

# Vaquero

Vaquero sourdough, EST 2016, black garlic & mushroom parfait	9	
Marinated Mt Zero olives (DF, V, GF)	10	
Pastirma spice potato, soured Maleny cream, fermented sweet chilli & marigold (GF)	12	
Fried sheep brains with roasted green chilli sauce (DF)	15	
Josper roasted piquillo peppers, almond tarator, pickled garlic, lilly pilly (V)	12	
Raw Sunny Coast tuna, prawn garum & ginger dressing. Smoked pigs fat (DF)	18	
Charred broccoli with sesame sauce (DF, V, GF)	10	
Wood fired octopus, smoked almond harissa, pickled white garlic (GF)	24	
Meat taco, pickled Maleny guindilla peppers, cucumbers, smoked yoghurt & mole sauce (GF)	18	
BBQ Brisbane Valley quail, morcilla parfait, charred blueberry molasses (GF)	18	
Wood fired sardines, bottarga cream, sweet onions, pastrami spice sourdough	16	
House charcuterie, sourdough & pickles	up to 2 up to 4 up to 8	25 50 75
Lockyer Valley goat, Wood fired eggplant, caramelized sesame sauce & black lime (GF)	35	
Poached salmon & smoked salmon nduja. Slow roasted tomato, avocado & lime (DF)	36	
Ricotta & pesto filled tortellini, warm tomato broth (V)	26	
Free range pork, carrots, apple sauce & Caribbean rum prunes (DF,GF)	36	
Stanbroke beef, asparagus sauce, pickled mustard seed soured cream & charred onion	POA	

## **Desserts**

Selection of house made petit fours	12
Chocolate sorbet, chili & mezcal granita, finger lime (GF)	10
Peanut butter parfait, salted peanut brittle & strawberry jelly (GF)	10
Treacle custard topless tart, ANZAC biscuit, sesame & lilly pilly	15
Mango Weis bar, rhubarb, raspberry & peach (GF)	15

## **Cheese**

Whipped Blue cheese, local figs, burnt honey, sourdough	12
Aged cheese, sweet onions, sourdough	12
Triple cream brie, fruit paste, masa corn crackers	12
Three Cheese board	30