



rústico

AT HAY SHED HILL

w e d d i n g m e n u o p t i o n s



rústico

^{AT} HAY SHED HILL

cocktail party

\$ 8 0 per person

6 SAVOURY CANAPES, 2 STATIONS/BOWL FOOD, 2 MINI DESSERTS

we are specialists in turning our award-winning tapas into world class canapes.
served on toothpicks, skewers, spoons, forks, bamboo boats or chop sticks.
our bite size morsels are innovative + delicious!

premium canapes

LAMB CUTLETS,
salsa verde {gf}

CHAMPAGNE LOBSTER
slider {GFR*}

PORK BELLY
jubes, burnt apple, px {gf}

LAS RAMBLAS
mini chorizo + cider combo {gf}

OKTOBERFEST
mini pork sausage
+ weissen beer combo

HALF SHELL SCALLOPS,
cauliflower cream,
keta {gf}

land

JAMON,
goats cheese,
bruleed fig {gf}

PORK EMPANADILLAS,
green tomato
chutney

SMOKED CHORIZO,
pear cider
glaze {gf}

**CHICKEN LIVER
PARFAIT,**
sangria jelly,
en croute {GFR*}

**PULLED PORK
TACO,**
avocado charred
pineapple salsa {gf}

**CHIPOTLE CRUNCH
CHICKEN,**
guindilla glaze
{gf}

BEEF CARPACCIO,
stracciatella, horseradish,
en croute {GFR*}

**BEEF CHEEK
CROQUETTES,**
aioli

PULLED PORK,
chipotle aioli,
brioche slider

PRESSED PORK,
chilli caramel {gf}

LAMB KOFTA,
mint yogurt raita {gf}

STEAK,
eggs n chips {gf}

seafood

**KINGFISH
CEVICHE TACO,**
avocado, chilli, lime {gf}

**TEMPURA PRAWN
KEBABS,**
wasabi aioli {gf}

**CHICKPEA BATTERED
PRAWNS,**
guacamole, aioli {gf}

PRAWN,
mango salsa, avocado {gf}

TEMPURA WHITING,
pear remoulade, capers {gf}

MARKET FISH TACO,
remoulade, capers

CRISPY SKIN BARRAMUNDI,
creamed leek, sauce vierge {gf}

vegetarian

JALAPEÑO CROQUETTES,
corn, aioli {v}

TRUFFLE,
ricotta, pea risotto spoon {gf}

**SWEET CORN +
CHEESE CROQUETTES,**
aioli {v}

TORTILLA ESPANOLA,
green tomato
chutney {gf} {v}

TRUFFLE MUSHROOM ARANCINI,
aioli {v}

ROAST PUMPKIN FONDANT,
baba ganoush, date chutney {gf}

PUMPKIN, SAGE ARANCINI,
basil pine nut pesto {v}

GOATS CHEESE,
fig, walnut blini {GFR*}

TRUFFLE MAC N CHEESE {gf}

cold bowl food

SMOKED CHICKEN
smoked chicken, pear, rocket,
parmesan, candied walnuts,
seeded mustard {gf}

LAMB FUSILLI
soused lamb rump,
grilled zucchini, fusilli,
riata + sauce diablo

TEA SMOKED SALMON
whitlof heart, tea smoked salmon,
walnuts, julienne of apple
+ celery, mustard {gf}

LABNE WILD RICE
wild rice, roasted carrots,
pomegranate and mint.
hung labne + orange zest
{gf} {v}

h o t bowl food

PARTY PAELLA

our paella is fabulous food theatre for your event.
cooked from scratch in front of your guests using a mix of
spanish bomba rice, paprika, saffron, margaret river farmhouse
smoked chorizo, mt barker chicken, loaded with
seafood prawns, fish, squid + mussels {gf}

PORK BELLY, ASIAN SLAW

slow roasted linley valley pork belly,
served with a fine asian slaw,
soft herbs, + a sweet nam jim {gf}

BRAISED BEEF GNOCCHI

10 hour red wine braised harvey beef,
pan fried gnocchi, garlic + herb crumb,
with a velvet red wine reduction

LEMON, RICOTTA, PEA RISOTTO {v}

north italian arborio rice,
cooked slowly with a hot broth,
finished to a creamy rich
consistency with butter
+ shaved parmesan {gf}

JAMBALAYA

sweet + savoury rice, loaded with
farmhouse smoked chorizo, linley
valley pork + southwestern chicken.
finished with a smoked spice blend
+ a coriander crème fraiche {gf}

LOADED PATATAS BRAVAS

thrice cooked royal blue potatoes, crispy
with a confit garlic spice paste, chipotle
aioli, + a crushed tomato romesco.
finished with zested mahon {gf}

NASI GORENG

indonesian influenced fried rice
with shrimp, pork + chicken.
flavoured with an earth spice blend
chilli sambal + a fried egg {gf}

VENISON "SAUSAGE + MASH"

local venison sausages, creamy royal
blue potato mash, spanish onion + red
wine jus {gf}

SURF N TURF

shark bay prawns grilled with south
west beef sirloin + an argentinian
chimmi churri {gf}

stations

canoe oyster bar

fresh shucked oysters from the pristine waters of the pacific ocean served natural with a selection of accompaniments: bloody mary, shallot vinegar, finger lime, cracked pepper coulis, tabasco. Served on ice in our hand made wooden canoe {gf}

tacos

fill hand made mini soft + fried tacos your choice of 2 - pulled pork belly, chipotle crunch chicken or tempura whiting. usual suspect accompaniments plus seasonal favourite salsas - pomegranate, melon or pickled cucumber {gf}

party paella

our paella is fabulous food theatre for your event. cooked from scratch in front of your guests using a mix of spanish bomba rice, paprika, saffron, margaret river farmhouse smoked chorizo, mt barker chicken, loaded with seafood prawns, fish, squid and mussels {gf}

salmon

3 WAYS CHEF SLICING, BRESAOLA, HOT SMOKED, BLINIS

our chefs will serve + present fresh australian salmon three ways. slowly cured in a red wine + aromt rub, hot smoked with a brown sugar spice mix + sliced thin on top of a fresh, warm blinis with a dill gribiche

european cheese grazing table

a selection of the worlds finest cheeses, old world recipes, accompanied with breads, lavosh, muscatels, quince, honeycomb, selection of local fruits + a story behind every bite

supplements

we would love to create some bespoke experiences for you + your guests,
enquire about our additional products + services available

add

CANAPES
from +\$5pp

BOWL FOOD
from +\$8pp

HOUSE BAKED BREAD,
truffle butter +\$5pp

GREENS
from +\$7pp

CANAPES
from +\$5pp

BOWL FOOD
from +\$8pp

PARTY PAELLA
from \$9pp

LATE NIGHT FOOD
from \$6PP

WINE BARREL OYSTER BAR
from \$8pp

CHARCUTERIE + CHEESE GRAZING TABLE
from \$7pp

MINI DESSERT BAR + LOLLY STATION
from \$10pp

MASSIVE EUROPEAN CHEESE BOARD
from \$7pp

NAKED CAKE
from \$500 serves up to 100

WEDDING CHEESE CAKE TOWER
from \$700 serves up to 100

TURN YOUR DESSERT OPTION INTO A DESSERT BAR
from \$3pp

mini dessert

c a n a p e s

CHURROS
con chocolate mini jars

IL GELATO
bambino cones

CREMA CATALANA

BITTER CHOCOLATE TART

STRAWBERRY EATON
mess jars

LEMON MERINGUE PIE
minis

BLUEBERRY, WHITE CHOCOLATE FRIANDE

HOUSE ECLAIRES,
earl grey crème patisier, lemon + white chocolate

MANGO SORBET,
toasted almonds

CHAMPAGNE + HIBISCUS 'TRIFLE'

PEANUT BUTTER BRITTLE

TAPIOCA PEARL + LEMON GRASS POSSET,
candied zest

LECHE FRITA,
orange blossom

SALTED CARAMEL + PISTACHIO PUFFS,

**ESPRESSO MACADAMIA
CHEESE CAKE**

PASSIONFRUIT SMORES

INDIAN FIG BRULEE,
burnt sugar

choose your favourite mini desserts + ask about upgrading to a deluxe dessert table



rústico
AT HAY SHED HILL

shared feast

\$95 per person

BREAD + TRUFFLE BUTTER, 4 CANAPES, SHARED LONG TABLE DINNER,
ROAST OR BBQ, DESSERT TASTING PLATES + CHEESE BOARDS

roast

MEATS - CHOOSE 3, SERVED SLICED + PORTIONED ON RUSTIC SERVING BOARDS
WITH ROASTED SHALLOTS + TRUSS TOMATOES

HARVEY BEEF,
braised in redwine, finished to a rich jus

SALT ROASTED PORK BELLY,
pig onions + apple

SLOW SMOKED HARVEY BEEF SIRLOIN,
finished in butter + garlic confit

SALT BAKED SALMON SIDE,
caper + onion cream

**ROULADE OF CHICKEN
+ BASIL MOUSSELINE,**
pine nuts + jamon serrano

**GARLIC + CHILLI LARDED
ARKADY LAMB SHOULDER,**
sliced on a herb + lemon board

MT BARKER FREE RANGE CHICKEN,
slow poached + finished in a hot roast

ACCOMPANIMENTS
pear cider glaze, split jus, chimichurri, confit chilli

your favourite
sides

CHOOSE 3

PEAR, ROCKET, CANDIED WALNUTS,
SEEDED MUSTARD

PATATAS BRAVAS; CRISPY FRIED
ROYAL BLUE POTATO CHUNKS,
TOSSED IN SPANISH SPICES

BROCOLINI, GREEN BEANS,
CONFIT GARLIC, PISTACHIOS

CELERIAC CREAMY POTATO MASH

HONEY HEIRLOOM CARROTS,
TOASTED PEPITAS, CRÈME FRECHE

POMEGRANATE, MINT, CURRANT,
LENTIL, FREEKEH SALAD

dessert

ALTERNATE DROP, 3 PIECE DESSERT TASTING PLATE

LEMON + KAFFIR LIME
MERINGUE PIE

CHOCOLATE +
PEANUT DELICE

SALTED CARAMEL +
COFFEE CHEESE CAKE

cheese

ALTERNATE DROP, YOUR PERSONAL CHOICE OF 2 CHEESES FROM OUR FROMAGERIE
which has the finest + biggest selection of european influenced cheeses
in the south west. enjoy with house baked sour dough, rosemary bark,
charcoal lavosh, quince, muscatels, pears + strawberries

customise

ADD CANAPES FROM +\$5PP

ADD HOUSE BAKED BREAD,
TRUFFLE BUTTER +\$5PP

ADD MORE SIDES +\$5PP

ADD SHARED MEZZE / GRAZE TABLE
BEFORE MAINS +\$7PP

ADD MORE MEATS +\$7PP



rústico

AT HAY SHED HILL

three course
set menu

\$95 per person

1 COLD ENTREE, ALTERNATE DROP 2 MAINS, DESSERT / CHEESE

canapes +
set menu

\$95 per person

4 CANAPES, ALTERNATE DROP 2 MAINS, ALTERNATE DROP DESSERT / CHEESE

entrée

{ h o t }

**TEMPURA AUGUSTA
WHITING,**
apple +
celeriac remoulade,
crispy capers,
soft herbs {gf}

**SALT ROASTED
PORK BELLY,**
burnt apple,
px + red wine jus {gf}

{ c o l d }

SPANISH MEZZE
olives, rosemary + salt lavosh, cured serrano jamon,
red wine + onion jam, figs, candied walnuts,
sun dried tomato pesto

RED WINE SALMON BRESAOLA,
wasabi + lemon ailoi,
soft herbs + pickled ginger {gf}

CARPACCIO OF BEEF,
shaved horse radish, garlic + lemon crumb,
straciatella {gf}

PULLED PORK + PISTACHIO TERRINE,
roasted shallots, soft apple salsa {gf}

mains

CONFIT DUCK MARYLAND,
rainbow chard, split pato jus {gf}

CORNFED CHICKEN SUPREME,
corn + tomato risotto.

SMOKED SIRLOIN,
fondant potatoes, baby carrots {gf}

SPANISH MACKREL,
crushed potato + peas, sauce vierge{gf}

PORK BELLY,
onion + fennel puree, orange
+ coriander seed {gf}

BRAISED BEEF,
boulangerie potato,
burst tomato + oregano {gf}

all mains served with seasonal greens, confit garlic + lemon

premiu mains

SPLIT MARRON TAIL,
lemon + sechzuan butter,
confit tomato, warmed samphire {gf}

SMOKED VENISON LOIN,
sweet potato + oregano corquette,
truss tomato {gf}

ARCADY ACK OF LAMB,
parsnip + celeriac cream, charred
chorizo, mojo verde {gf}

GOLDBAND SNAPPER FILLET,
fondant potatoes, tomato consome
+ basil oil {gf}

all mains served with seasonal greens, confit garlic + lemon

dessert

3 PIECE DESSERT TASTING PLATE

LEMON + KAFFIR LIME
MERINGUE PIE

CHOCOLATE +
PEANUT DELICE

SALTED CARAMEL +
COFFEE CHEESE CAKE

cheese

your personal choice of 2 cheeses from our fromagerie which has the finest
+ biggest selection of european influenced cheeses in the south west.
enjoy with house baked sour dough, rosemary bark, charcoal lavosh,
quince, muscatels, pears + strawberries

customise

ADD CANAPES FROM +\$5PP

UPGRADE TO HOT ENTRÉE FROM +\$5PP

UPGRADE TO PREMIUM MAINS FROM +\$5PP

ADD HOUSE BAKED BREAD, TRUFFLE BUTTER +\$5PP

ADD GUEST CHOICE ON THE NIGHT MAINS SUPPLEMENT +\$7PP

ADD GREENS – SALAD + HOT GREENS SERVED WITH MAINS +\$7PP



rústico

AT HAY SHED HILL

vegetarian

set menu options

entrées

CHARRED LEAKS,
buttered corn,
parsnip puree {gf}

CRISPY MARINATED ARTICHOKEs,
arjo blanco, candied almonds,
smoked paprika {gf}

mains

FOREST MUSHROOMS,
farmhouse broth, goats curd, porcini salt {gf}

PAN FRIED GNOCCHI,
asparagus, capers, burst tomatoes + manchego

TORTILLA ESPANOLA,
pea, crushed mint, warm tomato chutney {gf}

vegan

THE FOLLOWING VEGAN LACTOSE FREE OPTIONS HAVE BEEN DESIGNED
FOR GUESTS WITH THESE DIETARY PREFERENCES

canapes

MUSHROOM + CARAMELISED
ONION EN CROUTE

SMOKEY GARLIC + MUSHROOM PATE,
truffle crouton

TEMPURA STUFFED PIQUILLO {gf}

VEGAN ARANCINI

CHARRED CORN + CHILLI TOSTADAS,
grilled lime salsa {gf}

AVOCADO + KUMARA TACOS,
soft herb, burnt pineapple salsa {gf}

entrées

CHARRED LEAKS,
buttered corn, parsnip puree {gf}

FOREST MUSHROOMS,
asparagus, tarragon {gf}

mains

FILLED PIQUILLIOS,
grilled zucchini, burst tomatoes,
pepita oil + basil {gf}

PUMPKIN + COCONUT BROTH,
chilli sambal, tomato pearls,
grilled breads {gf}

desserts

COCONUT + SWEET LEMON
PANNA COTTA {gf}

'RAW' STRAWBERRY CHEESE CAKE,
AFTER DINNER MINT

LEMON MERINGUE PIE

PEANUT BUTTER CUPS {gf}

VEGAN CHURROS, ORANGE BLOSSOM HONEY



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AT HAY SHED HILL

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