

# cocktails

**APEROL SPRITZ 16**  
aperol, hay shed hill sparkling

**SALTY DOG 16**  
gin, grapefruit juice, sea salt

**RASPBERRY DAIQUIRI 17**  
our infamous ruby red raspberry daiquiri

**FRENCH MARTINI 16**  
vanilla vodka, pineapple + raspberry liqueur shaken + strained

**MOJITO 17**  
refreshing combination of havana club, lime + fresh mint, crushed ice

**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**

**BLACK SPANISH ROSE 17**  
fresh strawberries + cointreau blended with a twist of black sambucca

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

**PISCO SOUR 18**  
margaret river pisco, lemon juice

## jugs

**RED SANGRIA**  
JUG 29

**ROSÉ, RASPBERRY, GINGER SANGRIA**  
JUG 29

**WHITE SANGRIA**  
JUG 29

## gin

tasting paddle

**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

## cold

**STILL {OR} SPARKLING 3<sup>PP</sup>**  
endless chilled

**JUICE 4**  
orange, apple, pineapple

**LEMON LIME + BITTERS 5**

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

**ICED COFFEE 8**

**ICED CHOCOLATE 8**

**LIME + SODA 4<sup>S</sup>**

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



**rustico**  
AT HAY SHED HILL

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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 \$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

**ABROLHOS IS. SCALLOPS**  
cauliflower puree, tobiko (gf)  
**OR**

**CHICKEN LIVER PARFAIT**  
pink peppercorn thyme jelly, cranberry onion marmalade, bark + bread (GFR\*)

{matching wine}  
**HAY SHED HILL 2018,**  
sauvignon blanc semillon

{premium wine}  
**KERRIGAN + BERRY 2018,**  
riesling

### course two

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

**OR**

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

{matching wine}  
**HAY SHED HILL 2017,**  
chardonnay

{premium wine}  
**HAY SHED HILL 2017,**  
block 1 sem sauv blanc

### course three

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

**OR**

**HARVEY BEEF CARPACCIO**  
cashel blue, pickled walnut, wasabi rocket (gf) (n)

{matching wine}  
**PITCHFORK 2018,**  
pink rosé

{premium wine}  
**HAY SHED HILL 2018,**  
pinot rosé

### course four

**PORK BELLY**  
onion + burnt apple, px jus (gf)

**OR**

**MUSHROOMS**  
sweet sherry cream, toast (GFR\*) (v)

{matching wine}  
**MORRISON'S GIFT 2017,**  
bordeaux blend

{premium wine}  
**HAY SHED HILL 2016,**  
world series malbec

### course five

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

**OR**

**PANFRIED GNOCCHI**  
truffle, basil, smoked tomatoes (v)

{matching wine}  
**HAY SHED HILL 2016,**  
cabernet sauvignon

{premium wine}  
**KERRIGAN + BERRY 2016,**  
shiraz

### course six

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

**OR**

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

{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 9**  
glass

**WHITE SANGRIA 9**  
glass

**ROSÉ SANGRIA 9<sup>S</sup>**  
raspberry + ginger glass

**RED SANGRIA 29**  
jug

**WHITE SANGRIA 29**  
jug

**ROSÉ SANGRIA 29**  
raspberry + ginger jug

## beer

**CORONA 9**  
mexico

**PERONI NASTRO AZZURRO 10**  
italy

**BEERFARM PINEAPPLE SOUR 11**  
margaret river, wa

**MATSOS GINGER BEER 11**  
broome, wa

**COLONIAL DRAUGHT 9**  
margaret river, wa

**COLONIAL SMALL ALE 9**  
margaret river, wa

**EAGLE BAY PALE ALE 10**  
eagle bay, wa

**GAGE ROADS SINGLE FIN 9<sup>S</sup>**  
fremantle, wa

**JAMES SQUIRE 150 LASHES 10**  
margaret river, wa

## cider

**THE HILLS 9<sup>S</sup>**  
pear cider  
adelaide hills, sa

**GEORGE THE FOX 11<sup>S</sup>**  
apple cider  
margaret river, wa

**REKORDERLIG 10<sup>S</sup>**  
premium strawberry + lime cider, sweden

## spirits

{includes mixer}

**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**  
2017, chardonnay

**HAY SHED HILL 13**  
2018, block 6 chardonnay

**HAY SHED HILL 10**  
2018, sauvignon blanc semillon

**PITCHFORK 8**  
2018, semillon sauvignon blanc

**HAY SHED HILL 13**  
2017, block 1 semillon sauvignon blanc

**KERRIGAN + BERRY 13**  
2018, riesling

## red

by the glass

**PITCHFORK 8**  
2017, cabernet merlot

**HAY SHED HILL 10**  
2016, cabernet sauvignon

**HAY SHED HILL 17**  
2014, block 2 cabernet sauvignon

**MORRISON'S GIFT 11**  
2017, bordeaux blend

**KERRIGAN + BERRY 14**  
2016, shiraz

**HAY SHED HILL 13**  
2016, world series malbec

## 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

fresh shucked australian  
**oysters**

see todays 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 CORNETTO 16**  
pate, px gel, migas {v}

**LOS BOQUERONES 18**  
white anchovies, grilled lemon {gf}

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

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

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

# land

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

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

**BRAISED BEEF CHEEK 28**  
red wine, cauliflower puree, beetroot relish {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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# 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, 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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