

Starters

Brazilian Cheese Bread	8
Served with Dukkah and olive oil – Gluten free	
Marinated Olives	10
Garlic Lime & Chilli Pan Seared Prawns	22
Marinated prawns with tomato salsa, polenta chips and salad	
Chimichurri Chicken, Chorizo & Onion Jam Quesadillas	20
Served with avocado salsa and salad	
Panko Cauliflower Arancini	20
Crispy risotto balls served with Bravas sauce, rocket and red onion salad	
BBQ Pork Ribs American Cut	24
Slow cooked in a sticky southern style BBQ sauce	

Mains

Prawn & Blue Cod Moqueca	42
Brazilian fish-based dish with coconut milk, tomato, capsicum, dende and coriander Served with Brazilian rice	
Sumac Duck breast	42
Sweet potato cumin mash, crumbled feta and roast red pepper jus	
BBQ pork ribs American cut	45
Slow cooked in sticky southern style BBQ sauce with house salad & chips	
Black Angus short rib	52
Slow cooked with an Asian style BBQ glaze & baby potatoes	
Vegan Tofu and vegetable Moqueca	40
Brazilian dish with coconut milk, tomato, capsicum, dende and coriander Served with Brazilian rice	
Trio of Vegetarian Empanadas	38
Cheese, Shallot & Semi Dry Tomato Sweet Potato, Pumpkin & Cumin Corn & Roast capsicum Served with Brazilian Rice, Black Bean, Polenta, Salad Leaves and Tomato Salsa	

Main Salads

Freshly grilled Chicken & Bacon Caesar	32
Cos lettuce, parmesan, poached egg, white anchovy, croutons & Caesars dressing	
Whole roasted Lamb rump	38
Tomato, cucumber, red onion, fetta, olives, kiss peppers, polenta & white balsamic dressing	

Steaks

Our steaks are char grilled to your liking with a port wine jus

Served with your choice of potato, onion, cheese Croquette & garlic roast field mushroom
OR salad & chips

Wagyu Rump Centre Cut	300g	marble score 7+	50
Wagyu Sirloin	280g	marble score 7+	57
Wagyu Eye fillet	240g	marble score 4+	60

Sides

Potato, onion & cheese croquette	8
Chips & Garlic Lime Mayo	9
Polenta Chips	10
Brazilian Rice and Black Bean Stew	9
Buttered Broccoli, Carrot & Sugar Snap Peas	10
Mixed Salad with Avocado Salsa	12
Rockette, Parmesan, Red Onion, White Balsamic Vinegar	11

Desserts

Caramelised pineapple Brazilian style to share

with crumbed banana, vanilla ice-cream & sticky pineapple syrup.

½ pineapple (approx. 2 people) **18** **whole pineapple** (approx. 4 people) **30**

Chocolate pudding **16**

Chocolate sauce, rhubarb compote + chocolate obsession ice-cream.

Brazilian banana split **15**

Vanilla ice-cream, Dulce de leche (Brazilian caramel),
 chocolate sauce, crumbed banana & toasted nuts.

Sticky date cake **15**

Butterscotch sauce, & vanilla ice-cream.

Churros **15**

Fresh Spanish doughnuts, dusted with cinnamon sugar,
 chocolate dipping sauce & ice-cream.

Affogato **17**

Espresso, vanilla ice-cream, and your choice of liqueur