



rústico

AT HAY SHED HILL

# DEGUSTATION

## MENU

5 Course Shared Tapas Degustation \$75pp

Premium Wine Pairing \$49pp

### Course 1

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

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 GF N

Wine Pairing - 2019 Kerrigan + Berry Chardonnay

### Course 3

ROAST TIMBER HILL PORK BELLY, carrot, red wine jus GF +

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

Wine Pairing - 2021 Hay Shed Hill Pinot Rosé

### Course 4

DARDANUP BEEF, chickpea, romesco, chopped chimi, fried jalapeno GF N +

MUSHROOM ARANCINI, px sherry custard GF V

Wine Pairing - 2019 Hay Shed Hill Malbec

### 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 OYSTERS, 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  
Cheeky Monkey Sherby tasty ale 10  
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

## 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  
PORNSTAR MARTINI 21 - vodka, lime, passionfruit + vanilla, side sipper of bubbles

## 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.

## 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

Gls / Jug

9 / 29

9 / 29

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