

Vaquero

Tapas

Pacific Oysters ,Mignonette (GF,DF)	6ea
Wood Fired Oysters Rockefeller, Chilli Crunch	7ea
Sourdough, Smoked Cultured Butter (DFO)	6pp
Marinated Olives, Chilli, Rosemary, Orange (GF,DF)	8
Vaquero Croquetas, Black Garlic Aioli	12
Charred Shishito Peppers, Tarator, Hibiscus (GF,DF)	15
Kingfish Ceviche, Carrot, Fennel, Blood Orange, Horseradish (GF,DF)	25
Pan con Tomate, Jamón Serrano, Pickled Onions (GFO,DF)	19
Grilled Corn, Persian Feta, Mojo Rojo (GF,DFO)	14
Gambas Pil Pil, Sobrassada, Fregola (GFO,DF)	27
French Onion Parfait, Masa Crackers, Puffed Rice (GF,V)	18
BBQ Baby Pork Ribs, Pineapple, Dukkha (GF,DF)	19

Mains

Fazzoletti, Garden Peas, Basil Oil, Fresh Ricotta (V)	36
Wagyu Beef Skirt, Provençal Vegetables, Whipped Crème Fraiche, Port Jus (GF, DFO)	43
Local Fish, Grilled Prawn, Succotash, Salsa Verde (GF,DF)	42
Elgin Valley Chicken, Saffron & Currant Pilaf, Petite Herbs, Aji Armarillo (GF,DF)	38
Lamb Shortloin, Stir Fried Greens, Chèvre, Blueberry Bordelaise (GF,DFO)	39
Seafood Paella, Fresh Locally Sourced Seafood, Aioli, Frisée Leaves (GF, DF)	65
Market Special, Accoutrements	MP

Sides

Patata Bravas, Pancetta, Manchego (GFO, DFO)	15
Josper Fired Broccoli, Pistachio, Labneh (GF, DFO)	15
Sautéed Asparagus, Oaxaca, Sesame Praline (V, DFO)	14
Simple Green Salad, Honey Dijon Vinaigrette (GF, DF)	12

Dessert

Chocolate Nemesis, Salted Caramel Gelato, Hazelnuts, Figs (GF)	15
Ryan's Mess, Mango Sorbet, Meringue, Lemon Curd (GF, DFO)	14
Raspberry Mille-Feuille, Vanilla Diplomat	14
Affogato, Frangelico, Locale Espresso	18
Triple Cream Brie, Quince Paste, Croutes, Muscatels (GFO)	15

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 \$35 Ribs Night

BBQ Baby Pork Ribs with Apple Slaw
With a Balter Captain Sensible (3.5%) or Glass of Prosecco

Wednesday \$35 Steak Night

Wagyu Beef Skirt, Diane Sauce & Fries (GF, DFO)
With a Glass of Sauvignon Blanc, Shiraz or Balter Captain Sensible (3.5%)

Thursday \$35 Fritto Misto

Lightly Fried Seafood with Garlic Aioli
With a Glass of Tim Adams Riesling

\$35 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 / Whole table)

To Start [to share]

Pacific Oysters, Mignonette (GF, DF)

Entrée [both to share]

Charcuterie, Pickles, Sourdough (GFO, DF)
French Onion Parfait, Masa Crackers, Puffed Rice (GF, V)

Main [choose one each]

Fazzoletti, Garden Peas, Basil Oil, Fresh Ricotta (V)
Wagyu Beef Skirt, Provencal Vegetables, Whipped Crème Fraiche, Port Jus (GF, DFO)
Local Fish, Grilled Prawn, Succotash, Salsa Verde (GF, DF)
Elgin Valley Chicken, Saffron & Currant Pilaf, Petite Herbs, Aji Armarillo (GF, DF)
Lamb Shortloin, Stir Fried Greens, Chèvre, Blueberry Bordelaise (GF, DFO)

Sides [to share]

Josper Fired Broccoli, Pistachio, Labneh (GF, DFO)

Dessert [to share]

Raspberry Mille-Feuille, Vanilla Diplomat

Vaquero Wine Pairing \$39pp

NV Veuve Ambal Rose Brut, Vin Mousseux, FR
2023 Flametree Embers Chardonnay, Margeret River, WA
2022 Les Parcellaise Malbec, Pays D'OC