



rústico

AT HAY SHED HILL

DEGUSTATION MENU

5 Course Shared Tapas Degustation \$70pp
Premium Wine Pairing \$45pp

Course 1

ABROLHOS ISLAND SCALLOPS, cauliflower cream, candied jamon GF +
FRIED GOATS CHEESE, orange blossom honey GF V
Wine Pairing - 2020 K+B Riesling

Course 2

TEMPURA PRAWNS, avocado tomato salsa, chipotle aioli GF +
CRUMBED EGGPLANT, confit garlic, romesco, GFR N V
Wine Pairing - 2019 Block 6 Chardonnay

Course 3

WESTERN ROCK LOBSTER, profiterole, pickled onions GFR +
WAGYU BRESAOLA, mascarpone, peach, GF
Wine Pairing - 2020 Pinot Rosé

Course 4

ROAST PORK BELLY, burnt apple, px jus GF +
STRACCIATELLA la delizia, Mario's tomatoes, PX vinegar, GFR
Wine Pairing - 2018 Malbec

Course 5

DUO OF DESSERT, daily selection of hand made desserts GFR N
CHEESE BOARD, bread, lavosh, quince, fruit, choose from blue, soft or hard, GFR N
Wine Pairing - 2014 K+B Cabernet Sauvignon or 2019 G40 Riesling

OYSTERS

HALF DOZEN OYSTERS, shucked to order, natural, vinaigrette GF	21
HALF DOZEN OYSTERS, baked, chorizo + manchego GF	27
LOBSTER OYSTERS, mornay, migas GFR	5.5 ea
MIXED HALF DOZEN GFR	29

ADD ON

HOUSE MARINATED OLIVES, confit garlic, chilli, herbs GF V	12
CHICKEN LIVER PARFAIT, sangria jelly, house bread + lavosh GFR	19
FARMHOUSE SMOKED CHORIZO, cider glaze	15
PORK RILLETTE, white truffle, capers, house bread GFR	19
PATATAS BRAVAS, spanish spices, chipotle aioli GF V	12
LOADED PATATAS BRAVAS, romesco, manchego, chipotle aioli GF N V	16
CHARRED BROCCOLINI, confit garlic, pistachio GF N V	14

Please turn over for information on dietary requirements
(V) vegetarian (GF) gluten free (GFR) gluten free on request (N) contains nuts
15% Surcharge on Public Holidays

DRINKS

CURRENTLY POURING

ON TAP 10.5 (schooner)
Please ask your wait person for
today's selection of tap beers

BEER + CIDER

Rogers mid 9,
Peroni legerra 8,
Great Northern mid 9,
Colonial small ale 9,
Eagle bay pale ale 10,
Colonial draught 9,
Corona 9,
Estrella Damm 10,
James squire 150 lashes 10,
Stone & wood pacific ale 10.5,
Blue moon Belgian white 11,
Beerfarm asam boi salted plum sour 11,
Rocky ridge rosé gose sour 10,
Matso's ginger beer 11,
The hills pear cider 9.5,
Colonial brewing apple cider 10,
Rekorderlig strawberry & lime cider 10.5

SANGRIA

RED, red wine, vodka, gin, orange juice + sprite 9 / 29
WHITE, white wine, vodka, gin, orange juice + sprite 9 / 29
ROSE, rosé wine, brandy, cointreau, pineapple + ginger 9 / 29

COCKTAILS

GIN TASTING PADDLE 29 - 4 award winning Margaret River gins, garnishes, tonic
APEROL SPRITZ 16 - Aperol, hay shed hill sparkling, soda
LADY MARMALADE 18 - Giniversity botanical gin, pink grapefruit, marmalade
TRADITIONAL MARGARITA 16 - lime, tequila, salt
COCONUT MARGARITA 18 - 1800 coconut tequila, lime, desiccated coconut
MOJITO 17 - Bacardi, lime, mint, soda
FRENCH MARTINI 17 - vanilla vodka, pineapple, Chambord
COSMO ON THE ROCKS 17 - vodka, cointreau, cranberry juice, lime
ESPRESSO MARTINI 18 - espresso, Licor 43, vanilla vodka, Kahlua

NON - ALCOHOLIC

STILL or SPARKLING WATER 4pp
endless chilled
SOFT DRINKS 4
coke, coke no sugar, sprite, lift, fanta
tonic, ginger beer, ginger ale
JUICE 4
orange, apple, pineapple, grapefruit
LEMON LIME + BITTERS 5

MOCKTAILS

VIRGIN COCONUT MARGARITA 12
coconut, lime + syrup
GINGER TWIST 11
ginger beer, bitters + fresh lime
MISS MARMALADE 12
pink grapefruit, lime, marmalade + tonic
VIRGIN MOJITO 11
fresh lime, mint, + soda

GIN + TONIC

Gin Tasting Paddle 29
Ginniversity Botanical 14
Ginniversity Barrel Aged 14
Ginniversity Pink 14
West Winds "The Sabre" 14
The Grove "Small Batch" 14

DIETARY REQUIREMENTS

All of our food is prepared in a kitchen that carries nuts, gluten, dairy + other allergens. As such we can not 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 wait staff if you require detailed information on these or any allergens that may be present.