

• ENTREES •

Brazilian Finger Food Tasting Plate 34

Cassava Chips, Bolinho de Bacalhau (2), Pastel de Queijo (2), Cheese Cassava Croquette(2), Coxinha (2), chilli sauce & aioli.

Marinated Olives 12

Chilli & Garlic Prawns 28

Served with bread, salad and aioli

Pastel de Queijo (V) 16

Brazilian style fried pie filled with mozzarella & herbs (4).

Coxinha 18

Brazilian style spicy chicken croquettes (4 pieces).

Bolinho de Bacalhau 20

Salted cod croquettes served with aioli sauce (6 pieces).

Bolinho de Feijoada 18

Crispy morsels filled with black beans, pork, beef & kale, crowned with crispy prosciutto and salsa (4 pieces).

Lime & Coriander Chicken Wings 16

Cassava Chips (V) 16

Served with parmesan cheese, chilli flakes and aioli

Cheese & Cassava Croquettes (V) 16

Cassava croquettes filled with three melted cheeses (4 pieces)

Burrata & Prosciutto Bruschetta 25

Buffalo burrata, prosciutto, rocket & honey on sourdough.

Trio of Dips 22

Gorgonzola, eggplant, hummus & bread.

Cheese & Herbs garlic bread 12

• MAINS •

Nachos 27

Brazilian style slow cooked beef, black beans, cheese, guacamole, sour cream, tomato salsa and jalapeños (veg option available) GF

Brazilian-Style Sizzling Picanha

Juicy grilled rump steak served on a sizzling hot iron plate,
Accompanied by chips 32 or cassava 35

Feijoada 42

A black beans stew with smoked chorizo, beef and pork served with a side rice, kale, farofa & salsa GF

Moqueca 40

Brazilian style fish stew on a coconut cream and palm oil base, served with a side of rice & salad (veg option available) GF

Prato feito 35

A typical Brazilian dish consisting of rice, black beans, salad, chips and your choice from the grill between Picanha 40 (black angus rump cap), chicken or barramundi fillet.

Eye Fillet Parmigiana 38

Served with rice, chips & salad.

Meat plate 79

Pork ribs, lamb cutlets, rump cap & chicken wings served with salad and chips.

Seafood pasta 39

Fettuccini, prawns, barramundi, salmon, swimming crab meat, mussels, chilli & sugo.

Pork ribs (500g) 38

Housemade smoked BBQ sauce & chips.

FROM THE GRILL

(Includes two sides)

SIDES

Lamb Cutlets (3 pieces) 40
Black Angus Rump Steak (250g) 40
Crispy Skin Atlantic Salmon 38

Green vegetables
Garden salad
Fries
Mash Potatoes
Jasmine Rice

• CLASSIC COCKTAILS •

Caipirinha 22

Cachaca, lime, white cane sugar.

Espresso martini 23

Vanilla vodka, Kahlya, espresso.

Spritz 18

Aperol or Campari or Limoncello, prosecco, soda water.

French Martini 22

Vodka, raspberry liqueur, pineapple juice.

Margarita 22

Tequila, Cointreau, lime juice.

Lychee Martini 22

Vodka, lychee liqueur, lychee juice, lime juice.

Negroni 23

Campari, gin, red vermouth.

Whiskey Sour 24

Bourbon, lemon juice, sugar, whites.

Amaretto Sour 24

Disaronno, lemon juice, whites.

Old Fashioned 24

Bourbon, sugar, angostura bitter.

Dry/Dirty martini 23

Gin/Vodka, extra dry vermouth, lemon twist/olive brine.