

# Vaquero

## Melbourne Cup Three Course Menu \$89pp

### To Start [to share]

Warm Sourdough, Smoked French Onion Butter (DFO)

### Entrée [both to share]

Prawn Cocktail, Avocado, Marie Rose, Piel del Sapo (GF, DF)  
Stuffed Zucchini Flowers, Green Romesco, Local Honey(V)  
*Add Upgrade: Pacific Oysters, Mignonette (GF, DF) \$6ea.*

### Main [choose one each]

Lamb Shortloin, Dauphinoise Potato, Brussel Sprouts, Mustard Jus (GF)  
Fazzoletti, Garden Peas, Basil Oil, Fresh Ricotta (V, DFO)  
Pan Fried Barramundi, Succotash, Aji Amarillo Salsa (GF, DF)

### Sides [to share]

Simple Garden Green Salad, Honey Dijon Vinaigrette (GF, DFO)  
*Add Upgrade: Vaquero Fries with Aioli (DF) \$14*

### Dessert [to share]

Vaquero Tiramisu, Cocoa Nibs, Vanilla Gelato

## Optional Premium 2.5 Hr Beverage Package \$59pp

House Cocktail on Arrival  
Sapporo Japanese Lager  
Balter Captain Sensible  
Verve Ambal Rose Sparkling, Burgandy  
Artigiano Pinot Grigio, Italy  
Bouchard Pinot Noir, Burgandy  
Artea Rose, Provence

Non 1 Salted Raspberry & Chamomile, VIC

(Non-Alcoholic Wine Alternative)

Rover XPA, VIC

(Non-Alcoholic)

Soft Drinks & Juices