

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

