

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 Tataara	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 Island 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

Charred Broccolini, Sherry Vinegar Hazelnuts & Pecorino(GF,DFO,V)	12
Sautéed Beans, Persian Feta & Bottarga(GF)	10
Heirloom Tomatoes, Sour Cream & Sesame(GF,DFO,V)	12
Basque Potatoes, Pickled Onions, Bravas Sauce & Garlic Aioli(DF,V)	15
Leaf Salad, Cucumber, Salted Ricotta & Caper Dressing(GF,DFO,V)	11
Braised Cabbage, Golden Raisins & Speck(GF,DF)	12

Dessert

Chocolate Tart, Mixed Berries & Salted Caramel	14
Churro Donuts, Lemon Curd & Fennel Sugar	11
Blackberry Sorbet, Figs & Burnt Meringue (DF,GF)	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]

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***