

## **Banquet \$65pp (Minimum Two People)**

*Available Tuesday, Wednesday, Thursday Dinner,  
Friday & Saturday Lunch Only*

### **Tapas** [all to share]

Croquette Of The Day, House Tartare  
Carne en Rojadas, Sliced Fillet of Beef, Romesco, Saffron Aioli (GF, DF)  
Squash Parfait, Sultana, Masa Crackers, (GF, V)

### **Main** [choose one to share]

Charred Leeks, Crispy Kale, Buckwheat, Labneh (GF, DFO, V)  
Free Range Pork, Broadleaf Rocket, Apple, Tonnato Cream, Calvados (GF,DFO)  
Brisbane Valley Quail, Morcilla, Medjool Dates, Macadamia (GF, DFO)

### **Sides** [both to share]

Potato Dauphine, Brava Sauce, Manchego (V)  
Green Leaf Salad, Heirloom Tomato, Persian Feta (GF, DFO, V)

### **Dessert** [to share]

Poached Pear, Strawberry Sorbet, Burnt Meringue (GF, DF)

## **Vaquero Wine Pairing \$39pp**

*Available Everyday  
(150ml Pours & \*60ml Muscat)*

2022 Tim Adams Riesling, Clare Valley, SA  
2021 Bouchard Aine & Fils Pinot Noir, Burgandy, FR  
NV Seppeltsfield Grand Muscat, Seppeltsfield, SA

## **Premium Banquet \$85pp (Minimum Two People)**

*Available Everyday*

### **To Start** [to share]

Pacific Oysters, Verjus Mignonette (DF,GF)

### **Entrée** [both to share]

Fire Roasted Squid, Pomegranate, Chimmichurri (DF, GF)  
Wood Fired Lamb Ribs, Mojo Rojo, Dukkah (GF, DF)

### **Main** [choose one each]

Charred Leeks, Crispy Kale, Buckwheat, Labneh (GF, DFO, V)  
Market Fish, White Beans, Tomato, Black Lipped Mussels (DF, GF)  
Black Angus Rib Fillet, Lyonnaise Potato, Jus Gras (DFO, GF)  
Brisbane Valley Quail, Morcilla, Medjool Dates, Macadamia(GF, DFO)

### **Sides** [to share]

Sautéed Beans, Sobrassada Dressing, Smoked Coconut (GF, DF)

### **Dessert** [to share]

Chocolate Nemesis, Vanilla Yoghurt, Peanut Brittle (GF)