

Vaquero

Tapas

Charcuterie, House Pickles & Sourdough (GFO, DFO)	12pp
Olives, Rosemary, Chilli & Orange (V, GF, DF)	8
Sourdough, Cultured Smoked Butter	3.5pp
Hervey Bay Scallops, Takana, Squash & Morcilla Crumb (GFO, DFO)	14
Josper Grilled Chicken Skewers, Radishes & Port Jus (GF, DF)	13
Tostadas, Spiced Zucchini & Manchego (DFO, GF)	14
Croquette Of The Day, Ajo Blanco & Porcini Aioli	9
Beef Tartare, Egg Yolk & Papas Fritas (GF, DF)	18
Kingfish Ceviche, Citrus, Avocado & Masa Cracker (GF, DF)	23

Mains

Risotto, Saffron, Zucchini, Peas & Manchego (V, GF, DF)	29
Petite Beef Tenders, Provençal Vegetables & Jus De Vaux (GF, DF)	37
Coal Roasted Pork Chop, Parsnip, Radishes & Whey (GF, DFO)	36
Brisbane Valley Quail, Pancetta, Ajo Blanco & Grapes (GFO, DFO)	35
Freemantle Octopus, Sobressada, Whipped Artichoke & Bonito Aioli (GF, DFO)	36
Roasted Duck Leg, Chorizo, Pear & Labne (GF, DFO)	35

Sides

Josper Fired Broccoli, Verjuice, Furikakke & Parmesan (GF, DFO)	12
Ensalada de Tomate, Salted Ricotta & Basil (GF, DFO)	12
Patata Bravas, Chipotle Aioli & Pickled Onions (GFO, DF)	15
Baby Gem, Lemon Tahini Emulsion & Speck (GF, DFO)	9
Charred Asparagus, Valdeon Blue Cheese Dressing & Cured Egg Yolk (GF, DFO)	12
Glazed Carrots, Sour Cream & Dukkah (GF, DFO)	11

Dessert

Green Apple & Fennel Doughnuts, Custard & Rhubarb	10
Burnt Meringue, Blueberry Sorbet & Blackberries (GF, DF)	10
Double Baked Brownie, Salted Caramel & Vanilla Mascarpone (GF)	14
Petit Fours, A Mixture Of All Our Sweet Desserts (GFO, DFO)	13
Cheeseboard, Masa Flour Crackers, & Pickles (GFO)	1 serve 12
	2 serve's 21
	3 serve's 30

Vaquero pays homage to the Spanish herders that live their day to day lives on horseback. Stopping, only to eat a feast around a camp fire and sleep under the stars. Legend has it there was a third reason for the dismount and that was to dance with a pretty lady.

At Vaquero we encourage both the feasting and the dancing, if the occasion arises. Please keep the sleeping for your home ground.

Salud !!

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]

Risotto, Saffron, Zucchini, Peas & Manchego

Petite Beef Tenders, Provencal Vegetables & Jus De Vaux

Brisbane Valley Quail, Pancetta, Ajo Blanco & Grapes (GFO, DFO)

Sides

[both to share]

Ensalada de Tomate, Salted Ricotta & Basil (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***