

# Vaquero

*Take away*

## Omnivore

\$25 Each

Handmade charcuterie, mushroom Pâté, pickles & sourdough  
Chicken cooked in red wine, bacon, onion, mushroom, gravy  
Local pork, apple puree, spiced rum prunes & roast carrot  
Braised goat, handmade corn chips, mole, yoghurt, Spanish chilli & avocado

## Herbivore

\$10 Each

Vaquero sourdough, mushroom & black garlic Pâté  
Wood-fired charred broccoli, sesame sauce  
Josper roasted piquillo peppers, almond puree, pickled garlic

## Sides & sweets

\$8 Each

Fried potato chips, salt n vinegar  
Mixed greens, vinaigrette  
Peanut butter custard, strawberry jam, salted peanut brittle  
Carrot & walnut cake, whipped cream cheese, spiced honey

## Thirsty?

Add a can of soft drink

\$2.50

## Vaquero Family feast (serves 4-5) \$80

- Handmade charcuterie, mushroom Pâté, pickles & sourdough
  - Local pork, apple puree, spiced rum prunes & roast carrot
- Braised goat, handmade corn chips, mole, yoghurt, Spanish chilli & avocado
  - Wood fired broccoli and sesame sauce
    - Green salad or fried potato's
- Peanut butter custard, strawberry jam, salted peanut brittle
- Carrot & walnut cake, whipped cream cheese, spiced honey