

# six course 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 4 or more, you don't need to decide. just sit back and 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 from around the world 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

HERVEY BAY  
SCALLOPS,  
cauliflower puree,  
manchego crisp {gff}

OR

CHICKEN LIVER  
PARFAIT,  
blood orange jelly,  
crackers, bark + bread {GFR\*}

{matching wine}

RISKY BUSINESS PROSECCO  
prosecco, king valley

{premium wine}

VEUVE CLICQUOT  
champagne, france

## course two

TEMPURA SHARK BAY  
WHITING,  
celeriac remoulade,  
dill, capers {gff}

OR

CHEVRE MARSHMALLOW,  
squid ink paint,  
pork crackling {gff}

{matching wine}

SAINT CLAIR  
2016, sauvignon blanc,  
marlborough

{premium wine}

FOREST HILL  
2006, museum riesling  
denmark

## course three

PLUM CURED SALMON,  
mandarin, fennel,  
green olive, radish {gff}

OR

BEEF CARPACCIO,  
ARTICHOKE PUREE,  
parmesan, toasted  
panko, parmesan {GFR\*}

{matching wine}

TORRES ROSE DE CASTA  
2016, rose garnacha  
penedes spain

{premium wine}

MILLBROOK  
2015, viognier, perth hills

## course four

CHIPOTLE CRUNCH  
CHICKEN,  
spicy guindilla glaze

OR

MUSHROOMS,  
px sherry cream,  
toast {GFR\*}

{matching wine}

VINA VENTISQUERO RESERVA  
2014, pinot noir, chile

{premium wine}

BABO  
2013, sangiovese,  
tuscany

## course five

BRAISED BEEF,  
pan fried gnocchi {GFR\*}

OR

PORK BELLY,  
burnt apple, pedro  
ximenez jus {gff}

{matching wine}

LANGMEIL 'THE LONG MILE'  
2015, shiraz, barossa valley

{premium wine}

HAY SHED HILL BLOCK 2  
2013, cabernet sauvignon  
margaret river

## course six

DESSERT TASTING PLATE  
4 of our finest housemade  
desserts {GFR\*}

OR

CHEESE BOARD  
choose from the finest  
european influenced  
cheese selection {GFR\*}

{matching wine}

EL CANDADO  
pedro ximenez jerez, spain

{premium wine}

PEEL ESTATE  
liqueur shiraz, perth hills



rústico  
TAPAS & WINE BAR

EAT + DRINK + LATE 7 DAYS mon-thurs 5pm-late fri-sun 12pm-late

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