

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^{PP}
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 4⁵

 **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

ABROLHOS IS. SCALLOPS
cauliflower puree, tobiko (gfr)
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 (gfr)
OR

FRIED GOATS CHEESE
orange blossom honey (gfr) (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 (gfr)
OR

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

{matching wine}
PITCHFORK 2018, pink rosé

{premium wine}
HAY SHED HILL 2018, pinot rosé

course four

PORK BELLY
onion + burnt apple, px jus (gfr)
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 (gfr)
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 (gfr) gluten free (GFR*) gluten free on request (n) contains nuts | please note there is a 15% surcharge on public holidays

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

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

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 9⁵
fremantle, wa

JAMES SQUIRE 150 LASHES 10
sydney, nsw

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
adelaide hills, sa

GEORGE THE FOX 11⁵
apple cider
margaret river, wa

REKORDERLIG 10⁵
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

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 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}

ABROLHOS IS. 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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