



rústico

AT HAY SHED HILL

DEGUSTATION

MENU

5 Course Shared Tapas Degustation \$75pp

Premium Wine Pairing \$49pp

Course 1

MARIO'S TOMATOES, EVOO, basil, garlic bread, white anchovy GFR +

WAGYU BEEF BRESAOLA, croquette, green olive GF

Wine Pairing - 2021 Kerrigan + Berry Riesling

Course 2

WESTERN ROCK LOBSTER, profiterole, pickled onion GF +

ABROLHOS ISLAND SCALLOP CEVICHE, mango, wasabi leaf tostada GF N

Wine Pairing - 2020 Block 1 Semillon Sauvignon Blanc

Course 3

ROAST TIMBER HILL PORK BELLY, carrot, px jus GF +

STRACIATELLA LA DELIZIA, zucchini, pea, peach, shallot GF V

Wine Pairing - 2021 Hay Shed Hill Pinot Rosé

Course 4

ARKADY LAMB, chickpea, romesco, chopped chimi, fried jalapeno GF N +

MUSHROOM ARANCINI, px aioli GF V

Wine Pairing - 2018 Kerrigan + Berry Shiraz

Course 5

STRAWBERRY MERINGUE MESS, raspberry, cream GF +

CHEESE BOARD, bread, lavosh, quince, fruit, choose from blue, soft or hard, GFR N

Wine Pairing - 2018 Block 2 Cabernet Sauvignon or 2021 G40 Riesling

OYSTERS

HALF DOZEN OYSTERS, shucked to order, natural, vinaigrette GF 21

HALF DOZEN OYSTERS, baked, chorizo + manchego GF 27

HALF DOZEN OYSTERS, baked, wagyu beef, tonkatsu + wasabi GF 27

LOBSTER OYSTERS, mornay, migas GFR 5.5 ea

MIXED HALF DOZEN, 3 types GFR 29

MIXED DOZEN, 4 types GFR 56

ADD ON

HOUSE MARINATED OLIVES, confit garlic, chilli, herbs GF V 12

FARMHOUSE SMOKED CHORIZO, cider glaze GF 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

EFTPOS surcharges apply

15% Surcharge on Public Holidays

DRINKS

CURRENTLY POURING 10.5

Ask your waitperson for todays local tap beers

BEER + CIDER

Peroni Legerra 8
Rogers mid 9
Colonial small ale 9
Colonial Draught 9
Colonial Pale Ale 9
Corona 9
Beerfarm lager 10
Beerfarm pale ale 10
Eagle Bay Kölsch 10
Eagle Bay pale ale 10
James Squire 150 lashes 10
Beerfarm asam boi salted plum sour 11
Eagle Bay cacao stout 10
Matso's ginger beer 11
The hills pear cider 9.5
Colonial Brewing apple cider 10
Rekorderlig strawberry & lime cider 10.5
Monkey Rock pineapple cider 11

SANGRIA

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

Gls / Jug

9 / 29

9 / 29

9 / 29

COCKTAILS

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
CHOCOLATE NEGRONI 18 - chocolate liqueur, gin, campari, sweet vermouth

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

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.