

Vaquero

Tapas

Sourdough, Smoked Black Garlic Butter (DFO)	3.5p
Olives, Rosemary, Chilli, Orange(DF,GF)	8
Charcuterie, Pickles & Sourdough(GFO,DFO)	12pp
Spiced Almonds, Hummus & Paprika (GF,DF)	6
Wood Fired Lamb Ribs ,Chimichurri & Sorrel (GF,DF,)	15
Baked Figs, Goats Cheese, Walnuts & Local Honey (GF)	13
Croquette Of The Day & Salsa Tatar	9
House Tacos, Avocado, Tomato Salsa & Lime(DF,GF,V)	14
Kingfish Ceviche, Citrus, Watermelon & Furikakke(DF)	23
Coal Roasted Pork Cheeks, Harissa, Crispy Kale & Green Apple	14
Beef Carpaccio, Sweet Corn Custard & Honey-Truffle Dressing(GF)	18
Abrolhos Scallops, Pumpkin, Morcilla & Pepitas(GF)	14

Mains

Beetroot Gnocchi, Baby Beets, Walnuts & Manchego (V,DFO,GFO)	29
Crumbed Free Range Pork Cutlet, Soubise, Pear & Red Wine Jus (GFO)	34
Pan Fried Barramundi, White Beans, Chorizo & Artichokes (DFO,GF)	37
Wagyu Beef Sirloin, Witlof, Romesco & Jus de Veau (GF,DF)	38
Fremantle Octopus, Taramasalata, Sobrasada Dressing & Fennel (DFO,GF)	36
Roasted Spatchcock, Parsnip, Cavolo Nero Pan Juices (GF)	35

Sides

Josper Fired Broccoli, Verjuice, Furikakke & Pecorino (V, GF, DFO)	11
Ensalada de Tomate, Salted Ricotta & Basil (V, GF, DFO)	12
Patata Bravas, Chipotle Aioli & Pickled Onions (V, DF)	15
Wood Roasted Baby Gem, Smoked Yoghurt & Bottarga (VO, GF, DFO)	10
Charred Asparagus, Valdeon Blue Cheese Dressing & Cured Egg Yolk (V, GF, DFO)	12
Grilled Cauliflower, Dukkha & Sour Cream (V,GFO,DFO)	12

Dessert

70% Dark Chocolate Mousse, Macerated Cherries & Almond Crumb (GF)	14
Churro Donuts, Lemon Curd & Fennel Sugar	11
Strawberry Sorbet, Burnt Meringue & Figs (GF, DF)	11
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 & sleep under the stars. Legend has it there was a third reason for the dismount & that was to dance with a pretty lady. At Vaquero, we encourage both the feasting & 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]

Baked Figs, Goats Cheese, Walnuts & Local Honey (GF)

Beef Carpaccio, Sweet Corn Custard & Honey-Truffle Dressing (GF)

Wood Fired Lamb Ribs ,Chimichurri & Sorrel (GF,DF)

Main

[choose one to share]

Beetroot Gnocchi, Baby Beets, Walnuts & Manchego (V, DFO,GFO)

Wagyu Beef Sirloin, Witlof, Romesco & Jus de Veau (GF, DF)

Crumbed Free Range Pork Cutlet, Soubise, Pear & Red Wine Jus (GFO)

Sides

[both to share]

Ensalada de Tomate, Salted Ricotta & Basil (V, GF, DFO)

Patata Bravas, Chipotle Aioli & Pickled Onions (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***