

Vaquero

Tapas

Charcuterie, House Pickles & Sourdough (GFO, DFO)	12pp
Olives, Rosemary, Chilli & Orange (V, GF, DF)	8
Sourdough, Cultured Smoked Butter	3.5pp
Hervey Bay Scallops, Takana, Squash & Morcilla Crumb (GFO, DFO)	14
Josper Grilled Chicken Skewers, Radishes & Port Jus (GF, DF)	13
Fremantle Octopus, Chimichurri, Almond Cream & Bottarga (GFO, DFO)	18
Tostadas, Spiced Zucchini & Manchego (DFO, GF)	14
Croquette Of The Day, Ajo Blanco & Porcini Aioli	9
Beef Tartare, Egg Yolk & Papas Fritas (GF, DF)	18
Stuffed Baby Squid, Sobrassada, Squid Ink & Red Elk (GF, DF)	17
Kingfish Ceviche, Citrus, Avocado & Masa Cracker (GF, DF)	23

Mains

Fried Potato Gnocchi, Cavolo Nero, Bell Peppers & Gorgonzola Cheese (DFO)	28
Atun a la Plancha, Saffron Pilaf, Pickled Onions, Boquerones & Nduja Dressing (GF, DF)	37
180grm Wagyu Beef Rump, Smoked Potato, Mushrooms & Jus De Vaux (GF)	38
Wood Fired Pork Chop, Medjool Dates & Celeriac Purée (GF)	35
Roasted Duck Leg, Pear, Chorizo & Horseradish Cream (GF, DFO)	35
Coal Roasted Lamb Shank, Fermented Cauliflower, Crisps & Lamb Sauce (GF, DF)	34

Sides

Josper Fired Broccoli, Sherry Dressing, Furikakke & Grana Padano (GF, DFO)	12
Piquillo Peppers, Pickled Garlic & Romesco (GF, DF)	11
Patata Bravas, Green Onions & Chipotle Aioli (DF)	15
Ensalada Verde, Pink Lady Apple & Almonds (GF, DF)	9
Salt Baked Beetroot, Goats Curd & Dukkha (GF, DFO)	10
Fried Brussel Sprouts, Speck & Labne (GF, DFO)	12

Dessert

Green Apple & Fennel Doughnuts, Custard & Rhubarb	10
Burnt Meringue, Blueberry Sorbet & Blackberries (GF, DF)	9
Double Baked Brownie, Salted Caramel & Vanilla Mascarpone (GF, DF)	14
Petit Fours, A Mixture Of All Our Sweet Desserts (GFO, DFO)	12
Cheeseboard, Masa Flour Crackers, & Pickles (GFO)	1 serve 12
	2 serve's 21
	3 serve's 31

Vaquero pays homage to the Spanish herders that live their day to day lives on horseback. Stopping, only to eat a feast around a camp fire and sleep under the stars. Legend has it there was a third reason for the dismount and that was to dance with a pretty lady. At Vaquero we encourage both the feasting and the dancing, if the occasion arises. Please keep the sleeping for you home ground. Salud !!

Vaquero

Banquet Menu \$49pp

*This menu is perfect if you aren't satisfied with one dish, you always eat off your partners plate or you just like to be surprised. Let the team spoil you while you disappear from the world for a little while. Your body will thank you for it.
Now what to drink?*

Tapas

[selection of all]

Croquette Of The Day, Ajo Blanco & Porcini Aioli
Hervey Bay Scallops, Takana, Squash & Morcilla Crumb (GFO, DFO)
Tostadas, Spiced Zucchini & Manchego (DFO, GF)

Main

[choose one to share]

Fried Potato Gnocchi, Cavolo Nero, Bell Peppers & Gorgonzola Cheese (DF)
Wood Fired Pork Chop, Medjool Dates & Celeriac Purée (GF)
Coal Roasted Lamb Shank, Fermented Cauliflower, Crisps & Lamb Sauce (GF, DF)

Sides

[both to share]

Josper Fired Broccoli, Sherry Dressing, Sesame & Grana Padano (GF, DFO)
Patata Bravas, Green Onions & Chipotle Aioli (DF)

Dessert

[to share]

Petit Fours, A Mixture of All Our Sweet Desserts (GFO, DFO)

*Our Banquet menu is available Wednesday & Thursday Dinners, Friday & Saturday Lunches
www.vaquerodining.com.au*

