

## 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, 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)  
Roast Duck, Mustard Leaves, Apple, Calvados (GF, DF)  
**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) To Start

## Vaquero Wine Pairing \$39pp

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

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