

Two Course Banquet \$49pp

Not Available Friday & Saturday Dinner

Tapas [choose one]

BBQ Beef Skewers, Green Harissa, Dukkah (GFO,DF)
Smoked Padron Peppers, Labneh, Pistachio (GF, DFO, V)

Main [choose one]

Charred Cauliflower, Pearl Barley, Goats Curd, Watercress (GFO, DFO, V)
Lamb Shortloin, Smoked Yoghurt, Buckwheat, Juniper Jus (GF, DFO)

Sides [to share]

Burnt Carrots, Persian Feta, Macadamia (GF, DFO, V)

Vaquero Wine Pairing \$39pp

*(150ml Pours & *45ml Muscat)*

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

Deluxe Four Course Banquet \$79pp

(Minimum Two People)

To Start [to share]

Pacific Oysters, Mignonette (GF, DF)

Entrée [both to share]

Fire Roasted Squid, Sweet Corn, Nduja (GF, DFO)
Mushroom Parfait, Candied Walnuts, Masa Crackers (GF, V)

Main [choose one each]

Charred Cauliflower, Pearl Barley, Goats Curd, Watercress (GFO, DFO, V)
Local Fish, Fregola, Prawn, Mojo Rojo (GFO, DF)
Lamb Shortloin, Smoked Yoghurt, Buckwheat, Juniper Jus (GF, DFO)
Brisbane Valley Quail, Speck, Boudin Noir, Garden Peas, Calvados (GFO, DFO)
Black Angus Striploin, Spanish Tortilla, Chimichurri, Jus de Veau (GF, DFO)
+\$5

Sides [to share]

Josper Fired Broccoli, Soured Cream, Almonds (DFO, GF, V)

Dessert [to share]

Chocolate Nemesis, Strawberry Gelato, Peanut Brittle (GF)