

# cocktails

<b>APEROL SPRITZ 16</b> aperol, hay shed hill sparkling	<b>PISCO SOUR 18</b> margaret river pisco, lemon juice, egg white	<b>BERRY BRAMBLE 17</b> gordon's gin, chambord, lemon + blackberries over crushed ice + dash of soda
<b>LADY MARMALADE 18</b> giniversity double barrel aged gin, pink grapefruit, blood orange marmalade over crushed ice	<b>ESPRESSO MARTINI 18</b> perfect combination of fresh brewed coffee, vanilla liqueur + kahlua	<b>SOUTH WEST MULE 18</b> south west meets spain; block 2 cab sauv, pedro ximenez + single malt whiskey, topped with ginger beer
<b>RASPBERRY DAIQUIRI 18</b> our infamous ruby red raspberry daiquiri	<b>BLOODY MARY 17</b> vodka soaked tomato juice, as mild or spicy as you like <b>ADD A NATURAL OYSTER 4</b>	<b>FRENCH MARTINI 17</b> vanilla vodka, pineapple + raspberry liqueur shaken + strained
<b>SPICED MOJITO 17</b> spiced rum, lime, mint, maple syrup, ginger beer over crushed ice	<b>ORANGE BRULEE MARTINI 18</b> amaretto, grand marnier, white crème de cacao, fresh cream	

<b>jugs</b>	<b>RED SANGRIA</b> JUG 29	<b>gin</b> tasting paddle
	<b>WHITE SANGRIA</b> JUG 29	
<b>ROSÉ + GINGER SANGRIA</b> JUG 29	<b>GIN TASTING PADDLE 25</b> 3 margaret river distilling company "giniversity" gins + hendricks, garnishes + tonic	

# mocktails

<b>VIRGIN RASPBERRY DAIQUIRI 12</b> non alcoholic ruby red raspberry daiquiri	<b>VIRGIN MOJITO 12</b> non alcoholic refreshing combination of lime + fresh mint, crushed ice	<b>GINGER TWIST 11</b> ginger beer, bitters + fresh lime		
<b>cold</b>	<b>STILL {OR} SPARKLING WATER 4<sup>pp</sup></b> endless chilled	<b>KOMBUCHA 8</b> raspberry lemonade, ginger + lemon	<b>JUICE 4</b> orange, apple, cranberry, pineapple, grapefruit	<b>SOFT DRINK 4</b> coke, no sugar, sprite, lift, fanta, tonic, ginger beer, ginger ale
	<b>ICED COFFEE 8</b>	<b>LEMON LIME + BITTERS 5</b>	<b>LIME + SODA 4-5</b>	
	<b>ICED CHOCOLATE 8</b>			

**rústico** EAT + DRINK + LUNCH 7 DAYS 11am - 5pm

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9755 6455 | online reservations at [www.rusticotapas.com.au](http://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 \$69pp + top it off with matching wines by Hay Shed Hill starting from \$99pp

PER PERSON 69 | HALF SERVES WINE 99 | FULL SERVES OF WINE 128  
HALF SERVES PREMIUM WINE 110 | FULL SERVES PREMIUM WINE 150

course one	course two	course three
<b>ABROLHOS IS. SCALLOPS</b> cauliflower purée, tobiko (gf)	<b>TEMPURA PRAWNS</b> avocado tomato salsa, chipotle aioli, dill (gf)	<b>GERALDTON KINGFISH CEVICHE TOSTADA</b> charred corn, mojo verde (gf)
<b>CHICKEN LIVER PARFAIT</b> sangria jelly, black salt, herb lavosh, pita + bread (GFR*)	<b>FRIED GOATS CHEESE</b> orange blossom honey (gf) (v)	<b>KING ORA SMOKED SALMON</b> egg + potato tortilla, caper onion cream (gf)
{matching wine} <b>HAY SHED HILL</b> 2019, sauvignon blanc semillon	{matching wine} <b>HAY SHED HILL</b> 2018, chardonnay	{matching wine} <b>HAY SHED HILL</b> 2019, pitchfork pink
{premium wine} <b>KERRIGAN + BERRY</b> 2019, riesling	{premium wine} <b>HAY SHED HILL</b> 2018, block 6 chardonnay	{premium wine} <b>HAY SHED HILL</b> 2019, vermentino
course four	course five	course six
<b>WAGIN DUCK ARANCINI</b> grapes, fennel	<b>BRAISED BEEF CHEEK</b> red wine, cauliflower purée, beetroot relish (gf)	<b>DESSERT TASTING PLATE</b> a selection of our housemade desserts (GFR*)
<b>HARVEY BEEF CARPACCIO</b> balsamic pearls, wild rocket, manchego snow (gf)	<b>PAELLA MIXTA</b> mussels, prawns, fish, chorizo, chicken, saffron bomba rice (gf)	<b>CHEESE BOARD</b> choose from the finest european influenced cheese selection (GFR*) (n)
{matching wine} <b>MORRISON'S GIFT</b> 2018, bordeaux blend	{matching wine} <b>HAY SHED HILL</b> 2017, cabernet sauvignon	{matching wine} <b>HAY SHED HILL</b> 2018, G40 riesling
{premium wine} <b>HAY SHED HILL</b> 2018, malbec	{premium wine} <b>KERRIGAN + BERRY</b> 2014, cabernet sauvignon	{premium wine} <b>HAY SHED HILL</b> 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

# pitchfork sangria

<b>RED SANGRIA</b> GLASS 9   JUG 29 vodka, gin, cab merlot, orange juice, lemonade, cherries	<b>WHITE SANGRIA</b> GLASS 9   JUG 29 vodka, gin, sem sauv blanc, orange juice, lemonade, cherries	<b>ROSÉ SANGRIA</b> GLASS 9   JUG 29 cointreau, brandy, pink rosé, pineapple juice, ginger beer, cherries
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# beer

<b>ROGERS 9</b> fremantle, wa	<b>COLONIAL SMALL ALE 9</b> margaret river, wa	<b>LOCAL TAP BEER 10-5</b> 425ml pour see specials menu
<b>MATSOS GINGER BEER 11</b> broome, wa	<b>COLONIAL DRAUGHT 9</b> margaret river, wa	<b>BEERFARM SALTED PLUM SOUR 11</b> margaret river, wa
<b>EAGLE BAY PALE ALE 10</b> eagle bay, wa	<b>GAGE ROADS SINGLE FIN 9-5</b> fremantle, wa	<b>CORONA 9</b> mexico
<b>EAGLE BAY AMBER ALE 10</b> margaret river, wa	<b>STONE &amp; WOOD PACIFIC ALE 10-5</b> byron bay, nsw	<b>JAMES SQUIRE 150 LASHES 10</b> sydney, nsw
	<b>BLUE MOON BELGIAN WHITE 11</b> usa	<b>ROCKY RIDGE ROSÉ GOSE SOUR 10</b> margaret river, wa

# cider

<b>THE HILLS 9-5</b> pear cider adelaide hills, sa	<b>GEORGE THE FOX 11-5</b> apple cider margaret river, wa	<b>REKORDERLIG 10-5</b> premium strawberry + lime cider, sweden
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# spirits

<b>ABSOLUT VODKA 9</b>	<b>FRANGELICO 9</b>	<b>GINIVERSITY LONDON DRY GIN 10</b>
<b>BACARDI 9</b>	<b>JACK DANIELS 9</b>	<b>GINIVERSITY BOTANICAL GIN 10</b>
<b>BAILEYS 8</b>	<b>JOHNNY WALKER 9</b>	<b>GINIVERSITY BARREL AGED GIN 11</b>
<b>CAPTAIN MORGAN SPICED 9</b>	<b>COINTREAU 9</b>	
	<b>KAHLUA 9</b>	

# white by the glass

<b>HAY SHED HILL 11</b> 2018, chardonnay
<b>HAY SHED HILL 13</b> 2018, block 6 chardonnay
<b>HAY SHED HILL 10</b> 2019, sauvignon blanc semillon
<b>PITCHFORK 8</b> 2019, semillon sauvignon blanc
<b>HAY SHED HILL 13</b> 2017, block 1 semillon sauvignon blanc
<b>KERRIGAN + BERRY 13</b> 2019, riesling
<b>HAY SHED HILL 11</b> 2019, vermentino

# red by the glass

<b>PITCHFORK 8</b> 2017, cabernet merlot
<b>HAY SHED HILL 10</b> 2017, cabernet sauvignon
<b>KERRIGAN + BERRY 17</b> 2014, cabernet sauvignon
<b>MORRISON'S GIFT 11</b> 2018, bordeaux blend
<b>HAY SHED HILL 9</b> 2017, shiraz tempranillo
<b>HAY SHED HILL 13</b> 2018, malbec

# sparkling by the glass

<b>HAY SHED HILL 13</b> nv, sparkling
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# rosé by the glass

<b>PITCHFORK 8</b> 2019, pink rosé
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**rústico**  
AT HAY SHED HILL

EAT + DRINK + LUNCH 7 DAYS 11am - 5pm

fresh shucked **australian oysters**

see todays specials for variety, origin

**BAKED CHORIZO, MANCHEGO 15**  
(3) {gf}

**TEMPURA 15**  
(3) {gf}

**NATURAL 13**  
with vinaigrette  
(3) {gf}

**NATURAL 15**  
with roast jalapeño  
basil mint granita,  
tobiko (3) {gf}

oysters + **riesling**

**OYSTERS + RIESLING 29**  
the ultimate decadence, half a glass of current vintage kerrigan + berry riesling paired with 6 natural australian oysters

# snacks

**HOUSE BREAD 6**

**APPLE BALSAMIC + EVOO 3**

**5 TYPE OLIVES 11** {gf} {v}

**GLUTEN FREE BREAD 7**

**JAMON SERRANO 50G 12** {gf}

**SMOKED CHORIZO 15**  
cider glaze {gf}

**PAN CON TOMATE 9**  
house bread, confit garlic,  
burst tomato + EVOO {v}

**MUSHROOM CORNETTO 16**  
pate, px gel, migas {v}

**CHICKEN LIVER PARFAIT 19**  
sangria jelly, black salt,  
herb lavosh, pita + bread {GFR\*}

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# favourites

**ABROLHOS IS. SCALLOPS 29**  
cauliflower purée, tobiko {gf}

**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**  
tomatoes, basil pistou, baby beets {gf} {v}

**PORK BELLY 29**  
burnt apple purée, px jus {gf}

**BRAISED BEEF CHEEK 28**  
red wine, cauliflower purée, beetroot relish {gf}

## 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.

# land

**HARVEY BEEF CARPACCIO 22**  
balsamic pearls, wild rocket,  
manchego snow {gf}

**BRAISED BEEF CHEEK 28**  
red wine, cauliflower purée,  
beetroot relish {gf}

**WAGIN DUCK ARANCINI 22**  
grapes, fennel

**PORK BELLY 29**  
burnt apple purée,  
px jus {gf}

**CHERMOULA LAMB FILLET 25**  
pea purée, fried artichoke,  
zucchini {gf}

**SMOKED CHORIZO 15**  
cider glaze {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 29**  
green tomato chutney, chipotle adobo

**GLUTEN FREE BASES AVAILABLE ON REQUEST**

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# sea

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

**MARKET FISH 26**  
crispy skin, burnt butter, cornichons,  
caperberries, charred lemon {gf}

**LOS BOQUERONES 24**  
white anchovies, chutney, flat bread,  
rocket, grilled lemon {GFR\*}

**ABROLHOS OCTOPUS 25**  
romesco, pickled shallots, paprika, aioli {n} {gf}

**ABROLHOS IS. SCALLOPS 29**  
cauliflower purée, tobiko {gf}

**TEMPURA PRAWNS 20**  
avocado tomato salsa, chipotle aioli {gf}

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

**KING ORA SMOKED SALMON 28**  
egg + potato tortilla, caper onion cream {gf}

# garden

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

**FRESH GARDEN PEAS 14**  
green beans, asparagus {gf}

**ADD ANCHOVIES 4**

**WATERMELON STRACIATELLA 19**  
mozzarella, heirloom tomatoes, basil,  
oregano, black pepper {gf} {v}

**PATATAS BRAVAS 12**  
spanish spices, aioli {gf} {v}

**LOAD YOUR BRAVAS +3**  
romesco, manchego cheese {gf} {v}

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

**GRILLED EGGPLANT 16**  
confit garlic, romesco, migas {GFR\*} {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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