

From farm to plate

Great food is possible with the best ingredients. We work closely with our suppliers and producers, to ensure that we support sustainable, organic and socially conscious farming methods.

This means every meal prepared by our passionate chefs uses only the best freshly harvested or reared produce available.

Vaquero

Vaquero

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| MaryAnn's sourdough, house butter & sesame crumb | | 9 |
| Marinated Mt Zero olives (DF, V, GF) | | 10 |
| Fried brussels, fermented chilli, fish sauce dressing & coriander (GF) | | 12 |
| White vine tomato, cucumber, freeze dried balsamic, whipped ricotta, basil (GF) | | 15 |
| Crispy fried sheep brains & green chilli sauce (DF) | | 15 |
| Western Australian amaebi prawns, prawn cracker & finger lime (GF, DF) | | 17 |
| Wild Stanthorpe kangaroo tail dumpling & Nepalese peanut sauce | | 17 |
| Charred broccoli with sesame sauce (DF) | | 10 |
| Coal fired octopus, baba ganoush, pickled garlic & smoked almond (GF) | | 24 |
| Terrine of the day Vaquero style | | 16 |
| Charcuterie, house bread & pickles | up to 2 | 25 |
| | up to 4 | 50 |
| | up to 8 | 75 |
| Brisbane Valley quail, morcilla, silver beet takana, burnt grapes, pecans & fromage blanc | | 25 |
| Balearic Islands textured rice, sobrasada, saffron, dry fruits, spice & blackened onion (DF, GF) | | 18 |
| Free range pork, celeriac & pear puree & soured red cabbage (GF) | | 36 |
| Market fish, broad beans, pea puree, ramen broth & bonito (GF, DF) | | 35 |
| Milk fed veal, fried cauliflower, green strawberry & golden raisin puree (DF) | | 34 |
| Aged Beef, mushroom & black garlic parfait, fire roasted cavolo nero & thyme crisps (GF) | | POA |
| <hr/> | | |
| Desserts & cheese | | |
| Selection of house made petit fours | | 12 |
| Aniseed myrtle & 78° Adelaide Hills gin granita, lemon snow, finger lime & coriander (DF, GF) | | 10 |
| Chocolatey goodness, poached pears, coffee & blueberries (GF) | | 15 |
| Meringue Snowman, lemon curd, fresh berries & pocky sticks | | 15 |
| Rocky road Vaquero style | | 15 |
| Cheese board, with seasonal accompaniments | one portion | 12 |
| Brie, Hard, Blue | two portions | 22 |
| | three portions | 31 |

GF – Gluten Free, DF – Dairy Free, V – Vegetarian.

Most menu items are available as either GF or DF. Please ask your server.

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