

cocktails

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

APEROL SPRITZ 16
aperol, hay shed hill sparkling

SALTY DOG 16
gin, grapefruit juice, sea salt

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

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

RASPBERRY DAIQUIRI 17
our infamous ruby red raspberry daiquiri

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

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

 **rustico** 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

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

SHARK BAY SCALLOPS
cauliflower puree, tobiko {gf}

OR

CHICKEN LIVER PARFAIT
sangria jelly, bark + bread {GFR*}

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

{premium wine}
KERRIGAN + BERRY 2018, riesling

course two

TEMPURA SPANISH MACKEREL
waldorf remoulade, dill, capers {gf}

OR

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

{matching wine}
HAY SHED HILL 2016, chardonnay

{premium wine}
HAY SHED HILL 2017, block 6 chardonnay

course three

GERALDTON KINGFISH CEVICHE
charred corn, mojo verde {gf}

OR

BEEF CARPACCIO
lemon + thyme, pecorino di bosco, hazelnuts {gf} {n}

{matching wine}
PITCHFORK 2017, 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 2016, bordeaux blend

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

course five

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

OR

PANFRIED GNOCCHI
truffle, basil, smoked tomatoes {v}

{matching wine}
HAY SHED HILL 2015, cabernet sauvignon

{premium wine}
KERRIGAN + BERRY 2016, shiraz

course six

DESSERT TASTING PLATE
4 of our favourite 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

white by the glass

HAY SHED HILL 11
2016, chardonnay

HAY SHED HILL 13
2017, block 6 chardonnay

HAY SHED HILL 10
2018, sauvignon blanc semillon

PITCHFORK 8
2017, semillon sauvignon blanc

HAY SHED HILL 13
2017, block 1 semillon sauvignon blanc

KERRIGAN + BERRY 13
2018, riesling

HAY SHED HILL 11
2018, vermentino

red by the glass

PITCHFORK 8
2015, cabernet merlot

HAY SHED HILL 10
2015, cabernet sauvignon

HAY SHED HILL 17
2014, block 2 cabernet sauvignon

MORRISON'S GIFT 11
2016, 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

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
2017, 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
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 WITH
VINAIGRETTE 13**
(3) {gf}

TEMPURA 15
smoked aioli
(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



rustico
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favourites

JALAPEÑO, CHEESE CROQUETTES 16
corn, aioli {v}

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

TEMPURA SPANISH MACKEREL 24
waldorf remoulade, dill, capers {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, parsnip + potato puree, beetroot relish {gf}

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

to start

HOUSE BREAD 6

OIL, APPLE BALSAMIC 3 {gf} {v}

GLUTEN FREE BREAD 7
+ crackers

WHIPPED BUTTER 4
citrus salt {gf} {v}

JAMON SERRANO 50G 12 {gf}

ARTHUR'S GROVE OLIVES 11 {gf} {v}

SMOKED CHORIZO 15
cider glaze {gf}

WHITE BEAN + ANCHOVIES 9
tahini dip {gf}

LOS BOQUERONES 18
anchovies, grilled lemon {gf}

CANDIED, SALTED WALNUTS 9
{gf} {n} {v}

TORN BURRATA 22
pickled orange, pepita oil,
pine nuts, lavosh {GFR*} {n} {v}

CHICKEN LIVER PARFAIT 19
sangria jelly,
bark + bread {GFR*}

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.

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

land

BEEF CARPACCIO 22
lemon + thyme, pecorino di bosco,
hazelnuts {gf} {n}

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

BRAISED BEEF CHEEK 28
red wine, parsnip + potato puree,
beetroot relish {gf}

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

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

sea

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

SIZZLING PRAWNS 26
pernod bisque cream, chorizo {gf}

SHARK BAY SCALLOPS 29
cauliflower puree,
tobiko {gf}

TEMPURA SPANISH MACKEREL 24
waldorf remoulade, dill, capers {gf}

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

RUSTICO OCCY + MUSSELS 24
shallots, chilli, citrus pickled {gf}

pizza

JAMON 29
chilli flakes, stracciatella, rocket

QUATTRO FORMAGGI 27
thyme, mushrooms {v}

ARTICHOKE 27
piquillo, mellanzane {v}

PRAWN 29
jalapeño, chorizo

PORK BELLY 27
green tomato chutney, chipotle adobo

GLUTEN FREE BASES AVAILABLE ON REQUEST

sides

ROAST ASPARAGUS 14
shaved mahon {gf} {v}

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

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

PATATAS BRAVAS 12
spanish spices, aioli {gf} {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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