

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

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

RASPBERRY DAIQUIRI 17
our infamous ruby red raspberry daiquiri

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

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

SALTY DOG 16
gin, grapefruit juice, sea salt

TRUE PASSION 17
passionfruit sorbet blended with vanilla liqueur + vodka

ESPRESSO MARTINI 18
perfect combination of fresh brewed coffee, vanilla liqueur + kahlua

CHOCOHOLIC 17
a creamy blend of chocolate liqueur, kahlua + baileys

RED SANGRIA
JUG 29

WHITE SANGRIA
JUG 29

jugs

ROSÉ, RASPBERRY, GINGER SANGRIA
JUG 29

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, zero, sprite, lift, fanta

LIME + SODA 4⁵

LEMON LIME + BITTERS 5

ICED COFFEE 8

ICED CHOCOLATE 8

   **rustico** AT HAY SHED HILL 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

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 + 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	course two	course three
ROTTNEST ISLAND SCALLOPS , cauliflower puree, candied jamon (gf) OR CHICKEN LIVER PARFAIT , sangria jelly, bark + bread (GFR*) {matching wine} HAY SHED HILL 2016, sauvignon blanc semillon {premium wine} KERRIGAN + BERRY 2016, riesling	TEMPURA AUGUSTA WHITING , apple + celeriac remoulade, dill, capers (gf) OR FRIED GOATS CHEESE orange blossom honey (gf) {matching wine} HAY SHED HILL 2016, chardonnay {premium wine} HAY SHED HILL 2016, block 6 chardonnay	PLUM CURED SALMON , pickled ginger, fennel, radish (gf) OR BEEF CARPACCIO , buffalo milk burrata, mizuna (gf) {matching wine} PITCHFORK 2017, pink rosé {premium wine} HAY SHED HILL 2017, pinot rosé
course four	course five	course six
DUCK TACO , charred pineapple salsa, avocado (gf) OR MUSHROOMS , px sweet sherry cream, toast (GFR*) {matching wine} HAY SHED HILL 2015, shiraz tempranillo {premium wine} HAY SHED HILL 2015, white label malbec	BRAISED BEEF , red wine, gremolata fabada (gf) OR PORK BELLY , burnt apple, pedro ximenez jus (gf) {matching wine} HAY SHED HILL 2014, cabernet sauvignon {premium wine} HAY SHED HILL 2013, block 2 cabernet sauvignon	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 2016, g40 riesling {premium wine} HAY SHED HILL 2016, muscat

(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
2016, block 6 chardonnay

HAY SHED HILL 10
2016, sauvignon blanc semillon

PITCHFORK 8
2016, semillon sauvignon blanc

HAY SHED HILL 13
2016, block 1 semillon sauvignon blanc

KERRIGAN + BERRY 13
2016, riesling

red by the glass

PITCHFORK 8
2016, cabernet merlot

HAY SHED HILL 10
2014, cabernet sauvignon

HAY SHED HILL 17
2013, block 2 cabernet sauvignon

HAY SHED HILL 9
2015, shiraz tempranillo

KERRIGAN + BERRY 13
2015, shiraz

HAY SHED HILL 13
2015, white label 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

STONE INDIAN PALE ALE 15
california

ROGERS MID 9
fremantle, wa

EAGLE BAY KOLSCH 10
eagle bay, wa

COLONIAL DRAUGHT 8⁵
margaret river, wa

FERAL BREWING HOP HOG 11
swan valley, wa

sparkling by the glass

HAY SHED HILL 13
nv, sparkling

cider

THE HILLS 9⁵
pear cider

CHEEKY RASCAL 9⁵
apple cider

CUSTARD + CO 10
vintage dry apple cider

rosé by the glass

PITCHFORK 8
2017, pink rosé

HAY SHED HILL 11
2017, pinot rosé

spirits {includes mixer}

ABSOLUTE VODKA 9
BACARDI 9
BAILEYS 7
CAPTAIN MORGAN SPICED 9
FRANGELICO 9

THE GROVE GIN 10
JACK DANIELS 9
JOHNNY WALKER 9
COINTREAU 9
KAHLUA 9

fresh shucked, australian
oysters

see today's specials for variety, origin + price

BAKED CHORIZO,
MANCHEGO (gf)

NATURAL WITH
VINAIGRETTE (gf)

TEMPURA
smoked aioli (gf)

BLOODY MARY
SHOT (gf)

oysters +
riesling

the ultimate decadence, kerrigan + berry 2016 reserve riesling paired with 6 natural australian rock oysters with shallot, red wine vinegar

to start

HOUSE BREAD 7

OIL, APPLE BALSAMIC 3 (gf)

GLUTEN FREE BREAD 7
+ crackers

TRUFFLE BUTTER, 4
black salt (gf)

JAMON SERRANO 50G 12 (gf)

ARTHUR'S GROVE OLIVES 11 (gf)

TOMATO PESTO, FETTA 8
dip (gf) (n)

WHITE BEAN + ANCHOVIES, 9
tahini dip (gf)

SMOKED CHORIZO, 15
pear cider glaze (gf)

CANDIED, SALTED WALNUTS 9
(gf) (n)

CHEVRE MARSHMALLOW, 19
squid ink paint, pork crackling (gf)

CHICKEN LIVER PARFAIT, 17
sangria jelly, bark + bread (GFR*)

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land

BEEF CARPACCIO, 21
buffalo milk burrata, mizuna (gf)

LAMB SCOTCH, 25
smoked eggplant, shirazi salsa (gf)

BRAISED BEEF, 25
red wine, gremolata, fabada (gf)

DUCK TACO, 24
charred pineapple salsa, avocado (gf)

CHIPOTLE CRUNCH CHICKEN, 19
spicy guindilla glaze (gf)

PORK BELLY, 26
burnt apple, pedro ximinez jus (gf)

pizza

JAMON, 29
chilli flake, burrata, rocket

FROMAGGIO DI QUATTRO, 27
thyme, mushrooms

ARTICHOKE, 27
piquillio, mellanzane

SALMON, 29
capers, goats cheese, dill

PORK BELLY, 27
green tomato chutney, chipotle adobo

GLUTEN FREE BASES AVAILABLE ON REQUEST

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favourites

MUSHROOMS, PX SWEET SHERRY CREAM, 17
toast (GFR*)

CHIPOTLE CRUNCH CHICKEN, 19
spicy guindilla glaze (gf)

FRIED GOATS CHEESE, 18
orange blossom honey (gf)

PORK BELLY, 26
burnt apple, pedro ximinez jus (gf)

CRISPY SPICED SQUID, 15
lime aioli (gf)

SWEETCORN, CHEESE CROQUETTES, 16
aioli

BRAISED BEEF, 25
red wine, gremolata, fabada (gf)

PANFRIED GNOCCHI, 26
coddled egg, pinenuts, burnt butter, parmesan (n)

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

CRISPY SPICED SQUID, 15
lime aioli (gf)

TIGER PRAWNS, ^{MARKET PRICE}
a la plancha, freekah, sauce diablo (GFR*)

PLUM CURED SALMON, 21
pickled ginger, fennel,
radish (gf)

FISH OF DAY, 28
mussels, pork belly, garlic,
tomato broth + tabasco (gf)

ROTTNEST ISLAND SCALLOPS, 29
cauliflower puree,
candied jamon (gf)

TEMPURA AUGUSTA WHITING, 22
apple + celeriac remoulade,
dill, capers (gf)

FREMANTLE SARDINES, 29
burst heirloom tomatoes, buffalo milk burrata,
croutons + soft herbs (GFR*)

paella

PAELLA MIXTA FOR 4 PEOPLE 65
spanish bomba rice, with saffron + brimming with seafood - mussels,
prawns, fish, squid, chorizo + mt barker chicken. ideal to share between 4,
allow 50 minutes as is cooked from scratch in a 28cm pan (gf)

sides

GREEN BEANS, 15
lemon oil, salt bush (gf)

BROCCOLINI, 15
confit garlic, pistachio (gf) (n)

PEAR, ROCKET, PARMESAN, 17
candied walnuts, seeded mustard (gf) (n)

PATATAS BRAVAS, 12
spanish spices, chipotle aioli (gf)

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