



rústico

AT HAY SHED HILL

MAY 2022

DEGUSTATION

MENU

5 Course Shared Tapas Degustation \$75pp

Premium Wine Pairing \$49pp

Course 1

DUCK LIVER PARFAIT, pickled walnut, grilled ciabatta, orange GFR +
WAGYU BEEF BRESAOLA, los boquerone, croquette GF

Wine Pairing - 2021 Hay Shed Hill Vermentino

** Add olives + smoked chorizo, cider glaze \$5pp GF

Course 2

WESTERN ROCK LOBSTER, profiterole, pickled onion GFR +
ABROLHOS ISLAND SCALLOP, cauliflower, pernod bisque, tobiko GF

Wine Pairing - 2020 Kerrigan + Berry Chardonnay

** Add grilled corn, brown butter, tagorashi \$4pp GF V

Course 3

ROAST TIMBER HILL PORK BELLY, carrot, px jus GF +
STRACCIATELLA LA DELIZIA, zucchini, pea, strawberry GF V

Wine Pairing - 2021 KP Rosè

** Add patatas bravas \$3pp, loaded bravas \$4pp GF N V

Course 4

DARDANUP BEEF, chickpea, romesco, chopped chimi, fried jalapeno GF N +
MUSHROOM ARANCINI, px sherry custard, manchego GF V

Wine Pairing - 2020 Hay Shed Hill Malbec

** Add char-grilled sugar snap peas, salumi, salsa verdè, aioli \$5pp

Course 5

CHOCOLATE TORTE, coffee cream, EVOO, black salt 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

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

BEER

Heaps Normal XPA (zero alcohol) 9
Balter "Captain Sensible" 9
Rogers Mid 9
Colonial Pale Ale 9
Colonial Draught 9
Corona 9
Beerfarm lager 10
Beerfarm pale ale 10
Brewhouse Red IPA 11
Eagle Bay pale ale 10
James Squire 150 lashes 10
Moon Dog Tropical Beer 10
Black Brewing Co. Bao Bao Milk Stout 10

SOUR, CIDER + GINGER

Beerfarm asam boi salted plum sour 11
Gwei-Lo Rainbow sherbet sour 10
Matso's ginger beer 11
The hills pear cider 9.5
Colonial Brewing apple cider 10
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
RUSTICO SOUR OF THE DAY 17 - ask your waitperson for the daily cocktail
ESPRESSO MARTINI 18 - espresso, Licor 43, vanilla vodka, Kahlua
CHOCOLATE NEGRONI 18 - chocolate liqueur, gin, campari, sweet vermouth
PORNSTAR MARTINI 21 - vodka, passionfruit, lime + 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.

CURRENTLY POURING 10.5

Cheeky Monkey, Orange + Grapefruit Seltzer
Eagle Bay Kölsch

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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