

Vaquero

Tapas

Sourdough, Smoked Butter & Pumpkin Oil	3.5pp
Charcuterie, Sourdough & Pickles (GFO)	12pp
Marinated Manchego, Australian Olives, Apple & Sourdough (V, GFO)	14
Pan Con Tomate, White Anchovy & Dill (VOR,DF)	9
Josper Roasted Scallops, Cauliflower Pate, Morcilla Crumb & Takana	14
Daily Croquette, Burnt Apple & Porcini Aioli	9
Chorizo Flambè, Quince & Pear (GF, DF)	18
Blue Fin Tuna Ceviche, Avocado, Water Mellon & Squid Ink Masa Cracker (GF, DF)	22
Fried Confit Pork Cheek, Corn Ajoblanco & Pickled Green Tomato (DF)	14

Carne y Mariscos

Elliot Heads Spanish Mackerel, Orange & Honey Glazed Carrots, Zucchini & Argo Dolce (GF, DF)	36
180g Charcoal Skirt Beef, Eggplant, Spiced Chickpeas, Asparagus & Jus De Veaux (GF, DFO)	36
Brisbane Valley Quail, Smoked Yoghurt, Tomatillo Salsa, Heirloom Tomato	35
Grilled WA Octopus, Charcoal Pink Lady, Olive, Guindillas & Bottarga (GF, DF)	38

Venduras

Josper Roasted Broccoli, Almonds, Sherry Vinegar & Parmesan (V, DFO, GF)	12
Patatas Bravas, Green Onion & Porcini Aioli (V, GF, DF)	15
Fennel Salad, Orange, Olive & Radish (V, GF, DF)	10
Paprika Spiced Pumpkin, Pepita & Chimichurri (V, GF, DF)	14

Postre

Blood Orange Gin Sorbet, Candied Orange & Black Berry (GF, DF)	8
Lemon Thyme Churro, Dulce De Leche & Chocolate	10
Baked Basque Cheesecake, Mandarin Labna & Macerated Berries (GF)	14