

cocktails

APEROL SPRITZ 16
aperol, hay shed hill
sparkling

LADY MARMALADE 18
giniversity botanical gin,
pink grapefruit, blood
orange marmalade over
crushed ice

RASPBERRY DAIQUIRI 18
our infamous ruby red
raspberry daiquiri

SPICED MOJITO 17
spiced rum, lime, mint,
maple syrup, ginger beer
over crushed ice

PISCO SOUR 18
margaret river pisco, lemon
juice, egg white

ESPRESSO MARTINI 18
perfect combination of
fresh brewed coffee, vanilla
liqueur + kahlua

BLOODY MARY 17
vodka soaked tomato juice,
as mild or spicy as you like
ADD A NATURAL OYSTER 4

ORANGE BRULEE MARTINI 18
amaretto, grand marnier,
white crème de cacao,
fresh cream

BERRY BRAMBLE 17
gordon's gin, chambord,
lemon + blackberries over
crushed ice + dash of soda

SOUTH WEST MULE 18
south west meets spain;
block 2 cab sauv, pedro
ximenez + single malt
whiskey, topped with
ginger beer

FRENCH MARTINI 17
vanilla vodka, pineapple +
raspberry liqueur shaken +
strained

jugs

**RED
SANGRIA
JUG 29**

**ROSÉ + GINGER
SANGRIA
JUG 29**

**WHITE
SANGRIA
JUG 29**

gin tasting paddle

GIN TASTING PADDLE 25
4 award winning Margaret
River gins, botanical enhancing
garnishes + fever tree 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

cold

**STILL {OR}
SPARKLING
WATER 4^{PP}**
endless chilled

ICED COFFEE 8

**ICED
CHOCOLATE 8**

KOMBUCHA 8
raspberry
lemonade,
ginger +
lemon

**LEMON LIME +
BITTERS 5**

JUICE 4
orange, apple,
cranberry,
pineapple,
grapefruit

**LIME +
SODA 4⁵**

SOFT DRINK 4
coke,
no sugar,
sprite,
lift,
fanta,
tonic,
ginger beer,
ginger ale

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

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9755 6455 | [online reservations at www.rusticotapas.com.au](http://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 \$69pp + top it off with matching wines by Hay Shed Hill starting from \$99pp

PER PERSON 69 | HALF SERVES WINE 99 | FULL SERVES OF WINE 128
HALF SERVES PREMIUM WINE 110 | FULL SERVES PREMIUM WINE 150

course one

ABROLHOS IS. SCALLOPS
cauliflower purée,
tobiko (gf)

CHICKEN LIVER PARFAIT
sangria jelly, black salt,
herb lavosh, pita + bread
(GFR*)

{matching wine}
HAY SHED HILL
2019, sauvignon blanc semillon

{premium wine}
KERRIGAN + BERRY
2019, riesling

course two

TEMPURA PRAWNS
avocado tomato salsa,
chipotle aioli, dill (gf)

FRIED GOATS CHEESE
orange blossom honey
(gf) (v)

{matching wine}
HAY SHED HILL
2018, chardonnay

{premium wine}
HAY SHED HILL
2018, block 6 chardonnay

course three

**GERALDTON KINGFISH
CEVICHE TOSTADA**
charred corn, mojo verde (gf)

KING ORA SMOKED SALMON
egg + potato tortilla,
caper onion cream (gf)

{matching wine}
HAY SHED HILL
2019, pitchfork pink

{premium wine}
HAY SHED HILL
2019, vermentino

course four

WAGIN DUCK ARANCINI
grapes, fennel

HARVEY BEEF CARPACCIO
balsamic pearls,
wild rocket,
manchego snow (gf)

{matching wine}
MORRISON'S GIFT
2018, bordeaux blend

{premium wine}
HAY SHED HILL
2018, malbec

course five

BRAISED BEEF CHEEK
red wine, cauliflower
purée, beetroot relish (gf)

PAELLA MIXTA
mussels, prawns, fish,
chorizo, chicken, saffron
bomba rice (gf)

{matching wine}
HAY SHED HILL
2017, cabernet sauvignon

{premium wine}
KERRIGAN + BERRY
2014, cabernet sauvignon

course six

DESSERT TASTING PLATE
a selection of our
housemade desserts (GFR*)

CHEESE BOARD
choose from the finest
european influenced
cheese selection (GFR*) (n)

{matching wine}
HAY SHED HILL
2018, G40 riesling

{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

pitchfork sangria

RED SANGRIA
GLASS 9 | JUG 29
vodka, gin, cab merlot,
orange juice, lemonade,
cherries

WHITE SANGRIA
GLASS 9 | JUG 29
vodka, gin, sem sauv
blanc, orange juice,
lemonade, cherries

ROSÉ SANGRIA
GLASS 9 | JUG 29
cointreau, brandy, pink
rosé, pineapple juice,
ginger beer, cherries

beer

ROGERS 9 fremantle, wa

MATSOS GINGER BEER 11
broome, wa

EAGLE BAY PALE ALE 10
eagle bay, wa

EAGLE BAY AMBER ALE 10
margaret river, wa

COLONIAL SMALL ALE 9
margaret river, wa

COLONIAL DRAUGHT 9
margaret river, wa

GAGE ROADS SINGLE FIN 9⁵
fremantle, wa

**STONE & WOOD
PACIFIC ALE 10⁵**
byron bay, nsw

**BLUE MOON BELGIAN
WHITE 11** usa

LOCAL TAP BEER 10⁵
425ml pour
see specials menu

**BEERFARM SALTED
PLUM SOUR 11**
margaret river, wa

CORONA 9 mexico

JAMES SQUIRE 150 LASHES 10
sydney, nsw

**ROCKY RIDGE ROSÉ
GOSE SOUR 10**
margaret river, wa

cider

THE HILLS 9⁵
pear cider
adelaide hills, sa

GEORGE THE FOX 11⁵
apple cider
margaret river, wa

REKORDERLIG 10⁵
premium strawberry
+ lime cider, sweden

spirits

{+ mixer of choice 2}

ABSOLUT VODKA 9

BACARDI 9

BAILEYS 8

**CAPTAIN MORGAN
SPICED 9**

FRANGELICO 9

JACK DANIELS 9

JOHNNY WALKER 9

COINTREAU 9

KAHLUA 9

GINIVERSITY

LONDON DRY GIN 10

GINIVERSITY

BOTANICAL GIN 10

GINIVERSITY

BARREL AGED GIN 11

white by the glass

HAY SHED HILL 11
2018, chardonnay

HAY SHED HILL 13
2018, block 6 chardonnay

HAY SHED HILL 10
2019, sauvignon blanc semillon

PITCHFORK 8
2019, semillon sauvignon blanc

HAY SHED HILL 13
2017, block 1 semillon sauvignon blanc

KERRIGAN + BERRY 13
2019, riesling

HAY SHED HILL 11
2019, vermentino

red by the glass

PITCHFORK 8
2017, cabernet merlot

HAY SHED HILL 10
2017, cabernet sauvignon

KERRIGAN + BERRY 17
2014, cabernet sauvignon

MORRISON'S GIFT 11
2018, bordeaux blend

HAY SHED HILL 9
2017, shiraz tempranillo

HAY SHED HILL 13
2018, malbec

sparkling by the glass

HAY SHED HILL 13
nv, sparkling

rosé by the glass

PITCHFORK 8
2019, pink rosé



rústico
AT HAY SHED HILL

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

fresh shucked australian
oysters

see todays specials for variety, origin

BAKED CHORIZO, MANCHEGO 15
(3) {gf}

TEMPURA 15
(3) {gf}

NATURAL 13
with vinaigrette
(3) {gf}

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

oysters +
riesling

OYSTERS + RIESLING 29
the ultimate decadence, half a glass of current vintage
kerrigan + berry riesling paired with 6 natural australian oysters

snacks

HOUSE BREAD 6

APPLE BALSAMIC + EVOO 3

5 TYPE OLIVES 11 {gf} {v}

GLUTEN FREE BREAD 7

JAMON SERRANO 50G 12 {gf}

SMOKED CHORIZO 15
cider glaze {gf}

PAN CON TOMATE 9
house bread, confit garlic,
burst tomato + EVOO {v}

MUSHROOM CORNETTO 16
pate, px gel, migas {v}

CHICKEN LIVER PARFAIT 19
sangria jelly, black salt,
herb lavosh, pita + bread {GFR*}

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

favourites

ABROLHOS IS. SCALLOPS 29
cauliflower purée, tobiko {gf}

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
tomatoes, basil pistou, baby beets {gf} {v}

PORK BELLY 29
burnt apple purée, px jus {gf}

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

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.

land

HARVEY BEEF CARPACCIO 22
balsamic pearls, wild rocket,
manchego snow {gf}

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

WAGIN DUCK ARANCINI 22
grapes, fennel

PORK BELLY 29
burnt apple purée,
px jus {gf}

CHERMOULA LAMB FILLET 25
pea purée, fried artichoke,
zucchini {gf}

SMOKED CHORIZO 15
cider glaze {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 29
green tomato chutney, chipotle adobo

GLUTEN FREE BASES AVAILABLE ON REQUEST

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

sea

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

MARKET FISH 26
crispy skin, burnt butter, cornichons,
caperberries, charred lemon {gf}

LOS BOQUERONES 24
white anchovies, chutney, flat bread,
rocket, grilled lemon {GFR*}

ABROLHOS OCTOPUS 25
romesco, pickled shallots, paprika, aioli {n} {gf}

ABROLHOS IS. SCALLOPS 29
cauliflower purée, tobiko {gf}

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

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

KING ORA SMOKED SALMON 28
egg + potato tortilla, caper onion cream {gf}

garden

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

FRESH GARDEN PEAS 14
green beans, asparagus {gf}

ADD ANCHOVIES 4

WATERMELON STRACIATELLA 19
mozzarella, heirloom tomatoes, basil,
oregano, black pepper {gf} {v}

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

LOAD YOUR BRAVAS +3
romesco, manchego cheese {gf} {v}

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

GRILLED EGGPLANT 16
confit garlic, romesco, migas {GFR*} {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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