



rustico

GOOD FRIDAY SEAFOOD DEGUSTATION

5 COURSE SHARED TAPAS DEGUSTATION \$95PP

Add G&T or wine pairings +\$46pp

Start with 42° South Premier Cuvée NV, Coal River TAS + \$18pp

Course 1

HIRAMASA KINGFISH CEVICHE, avocado cream, tangerine pearls GF
+
FRIED GOATS CHEESE, orange blossom honey FGF DF

Wine Pairing - Forest Hill 2022 Estate Riesling, Denmark WA
G&T Pairing - Republic of Fremantle Aromatic, green apple

Course 2

BARRAMUNDI CHURROS, smoked salmon roe, dill, pickled shallot DF
+
ABROHOLOS ISLAND SCALLOP, roast fennel cream GF DFR

Wine Pairing - La Vielle Ferme 2022 Rose, Rhone France
G&T Pairing - Stableviews Abrolhos, cucumber & mint leaf

Course 3

WA OCTOPUS ESCABECHE, kipfler potato, pepper, spanish onion GF DF
+
TEMPURA WHITING, rustico tartare FGF DF

Wine Pairing - Abellio 2021 Albarino Rias Baixas Spain
G&T Pairing - Forty Spotted Tassie Bush Honey, dried lime & rosemary

Course 4

SHARK BAY KING PRAWN, corn & mango salsa GF DF
+
BRULEED WILD FIG, olive montadito, local stracciatella, basil GFR

Wine Pairing - West Cape Howe 2022, 'Old School' Chardonnay
G&T Pairing - Republic of Fremantle Full Bodied, pink lady apple

Course 5

DESSERT TASTING PLATE, four house made chef selected desserts GF
OR
EUROPEAN CHEESE BOARD, lavosh, house pickles, fruit GFR N

Wine Pairing - Vasse Felix 2021, Cane Cut Semillon, Margaret River
G&T Pairing - Giniversity Barrel Aged, dehydrated grapefruit