread (GFR*)	TEMPURA PRAWNS avocado, tomato salsa, chipotle aioli (gf) OR FRIED GOATS CHEESE orange blossom honey (gf) (v)	GERALDTON KINGFISH CEVICHE charred corn, mojo verde (gf) OR HARVEY BEEF CARPACCIO cashel blue, pickled walnut, wasabi rocket (gf) (n)
{matching wine} HAY SHED HILL 2018 , sauvignon blanc semillon	{matching wine} HAY SHED HILL 2016 , chardonnay	{matching wine} PITCHFORK 2018 , pink rosé
{premium wine} KERRIGAN + BERRY 2018 , riesling	{premium wine} HAY SHED HILL 2017 , block 6 chardonnay	{premium wine} HAY SHED HILL 2018 , pinot rosé
course four	course five	course six
PORK BELLY onion + burnt apple, px jus (gf) OR MUSHROOMS sweet sherry cream, toast (GFR*) (v)	57° C BEEF lentejas, romesco, salsa rossa (gf) (n) OR PANFRIED GNOCCHI truffle, basil, smoked tomatoes (v)	DESSERT TASTING PLATE 4 of our favourite housemade desserts (GFR*) OR CHEESE BOARD choose from the finest european influenced cheese selection (GFR*)
{matching wine} MORRISON'S GIFT 2016 , bordeaux blend	{matching wine} HAY SHED HILL 2015 , cabernet sauvignon	{matching wine} HAY SHED HILL 2018 , G40 riesling
{premium wine} HAY SHED HILL 2016 , world series malbec	{premium wine} KERRIGAN + BERRY 2016 , shiraz	{premium wine} HAY SHED HILL nv , muscat

(v) vegetarian (gf) gluten free (GFR*) gluten free on request (n) contains nuts | please note there is a 15% surcharge on public holidays

white

by the glass

red

by the glass

HAY SHED HILL 11 2016, chardonnay	PITCHFORK 8 2015, cabernet merlot
HAY SHED HILL 13 2017, block 6 chardonnay	HAY SHED HILL 10 2015, cabernet sauvignon
HAY SHED HILL 10 2018, sauvignon blanc semillon	HAY SHED HILL 17 2014, block 2 cabernet sauvignon
PITCHFORK 8 2018, semillon sauvignon blanc	MORRISON'S GIFT 11 2016, bordeaux blend
HAY SHED HILL 13 2017, block 1 semillon sauvignon blanc	KERRIGAN + BERRY 14 2016, shiraz
KERRIGAN + BERRY 13 2018, riesling	HAY SHED HILL 13 2016, world series malbec
HAY SHED HILL 11 2018, vermentino	

pitchfork sangria

RED SANGRIA 9 glass	WHITE SANGRIA 9 glass	ROSÉ SANGRIA 9⁵ raspberry + ginger glass
RED SANGRIA 29 jug	WHITE SANGRIA 29 jug	ROSÉ SANGRIA 29 raspberry + ginger jug

beer

CORONA 9 mexico	ALHAMBRA RESERVE 11 1925 spain	MATSOS MANGO BEER 9⁵ broome, wa
MATSOS GINGER BEER 11 broome, wa	COLONIAL DRAUGHT 8⁵ margaret river, wa	ROGERS MID 9 fremantle, wa
EAGLE BAY KOLSCH 10 eagle bay, wa	FERAL BREWING HOP HOG 11 swan valley, wa	CHEEKY MONKEY WEST COAST IPA 10 margaret river, wa

sparkling

by the glass

HAY SHED HILL 13
nv, sparkling

rosé

by the glass

PITCHFORK 8
2018, pink rosé

HAY SHED HILL 11
2018, pinot rosé

cider

THE HILLS 9⁵
pear cider

THE BEER FARM 9
apple cider

REKORDERLIG 10⁵
premium strawberry + lime cider

spirits

{includes mixer}

ABSOLUT VODKA 9	FRANGELICO 9	GINIVERSITY LONDON DRY GIN 10
BACARDI 9	JACK DANIELS 9	GINIVERSITY BOTANICAL GIN 10
BAILEYS 8	JOHNNY WALKER 9	GINIVERSITY BARREL AGED GIN 11
CAPTAIN MORGAN SPICED 9	COINTREAU 9	
	KAHLUA 9	

fresh shucked australian
oysters

see today's specials for variety, origin

BAKED CHORIZO, MANCHEGO 15
(3) {gf}

NATURAL 13
with vinaigrette
(3) {gf}

NATURAL 15
with sea grapes, finger lime (3) {gf}

NATURAL 15
with roast jalapeño, basil, mint granita, tobiko
(3) {gf}

BLOODY MARY SHOT 9
(1) {gf}

oysters +
riesling

OYSTERS + RIESLING 29

the ultimate decadence, half glass of kerrigan + berry 2018 riesling paired with 6 natural australian rock oysters

snacks

HOUSE BREAD 6

OIL, APPLE BALSAMIC 3 {gf} {v}

GLUTEN FREE BREAD 7 + crackers

TRUFFLE BUTTER 4 {gf} {v}

JAMON SERRANO 50G 12 {gf}

5 TYPE OLIVES 11 {gf} {v}

SMOKED CHORIZO 15
cider glaze {gf}

MUSHROOM PÂTÉ 16
cornettos, px, migas {v}

LOS BOQUERONES 18
anchovies, grilled lemon
{gf}

CANDIED ALMONDS, 9
roast coconut, pistachios, almonds {gf} {n} {v}

STRACIATELLA PANZANELLA 16
heirloom tomato, herbs, confit garlic, basil oil, lavosh {GFR*} {v}

CHICKEN LIVER PARFAIT 19
pink peppercorn, thyme jelly, cranberry onion marmalade, bark + bread {GFR*}

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land

HARVEY BEEF CARPACCIO 22
cashel blue, pickled walnut, wasabi rocket {gf} {n}

57°C BEEF 25
lentejas, romesco, salsa rossa {gf} {n}

BRAISED BEEF CHEEK 28
red wine, cauliflower puree, beetroot relish {gf}

PORK BELLY 26
onion + burnt apple, px jus {gf}

CHERMOULA LAMB FILLET 25
pea puree, fried artichoke, cucumber {gf}

pizza

JAMON 29
chilli flakes, stracciatella, rocket

QUATTRO FORMAGGI 27
thyme, mushrooms {v}

ARTICHOKE 27
olive, piquillo, mellanzane {v}

PRAWN 29
jalapeño, chorizo

PORK BELLY 27
green tomato chutney, chipotle adobo

GLUTEN FREE BASES AVAILABLE ON REQUEST

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rústico
AT HAY SHED HILL

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favourites

JALAPEÑO, CHEESE CROQUETTES 16
corn, aioli {v}

FRIED GOATS CHEESE 18
orange blossom honey {gf} {v}

TEMPURA PRAWNS 20
avocado, tomato salsa, chipotle aioli {gf}

MUSHROOMS 17
sweet sherry cream, toast {GFR*} {v}

HALOUMI 22
truss tomatoes, basil, baby beets {gf} {v}

PORK BELLY 26
onion + burnt apple, px jus {gf}

BRAISED BEEF CHEEK 28
red wine, cauliflower puree, beetroot relish {gf}

PANFRIED GNOCCHI 26
truffle, basil, smoked tomatoes, migas {v}

dietary requirements

all our food is prepared in a kitchen that carries nuts, gluten, dairy + other allergens. as such we cannot guarantee there has not been cross contamination as we are not set up to cater for specific dietary requirements due to the scale of our business. please advise our staff if you require detailed information on these or any other allergens that may be present.

sea

GERALDTON KINGFISH CEVICHE 26
charred corn, mojo verde {gf}

GRILLED AUGUSTA WHITING 24
caperberries, cornichons, chives {gf}

SHARK BAY SCALLOPS 29
cauliflower puree, tobiko {gf}

TEMPURA PRAWNS 20
avocado, tomato salsa, chipotle aioli {gf}

WHOLE BAKED RAINBOW TROUT 24
confit garlic, lemon {gf}

sides

BROCCOLINI 16
confit garlic, pistachio {gf} {n} {v}

PATATAS BRAVAS 12
spanish spices, aioli {gf} {v}

CAULILINI 16
green tomato, asparagus, migas {GFR*} {v}

LOAD YOUR BRAVAS +3
romesco, aioli, shaved mahon cheese {gf} {v}

PEAR, ROCKET, PARMESAN 17
candied walnuts, seeded mustard {gf} {n} {v}

paella

PAELLA MIXTA FOR 4 PEOPLE 65
spanish bomba rice with saffron + brimming with seafood – mussels, prawns, fish, chorizo + mt barker chicken. ideal to share between 4, allow 50 minutes as it is cooked from scratch in a 28cm pan {gf}

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