

TO START

ENDLESS BREAD	(PP) 3
BREAD SERVE	7
gf OIL & APPLE BALSAMIC	3
gf TOMATO PESTO & FETTA DIP	8
gf TRUFFLE BUTTER	3
gf HOUSE OLIVES	11
gf CHILLI SALTED MACADAMIAS	9
gf GLUTEN FREE BISCUITS	5
gf PISTACHIO DUKKAH	4

Start with...

OYSTERS + FRENCH CHAMPAGNE

VEUVE CLICQUOT GLASS 18
6 OF YOUR FAVOURITE OYSTERS 26

OYSTERS

Pure Coffin Bay oysters grow naturally in the remote, unspoilt, nutrient rich waterways of Coffin Bay South Australia.

gf BAKED CHORIZO & MANCHEGO	(3) 14
SESAME & PANKO CRUMBED pickled cucumber, wasabi aioli	(3) 14
gf NATURAL - RED WINE VINEGAR	(3) 12
gf VIRGIN MARY oyster shot	(1) 4
gf BLOODY MARY oyster shot with vodka	(1) 7

PAELLA

Traditional Spanish rice dish flavoured with saffron & brimming with mussels, prawns, scallops, barramundi, squid, chorizo & chicken. Ideal to share between four, allow 50 minutes as is cooked from scratch in a 28cm Paella pan. 62

CHARCUTERIE

gf "LA BOQUERIA" CHORIZO grilled lime.	16
gf CHICKEN LIVER PARFAIT riesling jelly, Swan Valley honeycomb, volcanic salt.	17
gf** JAMÓN SELECTION Iberico and serrano, millet, house smalec.	32
gf BEEF BRESAOLA pickled wild mushrooms, truffle marscapone, sangria syrup, volcanic salt.	22
gf SLOE GIN SALMON Fresh apple, horseradish cream, pickled ginger.	21

LAND

gf FREE RANGE PORK BELLY apple purée, sticky pedro ximenez	26
gf PETIT MIGNONS beef fillet wrapped in bacon, sweet potato, green peppercorn sauce	26
BEEF & PORK MEATBALLS Amelia Park beef & Linley Valley pork meatballs, rich tomato, melting mozzarella ~ add chilli	18
gf BRAISED BEEF CHEEKS Chorizo, black olive and red wine jus	26
gf CHIPOTLE CRUNCH CHICKEN guindilla glaze, pickled cucumber	22
gf AMELIA PARK LAMB RUMP eggplant puree, roast shallots, baby carrots, red wine jus	28

OUR RECOMMENDATION

With such a huge amazing range of tapas to share you have lots of options. We have made it easy by separating our tapas dishes into categories & recommend that one tapa is ordered from each section below to be shared between 2 people, & 2 from each section for 4 people. And for the ultimate indulgence, check out our 6 course Degustation above. gf** please request gluten free variation available.

SEA

gf SCALLOPS chorizo, pear puree, candied jamon	23
upgrade to Hervey Bay scallops in the shell +8	
gf CRISPY SKIN BARRAMUNDI sauce vierge, creamed leek.	27
gf LOCAL OCTOPUS SIZZLE POT pickled Cockburn sound octopus, confit onion, green olives, soft herbs, chilli romesco.	24
gf PAN SEARED BABY SQUID spiced chorizo stuffed baby squid, chili pernod romesco, white anchovie salsa.	26

GARDEN

gf BROCCOLINI beurre noisette, pistachio dukkah.	15
gf PATATAS BRAVAS romesco, aioli.	12
gf** TEMPURA GUINDILLAS tempura green spanish peppers, avocado & coriander salsa, aioli.	17
gf PEAR, ROQUETTE & PARMESAN candied walnuts, lemon EVO, sweet pedro ximenez vinegarete.	17

FAVOURITES

SWEETCORN & CHEESE CROQUETTES rocket, aioli.	16
gf SIZZLING CREAMY GARLIC PRAWNS ~ add chilli.	27
gf** WILD MUSHROOMS sherry cream, sourdough.	17
gf** FRIED GOATS CHEESE blossom honey, toasted almonds.	18
gf** CHICKPEA BATTERED PRAWNS guacamole, aioli.	17

For the ultimate indulgence

SIX COURSE DEGUSTATION FOR 2 OR MORE

☉☉☉ \$59 PER PERSON ☉☉☉ \$88 WITH HALF SERVES WINE ☉☉☉ \$115 FOR FULL SERVES OF WINE PREMIUM WINE MATCHINGS ☉☉☉ \$105 WITH HALF SERVES WINE ☉☉☉ \$150 WITH FULL SERVES WINE
We have made it easy by packaging our 12 most popular dishes in the format of a 6 course sharing degustation. For 2 people please choose one item for each course OR if sharing between 4 people we order every item and you get to enjoy 12 different dishes! This is amazing value, a fantastic way to dine and top it off with matching wines from around the world.

COURSE 1	gf** CHICKEN LIVER PARFAIT Swan Valley honeycomb, ocean salt	matched WITH	RISKY BUSINESS PROSECCO Prosecco, King Valley OR PREMIUM MATCHING VEUVE CLICQUOT Champagne, France
	gf** SCALLOPS Chorizo, pear puree, candied jamon		
COURSE 2	gf** CHICKPEA BATTERED PRAWNS Guacamole, aioli	matched WITH	SAINT CLAIR 13 Sauvignon Blanc, Marlborough OR PREMIUM MATCHING JIM BARRY FLORITA Riesling, Clare Valley
	gf** GOATS CHEESE Orange blossom honey, toasted almonds		
COURSE 3	gf** WILD MUSHROOMS Sherry cream, sourdough	matched WITH	TORRES ROSE DE CASTA 14 Garnacha, Penedes Spain OR PREMIUM MATCHING MILLBROOK 14 Viognier, Perth Hills
	gf SLOE GIN SALMON Fresh apple, horseradish cream, pickled ginger		
COURSE 4	gf BEEF BRESAOLA Pickled wild mushrooms, truffle marscapone, sangria syrup	matched WITH	VINA VENTISQUERO 15 Pinot Noir, Chile OR PREMIUM MATCHING BABO 11 Sangiovese, Tuscany
	gf FREE RANGE PORK BELLY Apple purée, sticky pedro ximenez		
COURSE 5	gf PETIT MIGNONS Beef fillet wrapped in bacon, sweet potato	matched WITH	LANGMEIL 'THE LONG MILE' 12 Shiraz, Barossa Valley OR PREMIUM MATCHING HAY SHED HILL BLOCK 2 Cabernet Sauvignon
	gf BRAISED BEEF CHEEKS Chorizo, black olive and red wine jus		
COURSE 6	CHOCOLATE FONDANT Vanilla bean ice cream	matched WITH	EL CANDADO PEDRO 12 Ximenez, Jerez Spain OR PREMIUM MATCHING PEEL ESTATE Liqueur Shiraz
	SALTED CARAMEL CHOCOLATE FONDANT Caramel sauce, vanilla bean ice-cream		
	DESSERT TASTING PLATE 4 of our finest house made desserts		

BEER

ALHAMBRA RESERVE 1925 Spain	11
ASAHI Japan	9 ⁵
BAVARIA LIGHT Holland	7
CARLTON DRY Australia	8
CORONA Mexico	9
FERAL HOP HOG IPA Swan Valley	9 ⁵
GROLSCH Netherlands	10 ⁵
GUINNESS DRAUGHT CAN Ireland	10
HEINEKIN Amsterdam	8 ⁵
JAMES SQUIRE 150 LASHES Australia	9
LITTLE CREATURES PALE ALE Fremantle	9 ⁵
MATSOS MANGO BEER Broome	9 ⁵
MATSOS GINGER BEER Broome	11
STONE AND WOOD PACIFIC ALE Byron Bay	9 ⁵
STONE, INDIAN PALE ALE California U.S.A.	13
THREE RIVERS KOLSCH Mandurah	10
BOOTLEG BREWERY RAGING BULL DARK ALE, Willyabrup WA	11
MOUNTAIN GOAT STEAM ALE, Victoria	9
BURLEIGH BREWING COMPANY BIGHEAD NO CARB, Queensland	10
THE BROOKLYN BREWERY LAGER, NYC U.S.A.	15
HOLGATE HOP TART SEMI SOUR PALE ALE, Victoria	14
GAGEROADS PILSNER 3.5, Fremantle	9

CIDER

BULMERS ORIGINAL 330ml	9 ⁵
U.K.	
MONTEITHS APPLE CIDER 330ml	9
N.Z.	
THE HILLS PEAR CIDER, 330ml	9 ⁵
Adelaide hills	
REKORDERLIG CIDER 330ml	11
premium wild berries, Sweden	

COCKTAILS

BLACK SPANISH ROSE	17	••• OLD FASHIONED	18
<i>Fresh strawberries & Cointreau blended with a twist of Black Sambuca</i>		••• <i>Nothing more than an Old Bourbon Classic</i>	
CHERRY SOUR	16.5	••• PAPER PLANE	18
<i>Cherry brandy, tequila with sweetness of sugar and sourness of fresh lemon juice</i>		••• <i>NYC original classic Bourbon cocktail, shaken with Aperol & Amaro Montenegro</i>	
CHOCOHOLIC	17	••• RASPBERRY DAIQUIRI	17
<i>A creamy blend of Mozart chocolate liqueurs, chocolate sauce & Butterscotch Schnapps</i>		••• <i>Our infamous ruby red raspberry daiquiri</i>	
ESPRESSO MARTINI	18	••• SLOEFOOD	16
<i>Perfect combination of fresh brewed coffee, vanilla liqueur & Kahlua</i>		••• <i>A wintery shaken blend of Haymans Sloe Gin, Sweet Vermouth and Frangelico.</i>	
FRENCH MARTINI	16	••• SPICEY MULE	17
<i>Vanilla vodka, pineapple & Chambord shaken & strained</i>		••• <i>Home made chilli vodka with muddled lime & ginger beer</i>	
GREY GOOSE CAIPIROSKA	19	••• SUMMERDAZE	16.5
<i>Fresh lime & raw sugar with Grey Goose Vodka</i>		••• <i>refreshing lime & strawberry muddled with vodka, midori and strawberry liqueur over crushed ice</i>	
LONG ISLAND ICE TEA	18	••• THE MAMANI GIN & TONIC	16
<i>Blend of 5 white spirits disguised as an ice tea. Not for the faint hearted</i>		••• <i>South American twist on a Gin & Tonic with Hendricks Gin, Jalapenos, Basil & Cucumber</i>	
MOJITO	17	••• THE WINTER KRAKEN	17
<i>Refreshing combination of Havana Club, lime & fresh mint, served long on crushed ice</i>		••• <i>Release the Kraken with spiced Kraken Rum, Blue Curacao & Amaretto</i>	
NEGRONI	17	••• TRUE PASSION	17
<i>Classic Gin cocktail served with Broker Gin, Sweet Vermouth & Campari</i>		••• <i>Passionfruit sorbet shaken with vanilla Liqueur & vodka</i>	

SANGRIA

A refreshing, popular traditional Spanish red wine punch served on ice with orange & lemon slices, cherries, topped with lemonade

SANGRIA Glass	8
SANGRIA Jug	27
WHITE SANGRIA Glass	8
WHITE SANGRIA Jug	27
ROSÉ SANGRIA Raspberry & ginger, glass	9 ⁵
ROSÉ SANGRIA Raspberry & ginger, jug	29

PIMMS

PIMMS, FRUIT & LEMONADE Jug	36
-----------------------------	----

MOCKTAILS

VIRGIN RASPBERRY DAIQUIRI	12
<i>Non alcoholic ruby red raspberry daiquiri</i>	
VIRGIN MOJITO Non alcoholic	12
<i>Refreshing combination of lime & fresh mint, served long on crushed ice</i>	
BARCELONA SUNRISE	10
<i>A colourful fruity mocktail for those behaving</i>	

DESSERTS

CHOCOHOLIC COCKTAIL	17
<i>A creamy blend of Mozart chocolate liqueurs, chocolate sauce & Butterscotch Schnapps.</i>	
SALTED CARAMEL CHOCOLATE FONDANT	17
<i>Caramel sauce, vanilla bean ice cream</i>	
gf CREMA CATALANA	15
<i>Sangria jelly, Cypress salt</i>	
gf DESSERT TASTING PLATE	17
<i>4 of our finest chef selected desserts</i>	
CHURROS CON CHOCOLATE	16
<i>White butterscotch & dark chocolate dipping sauces</i>	
CHEESE PLATE	19
<i>Prestes san Simon, Riverine Blue, Triple Cream Brie, Swan Valley honeycomb, fresh pear</i>	
ADD A THIRD CHEESE	+8
MANCHEGO CHEESE	13
<i>Honey & truffle oil, lavosh</i>	
GORGONZOLA "BLUE" CHEESE	13
<i>Pear, lavosh</i>	
PANKO TRIPLE CREAM BRIE	16
<i>Swan Valley Honeycomb, orange & cardamom, lavosh</i>	
RIVERINE 'BLUE' CHEESE	13
<i>water buffalo milk, Swan Valley Honeycomb, lavosh</i>	
AFFOGATTO BAILEYS	15
<i>Espresso, vanilla ice cream with Baileys</i>	
AFFOGATTO FRANGELICO	16
<i>Espresso, vanilla ice cream with frangelico</i>	
AFFOGATTO KAHLUA	16
<i>Espresso, vanilla ice cream with Kahlua</i>	
AFFOGATTO MOZART	15
<i>Espresso, vanilla ice cream with choice of Mozart chocolate liqueur</i>	
AFFOGATTO PLAIN	8
<i>Espresso, vanilla ice cream</i>	
ESPRESSO MARTINI COCKTAIL	17
<i>Perfect combination of fresh brewed coffee, vanilla liquer & Kahlua</i>	



www.rusticotapas.com.au 9528 4114
 19/61 rockingham beach rd, rockingham
 facebook.com/pages/rustico-tapas-bar

MINI MATADOR KIDS MENU

choice of one meal served with optional salad or bravas
 SPANISH MEATBALLS + TOMATO & CHEESE PIZZA
 CHICKEN, AVOCADO SALSA & CHEESE QUESADILLA

FOOD

H2O STILL/SPARKLING 500ml	5 ⁵	LIME & SODA	4 ⁵
ENDLESS CHILLED STILL/SPARKLING	3pp	LEMON LIME BITTERS	5
JUICE apple, orange, pineapple, cranberry	4	ICED COFFEE	8
SOFT DRINK	4	ICED CHOCOLATE	8

FOOD

COFFEE	4	HOT CHOCOLATE	5	HOUSE BISCOTTI	3
TEAS	4	MUG	+1	gf HANDMADE SALTED CHOCOLATE TRUFFLES	3
VIENNA	6	SOY	+0 ⁵		
AFFOGATTO	8	ADD LIQUEUR	+7		