

Vaquero

Vaquero sourdough, black garlic & mushroom parfait		9
Marinated Mt Zero olives (DF, V, GF)		10
Spiced confit potatoes, sour cream, coriander, house smoked bottarga (GF, VO)		12
Peak farm heirloom tomatoes, mozzarella maison & basil oil (GF, V)		15
Fried sheep brains with roasted green chilli sauce (DF)		15
Diced raw tuna, ginger & prawn garum dressing, smoked pig fat (DF)		17
Charred broccoli with sesame sauce (DF, V, GF)		10
Wild kangaroo & smoked cheddar party pie, tomato sauce		15
Sunshine Coast hinterland buffalo tartare, black lime, finger lime, spiced jerky (DF)		18
Wood fired octopus, tomato cappuccino, whipped roe & smoked almond (GF, DF)		24
House charcuterie, sourdough & pickles	up to 2	25
	up to 4	50
	up to 8	75
Brisbane Valley quail, pecan & morcilla farce, whipped ricotta & burnt grapes (GF)		25
QLD hinterland venison, spiced butternut pumpkin, corn & pumpkin burnt butter puree (GF)		35
Local Swiss brown mushroom & ricotta rotolo, celeriac, pine nuts & sage (V)		26
Free range pork, pear & Jerusalem artichoke (GF, DF)		36
Fish bouillabaisse, fried sourdough & spiced almond purée		35
Wood fired organic turkey, dijon & herb crust, bread sauce		36
QLD tiger prawns cooked over coals, chilli, garlic & capers, spätzle		32
Aged wagyu beef, crispy parsnip, red wine jus		POA
<i>Desserts & cheese</i>		
Selection of house made petit fours		12
Pear sorbet, salted almond, semillon & amaretto jelly (GF)		10
Peanut butter parfait, salted peanut brittle & strawberry jelly (GF)		10
Violet crumble, honeycomb, chocolate pastry cream, Jerusalem artichoke		15
Passionfruit & pineapple, toasted coconut, meringue (GF)		15
Cheese board, with seasonal accompaniments	one portion	12
	two portions	22
	three portions	31

*GF – Gluten Free, DF – Dairy Free, V – Vegetarian, VO – Vegetarian option available
Most menu items are available as either GF or DF. Please ask your server.*