

# Vaquero

## Tapas

<b>Charcuterie, House Pickles &amp; Sourdough</b> (GFO, DFO)	<b>12pp</b>
<b>Olives, Rosemary, Chilli &amp; Orange</b> (V, GF, DF)	<b>8</b>
<b>Sourdough, Smoked Cultured Butter</b> (GFO)	<b>3.5pp</b>
<b>Prawn Tacos, Cocktail Sauce &amp; Bronze Fennel</b> (GF, DF)	<b>17</b>
<b>Barbecue Chicken Skewers, Cucumber &amp; Gravy</b> (GF, DF)	<b>13</b>
<b>W.A Octopus, Crispy Garlic, Gremolata &amp; Ajo Blanco</b> (GFO, DF)	<b>18</b>
<b>Mushroom Sanga, Tarragon &amp; Truffle Pesto</b> (DF)	<b>14</b>
<b>Croquette Of The Day, Apricot &amp; Pear Puree</b>	<b>9</b>
<b>Stuffed Baby Squid, Sobrassada &amp; Squid Ink</b> (GF, DF)	<b>17</b>
<b>Kingfish Ceviche, Horseradish, Avocado &amp; Masa Cracker</b> (GF, DF)	<b>23</b>

## Mains

<b>Smoked Pork Collar, Apricots &amp; Mountain Bread</b> (GFO, DF)	<b>33</b>
<b>Wood Fired Lamb Rack, Romesco, Golden Raisins &amp; Onions</b> (GF, DF)	<b>38</b>
<b>Zarzuela de Mariscos, Local Seafood, Almond Meal, Chorizo &amp; Sourdough</b> (GFO, DF)	<b>36</b>
<b>Gnocchi Parisienne, Dutch Carrots &amp; Tuscan Cabbage</b> (V)	<b>28</b>
<b>180gm, 3+ Wagyu Sirloin, Spanish Tortilla, Green Leaves &amp; Jus De Veaux</b> (GF, DFO)	<b>38</b>
<b>Brisbane Valley Quail, Morcilla, Smoked Yoghurt &amp; Plums</b> (GF, DFO)	<b>35</b>

## Sides

<b>Josper Fired Broccoli, Saffron Dressing, Sesame &amp; Grana Padano</b> (GF, DFO)	<b>12</b>
<b>Patata Bravas, Green Onions &amp; Chipotle Aioli</b> (DF)	<b>15</b>
<b>Iceberg Wedge, Pico De Gallo &amp; Tahini</b> (GF, DF)	<b>9</b>
<b>Insalada Con Tomate, Oregano &amp; Whipped Feta</b> (GF, DFO)	<b>12</b>
<b>Corn on The Cob, Spiced Butter, Pepitas &amp; Manchego</b> (GF, D)	<b>9</b>

## Desserts

<b>Apple &amp; Fennel Doughnuts, Dulce De Leche, Honeycomb</b> (DF)	<b>10</b>
<b>Mango Sorbet, Fresh Berries &amp; Burnt Meringue</b> (GF, DF)	<b>8</b>
<b>Brownie, Vanilla Mascarpone &amp; Pickled Strawberries</b> GF)	<b>14</b>
<b>Cheeseboard, Masa Flour Crackers, &amp; Pickles</b> (GFO)	<b>1 serve 12</b>
	<b>2 serve's 21</b>
	<b>3 serve's 31</b>

# Vaquero

## *Banquet Menu \$49pp*

### Tapas

**Barbecue Chicken Skewers**, Cucumber & Gravy *(GF, DF)*

**W.A Octopus**, Crispy Garlic, Gremolata & Ajo Blanco *(GFO, DF)*

**Croquette Of The Day**, Apricot & Pear Puree

### Mains

*Choose One Main to Share*

**Smoked Pork Collar**, Apricots & Mountain Bread *(GFO, DF)*

**Brisbane Valley Quail**, Morcilla, Smoked Yoghurt & Plums *(GF, DFO)*

**Gnocchi Parisienne**, Dutch Carrots & Tuscan Cabbage *(V)*

### Sides

**Josper Fired Broccoli**, Saffron Dressing, Sesame & Grana Padano *(GF, DFO)*

**Iceberg Wedge**, Pico De Gallo & Tahini *(GF, DF)*

### Desserts

**Apple & Fennel Doughnuts**, Dulce De Leche, Honeycomb *(DF)*

*Our Banquet is available*  
Wednesday & Thursday Dinners,  
Friday & Saturday L

—

—