

# 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]

Sautéed Beans, Persian Feta & Bottarga (GF)

Basque Potatoes, Pickled Onions, Bravas Sauce & Garlic Aioli(DF,V)

### **Dessert**

[to share]

Blackberry Sorbet, Figs & Burnt Meringue (DF,GF)

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