

@rustico_hayshedhill

Sunday 3rd September

FATHER'S DAY

Shared Feast or Degustation \$79pp



rustico

AT HAY SHED HILL



Add Wine or Beer Pairings
Whisky Cocktails

Reserve your table
www.rusticotapas.com.au



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AT HAY SHED HILL

FATHER'S DAY FEAST

Oysters

Half Dozen / Full Dozen Natural Oysters 30 / 60

Half Dozen, baked, mornay sauce 36

Half Dozen baked, chorizo + manchego 36

Mixed Half Dozen / Full Dozen Oysters 36 / 70

Shared Feast

\$79pp (min 2pax)

To Start

Croquettes GF

House focaccia + olives GFR

Chorizo, cider glaze GF

Wedge Island pickled octopus GF

Main

Chargrilled Ribeye

Sherry cream mushrooms

Patatas Bravas

Cafe de Paris

Grilled cabbage and broccolini

To Finish

Tres leché and Madjool dates, hot caramel

Add 2 piece Cheese board, bread, lavosh, quince, fruit GFR + \$26



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AT HAY SHED HILL

DEGUSTATION WITH BEER

OYSTERS

HALF DOZEN / DOZEN OYSTERS, natural, vinaigrette, lemon GF 30 / 60

HALF DOZEN OYSTERS, baked + mornay sauce GF 36

HALF DOZEN OYSTERS, baked, chorizo + manchego GF 36

MIXED HALF DOZEN / DOZEN OYSTERS, GF 36/70

DEGUSTATION

5 Course Degustation Menu \$79

Beer Pairing \$49

Course 1

DUCK LIVER PARFAIT, orange, pickled walnut, toast GFR N +

CHURROS, whipped goats ricotta, date, hazelnut, lardo GFR N

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

Beer Pairing - Rustico Draft or Kolsch

Course 2

WESTERN ROCK LOBSTER, profiterole, pickled onion GFR +

WEST COAST OCTOPUS, white bean aioli, mojo verde GF

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

Beer Pairing - Megsy's Ginger beer

Course 3

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

STRACCIATELLA, flat bread, nigella, black garlic GFR V

** Add patatas bravas \$4pp, loaded bravas \$5pp GF V N

Beer Pairing - Beerfarm Royal Haze

Course 4

PAN FRIED GNOCCHI, manchego veloutè, braised boar + date ragu GF +

PAELLA ARANCINI, calamari, chorizo jam, sofrito, GF

** Mario's beans, lemon + garlic \$5pp GF V

Beer Pairing - Brew House Red IPA

Course 5

TARTA DE SANTIAGO, almond, lemon, mascarpone GFR N +

CHEESE BOARD, choice of blue, soft or hard, house bread + lavosh GFR N

**Additional cheese \$8ea

** Add affogato +\$8, add liqueur +\$8

Beer Pairing- Wilsons Dark Ale