

# Vaquero

## Tapas

|  |      |
|--|------|
| Pacific Oysters, Verjus Mignonette (DF,GF)                               | 6ea  |
| Sourdough, Smoked Cultured Butter (DFO)                                  | 6pp  |
| Marinated Olives, Chilli, Orange, Rosemary (GF, DF, V)                   | 8    |
| Kingfish Ceviche, Piel de Sapo, Horseradish, Green Apple (DF, GF)        | 27   |
| Fire Roasted Squid, Pomegranate, Chimmichurri (DF, GF)                   | 24   |
| Carne en Rojadas, Sliced Fillet of Beef, Romesco, Saffron Aioli (GF, DF) | 26   |
| Squash Parfait, Sultanas, Masa Crackers, (GF, V)                         | 21   |
| Wood Fired Lamb Ribs, Mojo Rojo, Dukkah (GF, DF)                         | 24   |
| Croquette Of The Day, House Tartare                                      | 10   |
| Burnt Carrots, Parmesan Custard, Pistachio (DFO, GF, V)                  | 16   |
| Vaquero Charcuterie, Pickles, Sourdough (DF, GFO)                        | 14pp |

## Mains

|   |    |
|---|----|
| Market Fish, White Beans, Tomato, Black Lipped Mussels (DF, GF)             | 42 |
| Charred Leeks, Crispy Kale, Buckwheat, Labneh (GF, DFO, V)                  | 37 |
| Black Angus Rib Fillet, Lyonnaise Potato, Jus Gras (DFO, GF)                | 46 |
| Free Range Pork, Broad Leaf Rocket, Apple, Tonnato Cream, Calvados (GF,DFO) | 39 |
| Brisbane Valley Quail, Morcilla, Medjool Dates, Macadamia (GF, DFO)         | 39 |

## Sides

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|--|----|
| Josper Fired Broccolini, Soured Cream, Almonds (DFO, GF, V)  | 15 |
| Fries, Rosemary & Lemon Salt, Aioli (GFO, DF, V)             | 13 |
| Potato Dauphine, Brava Sauce, Manchego (V)                   | 15 |
| Sautéed Beans, Sobrassada Dressing, Smoked Coconut (GF, DF)  | 14 |
| Green Leaf Salad, Heirloom Tomato, Persian Feta (GF, DFO, V) | 15 |

## Dessert

|  |      |
|--|------|
| Bread & Butter Pudding, Dulce de Leche Gelato, Golden Raisins    | 14   |
| Chocolate Nemesis, Vanilla Yoghurt, Peanut Brittle (GF)          | 15   |
| Poached Pear, Strawberry Sorbet, Burnt Meringue (GF, DF)         | 14   |
| Affogato, Frangelico, Vanilla Bean Gelato, Locale Espresso (GF)  | 18   |
| Triple Cream Brie, Masa Flour Crackers, Sourdough, Pickles (GFO) | 14pp |

*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*

## **Banquet \$65pp (Minimum Two People)**

*Available Tuesday, Wednesday, Thursday Dinner,  
Friday & Saturday Lunch Only*

### **Tapas** [all to share]

Croquette Of The Day, House Tartare  
Carne en Rojadas, Sliced Fillet of Beef, Romesco, Saffron Aioli (GF, DF)  
Squash Parfait, Sultanas, Masa Crackers, (GF, V)

### **Main** [choose one to share]

Charred Leeks, Crispy Kale, Buckwheat, Labneh (GF, DFO, V)  
Free Range Pork, Broad Leaf Rocket, Apple, Tonnato Cream, Calvados (GF,DFO)  
Brisbane Valley Quail, Morcilla, Medjool Dates, Macadamia (GF, DFO)

### **Sides** [both to share]

Potato Dauphine, Brava Sauce, Manchego (V)  
Green Leaf Salad, Heirloom Tomato, Persian Feta (GF, DFO, V)

### **Dessert** [to share]

Poached Pear, Strawberry Sorbet, Burnt Meringue (GF, DF)

## **Vaquero Wine Pairing \$39pp**

*Available Everyday  
(150ml Pours & \*60ml Muscat)*

2022 Tim Adams Riesling, Clare Valley, SA  
2021 Bouchard Aine & Fils Pinot Noir, Burgandy, FR  
NV Seppeltsfield Grand Muscat, Seppeltsfield, SA

## **Premium Banquet \$85pp (Minimum Two People)**

*Available Everyday*

### **To Start** [to share]

Pacific Oysters, Verjus Mignonette (DF,GF)

### **Entrée** [both to share]

Fire Roasted Squid, Pomegranate, Chimmichurri (DF, GF)  
Wood Fired Lamb Ribs, Mojo Rojo, Dukkah (GF, DF)

### **Main** [choose one each]

Charred Leeks, Crispy Kale, Buckwheat, Labneh (GF, DFO, V)  
Market Fish, White Beans, Tomato, Black Lipped Mussels (DF, GF)  
Black Angus Rib Fillet, Lyonnaise Potato, Jus Gras (DFO, GF)  
Brisbane Valley Quail, Morcilla, Medjool Dates, Macadamia(GF, DFO)

### **Sides** [to share]

Sautéed Beans, Sobrassada Dressing, Smoked Coconut (GF, DF)

### **Dessert** [to share]

Chocolate Nemesis, Vanilla Yoghurt, Peanut Brittle (GF)