

Vaquero

Dining options

Tailor made POA

10 to 30 guests

Take the opportunity to sit down with our venue manager and executive chef to create your unique menu and wine offering. We can source a range of produce to cater to your specific needs.

The Butchers Block \$75 pp

Multiples of 4 guests up to 12 guests

Charcuterie, Vaquero bread & pickles

Whole Stanbroke Angus tomahawk ribeye on the bone
Spice confit potatoes, yoghurt, coriander & Bottarga (GF, VO)
Beetroot tartare, corn puree, smoked sesame cream, hazelnut & kale (GF, V)
Charred broccoli with sesame sauce (DF, V, GF)

Feast Share Style Menu \$55 pp

Up to 60 guests

Charcuterie & pickles Vaquero Bread

Free range pork, stone fruit, pickled radicchio, plum ketchup (GF, DF)
Aged beef, mushroom & black garlic parfait, port braised onions (GF)
Spice confit potatoes, yoghurt, coriander & Bottarga (GF, VO)
Beetroot tartare, corn puree, smoked sesame cream, hazelnut & kale (GF, V)

Selection of house made petit fours

Upgrade to a selection of cheeses instead of white chocolate mousse for an extra \$5 per person.

Group choice menu \$69 pp

Up to 25 guests

Starters:

Vaquero bread, house butter, sesame crumb

Entrée Choices:

Cured ocean trout, anise myrtle, pepper berry, avocado & pickled onion (GF, DF)

Vaquero terrine of the day

Beetroot tartare, corn puree, smoked sesame cream, hazelnut & kale (GF,V)

Main Choices:

Catalan fish stew, piquillo peppers, olives, fennel, fried bread & spiced almond paste

Aged Beef, mushroom & black garlic parfait, port braised onions (GF)

Roasted market mushrooms, spaetzle, slow cooked hens egg & truffle salt (V)

Desserts Choices:

Chocolatey goodness, poached pears, coffee & blueberries (GF)

Meringue Snowman, lemon curd, fresh berries & pocky sticks

Golden Gaytime Vaquero style

Consumption package

Have the freedom to choose on the fly and your account will be charged as you go. You can set a cut off limit and select a range of products to keep things under control.

2 hr Beverage package \$35pp (\$10 per additional hr)

Wine

Dal Zotto Prosecco

35 Degrees Pinot gris

Castillo Clavijo Tempranillo

Zinio rose

Beer

Vaquero Pale Lager

Hop Hog Pale Ale

Soft Drinks

All soft drink, Juices & Vaquero mocktails