

# Vaquero

## Tapas

Pacific Oysters, Mignonette (DF,GF)	6ea
Wood Fired Oysters, Sobrassada, Guanciale (GF, DF)	7ea
Sourdough, Smoked Cultured Butter (DFO)	6pp
Warm Olives, Rosemary, Orange, Chilli (GF, DF, V)	8
Vaquero Croquetas, Black Garlic Aioli	10
Smoked Bell Peppers, Labneh, Pistachio (GF, DFO,)	14
BBQ Beef Skewers, Green Harissa, Dukkah (GFO,DF)	16
Tuna Ceviche Tostadas, Pumpkin, Avocado, Sesame (GF, DF)	17
Mushroom Parfait, Walnuts, Masa Crackers (GF)	21
Fire Roasted Squid, Sweet Corn, Nduja (GF, DFO)	24
Charcuterie, Pickles, Sourdough (GFO, DF)	14pp

## Mains

Charred Cauliflower, Pearl Barley, Goats Curd, Watercress (GFO, DFO, V)	35
Local Fish, Fregola, Prawn, Mojo Rojo (GFO, DF)	42
Roast Duck, Mustard Leaves, Apple, Calvados (GF, DF)	39
Black Angus Striploin, Spanish Tortilla, Chimichurri, Jus de Veau (GF, DFO)	46
Lamb Shortloin, Smoked Yoghurt, Buckwheat, Juniper Jus (GF, DFO)	38
Seafood Paella, Fresh Locally Sourced Seafood, Rouille Toast (GFO, DF)	59
Market Special, Accoutrements	MP

## Sides

Josper Fired Broccoli, Soured Cream, Almonds (GF, DFO, V)	15
Basque Potatoes, Pancetta, Confit Garlic, Onion Cream, Manchego (GFO, DFO)	15
Burnt Carrots, Persian Feta, Macadamia (GF, DFO, V)	14
Ensalada Cesar, Jamon, Whit Anchovies, Iberico Cheese, Croutons (GFO, DFO)	14

## Dessert

Churro Doughnuts, Lemon Curd	12
Chocolate Nemesis, Strawberry Gelato, Peanut Brittle (GF)	15
Blackberry Granita, Coconut, Meringue (GF, DF)	13
Affogato, Frangelico, Vanilla Bean Gelato, Locale Espresso (GF)	18
Triple Cream Brie, Black Apple, Figs, Masa Crackers, Croutes (GFO)	14

*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.*

## Weekly Specials

### Tuesday Tapas Night

Receive 3 Tapas for The Price of 2

### Wednesday \$29 Steak and Beverage

Black Angus Striploin, Jus de Veau, Fries (GF, DFO)  
Glass of Sauv Blanc, Shiraz or Blater Captain Sensible (3.5%)

### Thursday \$35 Duck and Pinot

Roast Duck, Mustard Leaves, Apple, Calvados (GF, DF)  
With a Glass of Pinot Noir

### \$29 Paella Special

*(Friday and Saturday Lunch Only)*

Choice of Seafood or Vegetarian Paella With a Glass of Sangria

### Daily Tapas Time

4pm-5:30pm

Discounted Tapas and Happy Hour Starting at \$5

## Four Course Banquet 79pp

*(Minimum Two People)*

### To Start [to share]

Pacific Oysters, Mignonette (GF, DF)

### Entrée [both to share]

Fire Roasted Squid, Sweet Corn, Nduja (GF, DFO)  
Mushroom Parfait, Walnuts, Masa Crackers (GF, V)

### Main [choose one each]

Charred Cauliflower, Pearl Barley, Goats Curd, Watercress (GFO, DFO, V)  
Local Fish, Fregola, Prawn, Mojo Rojo (GFO, DF)  
Lamb Shortloin, Smoked Yoghurt, Buckwheat, Juniper Jus (GF, DFO)  
Roast Duck, Mustard Leaves, Apple, Calvados (GF, DF)

**Black Angus Striploin, Spanish Tortilla, Chimichurri, Jus de Veau (GF, DFO)**  
+\$5

### Sides [to share]

Josper Fired Broccoli, Soured Cream, Almonds (DFO, GF, V)

### Dessert [to share]

Chocolate Nemesis, Strawberry Gelato, Peanut Brittle (GF) To Start

## Vaquero Wine Pairing \$39pp

*(150ml Pours & \*45ml Muscat)*

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