

# From Our Smoker



ESPETUS YODER SMOKER, HAS BEEN CUSTOM MADE IN KANSAS, USA. OUR SMOKED MEATS ARE COOKED LOW AND SLOW, RESULTING IN MELT-IN-YOUR-MOUTH, SMOKEY FLAVOURED MEATS.

## Beef

- ★ 6 hour Grain Fed Smoked Beef Ribs with home made Barbecue sauce.
- ★ 12 hour smoked beef chuck with the option of “mushroom or parmesan sauce”

## Lamb

- ★ 5 hours smoked Lamb Ribs with home made Barbecue sauce.

## Pork

- ★ 5 hour Smoked Espetus Rubbed Pork Belly.



# From Our Barbecue

BRAZILIAN BARBECUE IS FUELED BY A FANATICAL DEVOTION TO HIGH QUALITY MEAT AND SPECIAL CUTS. THE HUNKS OF MEAT ARE STABBED ONTO THE SKEWER AND THEN SLOW-ROASTED ROTISSERIE-STYLE OVER NATURAL WOOD FIRE TO THE JUICINESS AND FLAVOR.

## Beef

- ★ Traditional Brazilian Style Picanha (Rump Cap) with Espetus Seasoning.
- ★ Pepper Rubbed Rump steak.
- ★ Flank Steak.
- ★ Scotch fillet.
- ★ Tritip with parmesan cheese.
- ★ Garlic rump cap with parsley flakes.
- ★ Beef with green chilli sauce.
- ★ Beef with parmesan sauce.

## Lamb

- ★ Lamb Rump marinated in Lemon & Oregano.
- ★ Lamb Ribs.

## Pork

- ★ Portuguese Style Pork Chorizo.
- ★ Pork Belly.

## Chicken

- ★ Chicken thigh fillet in a traditional Brazilian Sauce.
- ★ Chicken thigh fillet in a home made Espetus Sauce.
- ★ Chicken thigh wrapped in bacon.
- ★ Spicy chicken wings.
- ★ Chicken Hearts.
- ★ Chicken Chorizo.

## From The Sea

- ★ Salt and Pepper Calamari.



# Side Dishes

★ Creamy Baked Potatoes with Rosemary and Mozzarella

★ Brazilian Style Rice

★ Brazilian black bean

★ Farofa (cassava flour)

★ Chimmichuri sauce

★ Vinagrette sauce

★ Green chilli sauce

★ BBQ Haloumi

★ Cheese Bread

★ BBQ Pineapple

★ Fried Banana

★ BBQ Zucchini

★ Shoestring Fries

★ Garlic Bread



## Salads

★ Greek Salad With Espetus Dressing

★ Rocket and Parmesan Salad served with a Balsamic Dressing

★ Espetus Caesar Salad with Cos Lettuce crispy Bacon, shredded chicken, croutons, egg, Parmesan Cheese and a Creamy Ceasar Dressing.

★ Espetus Creamy Coleslaw

Honey Glazed Veggies



## Desserts \$8.50

★ Petit Gateau

Warm Chocolate Pudding served with Vanilla Ice Cream.

★ Passionfruit Mousse.

★ Churros

Served with Doce De Leite and Vanilla Ice Cream.

★ Vanilla Ice-Cream \$6.50

Served with either: Caramel Sauce or Warm Chocolate Fudge.

## Coffee – \$4.50

Di Lorenzo

★Long Black – Flat White – Cafe Latte – Mocha – Cappuccino – Short Black – Macchiato.

★Tea – \$4.50

★English Breakfast – Earl Grey – Peppermint – Chamomile – Green tea.



# Lunch Menu

Monday to Friday  
(12PM to 3PM)

## Taste of Espetus



- ★ Pork Set Plate – \$25
  - Pork belly
  - Rice or Chips
  - Rocket salad
  - Chimmichuri

- ★ Beef Set Plate \$28
  - Rump Cap (300g)
  - Rice or Chips
  - Rocket salad
  - Chimmichuri

- ★ Chicken Set Plate – \$22
  - Chicken Thigh (4 pcs)
  - Rice or Chips
  - Rocket salad
  - Chimmichuri



- ★ Lamb Set Plate – \$27
  - Lamb Rump (250g)
  - Rice or Chips
  - Rocket salad
  - Chimmichuri

- Loaded Fries \$19
- Cheesebread (6 pcs) \$8
- Creamy Potato \$8
- Black beans \$8
- Chips \$8
- Rice \$8
- Fried Banana (6 pcs) \$8
- Cassava Flour \$2
- Chimmichuri \$2
- Smokey Mayo \$2
- Green Chilli

- Soft Drinks \$5
- Beers \$9
- Wines \$9



# Drinks

WHETHER YOU ARE ON THE MOOD FOR A GLASS OF WHITE, A CLASSIC COCKTAIL (WITH A TWIST!) WANT TO TRY SOMETHING COMPLETELY NEW – OUR ESPETUS CREATIONS ARE SURE TO BE AN EXPERIENCE LIKE NO OTHER...WAITER PLEASE!

## \$16 Cocktail Specials

### WILD AMAZON MELON

★ An exotic, fruity jungle juice with a fresh kick. Melon, Vodka, mint, pineapple and lime.

### SAO PAULO SOUR

★ An all time favourite with an Ameretto twist. This sherbetty concoction is the perfect balance of sweet and sour. Vodka, Amerreto, lime, egg white and angostura

### Traditional Caipirinha

★ The National cocktail of Brazil. A combination of Germana Cachaca, some lime and a dash of sugar.

### Sangria Glass

★ A mix of red wine fruits & our secret mix of 6 spirits & liquers.



# Exotic Caipirinha

## BRAZIL'S NATIONAL COCKTAIL WITH A ESPETUS TWIST \$18

★ Passion Fruit / Strawberry & Lychee / Pineapple & Cinnamon / Kiwifruit



## Premium Cocktails – \$19

### COSMOPOLITAN

★ Made famous by the girls of "Sex in the City", this classic cocktail is fun and fruity. A combination of vodka, triple sec, cranberry juice, freshly squeezed lime juice, and a dash of sugar syrup.

### WHISKEY SOUR

★ A classic whiskey cocktail is subtly sweet and sour at the same time – the balance of flavours is key. Whiskey, fresh lemon juice, sugar, a dash of egg white, and Angostura Bitters

### BRAZILIAN MARTINI

★ Experience the passion of Brazilian Samba in a cocktail – shaken, not stirred. A mix of vodka, passion fruit, fresh pineapple juice, sugar syrup, and lime juice, with a splash of lemonade.

★ Mocktail Version \$10

### MOSCOW MULE

★ From Russia with love! This classic cocktail is a fresh mix of vodka, spicy ginger ale, fresh lime juice, and homemade ginger syrup.

### CAIPIRISSIMA

★ The Caipirissima is a fruity variation of the well know Brazilian Caipirinha – for those who are looking for new taste. A combination of rum, muddled pineapple, fresh lime juice and sugar syrup.

★ Mocktail Version \$10



# Espetus Jugs...

## RED OR WHITE JUGS OF SANGRIA \$46

- ★ Originating in Spain, Sangria has grown to become a popular, refreshing party drink around the world. Espetus serves this fruity wine punch which consists of red or white wine, seasonal fruit, and our secret mix of 6 spirits and liqueurs.

## CAIPIRINHA JUGS \$46

- ★ The Caipirinha is the National cocktail of Brazil. At Espetus we use Germana Cachaca, some limes and sugar to make a traditional drink and you can also choose from one of these delicious flavour combinations:  
Traditional Lime / Kiwi / Strawberry & Lychee / Pineapple & Cinnamon

## BRAZILIAN MOJITO JUGS \$46

- ★ The original Mojito used Rum as its base spirit back in 1580 something with mint that grew naturally in the cane fields. Here at Espetus we press the limes, slap the mint, pour in some gold Germana Cachaca and combine it with apple juice.

## FROZEN MARGARITA JUGS \$46

- ★ At Espetus, we add Mexican flavor to your Brazilian Margarita experience. Our Frozen Margaritas are a unique, smooth, unknown alternative. You can choose from one of these delicious flavor combinations:  
Traditional Lime / Passion Fruit / Watermelon

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## Dessert Cocktails

### ESPRESSO MARTINI - SINGLE \$18

- ★ Something for all those coffee lovers. A combination of Vodka Kahlua and a fresh shot of coffee, it's sure to give you a kick start.

### IGUAZU MUD - SINGLE \$18

- ★ Kahlua, Frangelico, Baileys and Butterscotch Schnapps blended together with vanilla ice cream and served in a martini glass.

### SWEET HEAT SHOT \$9.50

- ★ It's a Chilled 2 yrs old Cachaca (National spirit of Brazil), served with strawberries chilli and iced sugar.
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# White Wines

## Semillon Sauvignon Blanc

		Glass (150ml)	Bottle
Sparkling			
Chandon NV Sparkling Brut	France		\$55.00
Veuve Clicquot Brut NV	France		\$99.00
Sauvignon Blanc			
15 William Cole	Chile	\$10.00	\$45.00
Pinot Grigio			
18 Trapiche	Argentina	\$11.00	\$49.00
Chardonnay			
18 Trapiche	Argentina	\$11.00	\$49.00
Rose			
17 La Plancheliere	France		\$46.00



# Red Wines

		Glass (150ml)	Bottle
Pinot Noir			
18 Devil's Corner	Tasmania	\$10.00	\$49.00
Merlot			
14 Salton Volpi	Brazil	\$10.00	\$45.00
Shiraz			
17 Chris Ringland	Australia	\$10.00	\$48.00
Cabernet Sauvignon			
12 Reschke	Australia	\$10.00	\$48.00
Malbec			
14 Altosur Mendoza 'Malbec'	Argentina	\$10.00	\$49.00
Premium Malbec			
16 El Sophenia	Argentina	\$13.00	\$59.00





# Beers & Ciders

Buckets: 6 bottles of choice		
Corona / Tooheys Extra Dry / Hahn Super Dry / James Boags		\$39.00
Hahn Light		\$8.00
Tooheys Extra Dry		\$8.00
Hahn Super Dry		\$8.00
James Boags		\$8.00
Super Bock	Portugal	\$9.00
Heineken	Netherlands	\$9.00
Corona	Mexico	\$9.00
Asahi	Japan	\$9.00
5 Seeds Cider		\$9.00
James Squire 150 Lashes Pale Ale		\$9.00

## Soft Drinks / Juices H20

Guarana	Brazilian	\$5.00
Nakula Coconut Water		\$5.50
Coke / Coke Zero / Lemonade		\$5.00
Ginger Ale / Solo / Soda / Tonic		\$5.00
Cranberry / Orange juice / Pineapple juice / Apple juice		\$5.50
San Pellegrino Sparkling 750ML		\$9.00

## Spirits

Wild Turkey / Jack Daniels / Ballantines Scotch	\$10.50
Bacardi / Smirnoff Vodka / City of London Gin	\$10.50
Jameson Whiskey / Malibu / La Fee Absinth	\$10.50
Jose Cuervo Tequila	\$10.50

# Premium Spirits



Belvedere Pure / Chivas / Glenlivet	\$12.00
Havana Club Reserva 7yr	\$10.00
Partida Tequila	\$16.00



## Liqueurs



Midori / Chambord / Cointreau / Frangelico	\$9.50
Tia Maria / Kahlua / Disaronno / Limoncello	\$9.50
Southern Comfort / Galliano / Pama Pomegranate / Lychee	\$9.50



## Ports / Digestives



Averna, Montenegro	\$10.00
All Saints Port / Tokay / Muscat	\$11.00
Cognac Martell VSOP	\$13.00
Penfolds Grandfather Port	\$16.00



## Mocktails



Espetus Mocktail	\$10.00
Mojito	\$10.00
Vanilla Colada	\$10.00