

Vaquero

Canapé Menu

For groups from 20 to 300 guests
\$25 for 5 choices, \$35 for 8 choices, \$45 for 12 choices

Colds

Scallop Ceviche, Citrus & Coconut
Salt Baked Beetroot, Cherve & Walnuts
Blue swimmer Crab, Witlof & Horse Radish Cream
Wagyu Beef Tartare, Egg Yolk & Miso
Papas Fritas House Made Hummus & Furikakke
Squash Parfait, Crostini & fermented Cauliflower
Duck Rilletto, Smoked Yogurt & Grapes
Jamon, Cantaloupe & Aged Manchego

Hots

Crispy Pork Belly, Labne & Pickled Onions
Mooloolaba Prawns, Wrapped with Pancetta & Rosemary Oil
Stuffed Cuttlefish, Squid Ink & Red Elk
Chorizo, Chimichurri & Shiso
Croquette Of the Day with Salsa Tartara
W.A Octopus, Whipped Artichoke & Bonito Aioli

Sweets

Baked Figs, Valedon Blue Cheese & Local Honey
Crema Catalan & Pistachio Praline
Donuts, Lemon Curd & Fennel Sugar
Chocolate Brownie & Raspberry Diplomat

Additional Food Options

Charcuterie with house pickles and bread \$8pp
Cheese Board, Masa Flour Crackers, & Pickles \$8pp

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Feast Banquet Menu

Entrée & Main, \$45 // Main & Dessert, \$47 // Entrée, Main & Dessert, \$55

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.

Entrée [to share]

Charcuterie, House Pickles & Sourdough (GFO, DFO)

Main [Both to share]

Josper Grilled Beef , Provencal Vegetables & Jus De Veau (GF, DF)

Coal Roasted Pork , Parsnip, Radishes & Whey (GF, DFO)

Sides [both to share]

Josper Fired Broccoli, Verjuice, Furikakke & Parmesan (GF, DFO)

Patata Bravas, Chipotle Aioli & Pickled Onions (GFO, DF)

Dessert [to share]

Petit Fours, A Mixture Of All Our Sweet Desserts (GFO, DFO)

Group Choice Menu

Entrée & Main, \$55 // Main & Dessert, \$50 // Entrée, Main & Dessert, \$67

This menu is perfect to allow your guests to create their very own Vaquero experience. Tailored menu full of Vaquero's favorites allowing you disappear from the world for a little while

Entrees

BBQ Beef Skewers, Spanish Onions & Port Wine Jus GF, DF)

Tostadas, Confit Tomatoes & Smoked Yoghurt (DFO, GF)

Chicharrones de Pollo, Buttermilk & Red Shiso

Mains

Risotto, Saffron, Zucchini, Peas & Manchego (V, GF, DF)

Petite Beef Tenders, Provencal Vegetables & Jus De Veau (GF, DF)

Fremantle Octopus, Sobressada, Whipped Artichoke & Bonito Aioli (GF, DFO)

Sides [to share]

Josper Fired Broccoli, Sherry Dressing, Furikakke & Grana Padano (GF, DFO)

Dessert

Strawberry Sorbet, Burnt Meringue & Figs

Flourless Chocolate Brownie & Raspberry Diplomat

Triple Cream Brie, Masa Flour Crackers, & Pickles (GFO)

344 Sandgate Road, Albion, 4010

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Vaquero

Beverage Options

Vaquero Dining offers a large range of Beers, Wines & Spirits. This allows you to celebrate & enjoy your experience while sipping on cocktails, catching up over beers & relaxing with a glass of red

Beverage Package

Two hours \$37pp // 1-hour extension \$15pp
Cocktail on arrival \$15pp

Dal Zotto Prosecco
Tin Cottage Sauvignon Blanc
Zinio Tempranillo
Barose Rose

Vaquero Lager
Brewdog Pale ale

Soft Drinks & Juices

ON CONSUMPTION

Not sure if everyone will drink?

Beverages charged as you go might be the best solution.

If you'd like to know the limit, set a tab and we'll let you know when it's coming close

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TERMS & CONDITIONS RESERVATIONS

Your booking deposit or credit card authorisation must be completed to reserve your booking. By providing with these details you acknowledge that you have read and understood the following terms and conditions. You agree to pay all charges, associated costs and any damages incurred by yourself and/or your guests whilst on the premises.

DEPOSITS/ SECURING THE BOOKING

A deposit may be taken upon your booking to secure the space. This amount will be deducted from your bill at the end of your event.

If you do not wish to pay a deposit, You can secure your booking by providing credit card details for credit card capture. This method has no charges associated for secure the book.

BOOKING DETAILS / FINAL NUMBERS

Number of guests, food and beverage menu selection and any dietary requirements are required at least 7 days before your event.

FINAL NUMBERS

Final numbers are to be confirmed 48 hours prior to your event and this number will be the minimum charge on the day.

CANCELLATION

Cancellations made more than 3 days before your event will incur a 20% charge of the total food cost to the credit card details supplied.

PAYMENT / METHOD OF PAYMENT

Final payment is to be made in full at the end of your event. We accept cash, Visa, Mastercard and AMEX. Please note a 1.5% processing fee applies on all credit card payments.

If you would prefer to finalise your payment via direct bank deposit, please arrange to do this prior to the event.

RESPONSIBLE SERVICE OF ALCOHOL

Vaquero is committed to the Responsible Service of Alcohol. Intoxicated guests will not be served. It is a requirement of law that intoxicated persons be removed from licenced premises.

We reserve the right to cease service of alcoholic beverages should consumption be deemed excessive.