

BRONTE BELO

BRAZILIAN FOOD

BACON AND EGG BREAKFAST 15
TWO FRIED EGGS, BACON, AIOLI, RELISH, ROCKET AND YOUR CHOICE BETWEEN MILK BUN, PANINI OR WRAP.

BELO PANCAKES [VG] 23
BANANA, SEASONAL BERRIES, MAPLE SYRUP, YOGURT AND RASPBERRY COULIS.

HASH BROWN STACK 26
TWO POACHED EGGS, BACON, AVOCADO, HASH BROWN AND HOLLANDAISE SAUCE SERVED ON BAGEL.

SMASHED AVOCADO [VG] 25
TWO POACHED EGGS, PERSIAN FETA, LEMON OIL, ROASTED TOMATO, ROCKET, BALSAMIC GLAZE ON SOY LINSEED BREAD.

VEGGIE BREAKFAST BOARD [VG] 27
POACHED EGGS, AVOCADO, GRILLED HALLOUMI, ROASTED TOMATO, MUSHROOMS, SPINACH AND TOAST.

TRUFFLE POACHED EGGS 26
GRILLED MUSHROOMS, ROCKET, AVOCADO, PARMESAN, CRISP PROSCIUTTO AND TRUFFLE OIL ON SOURDOUGH BREAD.

BENEDICT BAGEL [VG] 25
TWO POACHED EGGS, SPINACH, HOLLANDAISE SAUCE AND YOUR CHOICE OF HAM, BACON, SMOKED SALMON OR HALLOUMI.

BELO SHAKSHUKA 25
SPICY TOMATO RAGU, SPANISH CHORIZO, POACHED EGGS TOPPED WITH MELTED MOZZARELLA CHEESE SERVED WITH SOURDOUGH TOAST.

ZUCCHINI AND CORN FRITTERS 25
AVOCADO, ROASTED TOMATO, RELISH, AND YOUR CHOICE OF BACON, SMOKED SALMON, OR HALLOUMI.

FOOD ALLERGY NOTICE
PLEASE BE ADVISED THAT OUR BREAKFAST DISHES ARE GARNISHED WITH EVERYTHING BAGEL SEASONING AND CONTAIN NUTS.

 **BRONTE.BELO**
APP BRONTE BELLO

BREAKFAST

(FROM 7AM TO 12PM)

BELO BIG BREAKFAST 28
BACON, CHORIZO, HASH BROWN, MUSHROOM, ROAST TOMATO AND YOUR CHOICE OF EGGS AND SOURDOUGH TOAST

EGGS ON TOAST [VG] 14
YOUR CHOICE OF TWO EGGS (FRIED, POACHED, SCRAMBLED) ON TOAST.

BREAKFAST EXTRAS
BACON \$6, SMOKED SALMON \$8, CHORIZO \$7, PROSCIUTTO \$7, HALLOUMI \$8, MUSHROOMS \$6, SPINACH \$5, AVOCADO \$5, HASH BROWN \$6, TOMATO \$4, HOLLANDAISE SAUCE \$2, EGG \$4, HOMEMADE JAM \$2, SMASHED AVOCADO \$8

PAO DE QUEIJO WAFFLES

PLAIN [GF][VG] 14

HAM AND CHEESE [GF] 18

NUTELLA [GF] 16

AÇAÍ BOWL

BELO AÇAÍ BOWL 20
SERVED WITH OUR HOMEMADE GRANOLA, BANANA, STRAWBERRIES AND COCONUT SHAVINGS.

AÇAÍ EXTRAS:
PEANUT BUTTER \$2, SHAVED ALMONDS \$2, CRUSHED CASHEWS \$2, MACADAMIA \$2, KIWI \$2, BLUEBERRY \$2, GREEK YOGURT \$1, HONEY \$1, CONDENSED MILK \$1, MILK POWDER \$1

KITCHEN & BAR LAST ORDER 20:30
\$5 CORKAGE PER BOTTLE PER PERSON
10% SURCHARGE ON WEEKENDS / 15% SURCHARGE ON PUBLIC HOLIDAYS
GF: GLUTEN FREE / VG :VEGETARIAN / V: VEGAN

BREAKFAST

BRONTE BELO

BRAZILIAN FOOD

COFFEE

LATTE	4.5 / 5.5
CAPPUCCINO	4.5 / 5.5
FLAT WHITE	4.5 / 5.5
LONG BLACK	4.5 / 5.5
MOCHA	5 / 6
HOT CHOCOLATE	4.5 / 5.5
CHAI LATTE	4.5 / 5.5
ICED COFFEE / LATTE	6.5

EXTRAS 1
EXTRA SHOT, SOY MILK, ALMOND MILK, OAT MILK

FRESH JUICES

YOUR CHOICE BETWEEN 3 OF OUR FRESH OPTIONS

APPLE / ORANGE / BEETROOT /
CARROT CELERY / GINGER 9

GREEN JUICE (VG) 10
KALE, SPINACH, APPLE, COCONUT WATER, MINT & DASH OF HONEY

MILKSHAKES

CHOCOLATE	8
VANILLA	8
STRAWBERRY	8

DRINKS

TEA

CHAMOMILE /	5
ENGLISH BREAKFAST / GREEN TEA	
/ PEPPERMINT / INDIAN CHAI /	
LEMONGRASS AND GINGER	
SYRUPS	0.5
HAZELNUT, CARAMEL	

COLD DRINKS

COKE / ZERO / LEMONADE	4.5
GUARANA	5
LEMON LIME BITTERS	5
GINGER BEER	5
SPARKLING WATER	6

SMOOTHIES

MANGO	9
BANANA	9
MIXED BERRIES	9
AÇAI (V)	10
HEALTHY SMOOTHIE (VG)	10
BANANA, COCONUT WATER, HONEY AND MINT	
TROPICAL SMOOTHIE	10
PASSIONFRUIT, MANGO, ORANGE, COCONUT WATER AND MINT	

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DRINKS | NON-ALCOHOLIC

BRONTE BELO

BRAZILIAN FOOD

LUNCH

(FROM 12PM TO 5PM)

SANDWICHES/BURGERS

WAGYU BEEF BURGER 23
WAGYU BEEF PATTIE, CHEESE, LETTUCE, TOMATO, ONIONS, AIOLI, RELISH AND A SIDE OF CHIPS.

CHICKEN SCHNITZEL BURGER 22
CHICKEN BREAST SCHNITZEL, LETTUCE, TOMATO, AVOCADO, CHEESE AND AIOLI SAUCE SERVED WITH CHIPS.

STEAK SANDWICH 26
GRILLED EYE FILLET, CHEESE, LETTUCE, TOMATO, FRIED ONIONS, BBQ SAUCE ON PANINI BREAD AND A SIDE OF CHIPS.

SALAD

BELO MEDITERRANEAN SALAD 19
MIXED LEAVES, AVOCADO, MARINATED FETTA, OLIVES, TOMATO, SPANISH ONIONS, CUCUMBER AND BALSAMIC DRESSING.

EXTRAS:
SMOKED SALMON \$8, CHICKEN \$8, GRILLED ATLANTIC SALMON \$12, HALLOUMI \$8

SHARE PLATES

COXINHA [4] 18
BRAZILIAN STYLE SPICY CHICKEN CROQUETTES.

BOLINHO DE BACALHAU [6] 20
SALTED COD CROQUETTE SERVED WITH HOMEMADE AIOLI SAUCE.

CASSAVA CHIPS [VG] 15
SERVED WITH PARMESAN CHEESE, CHILLI FLAKES AND AIOLI.

CHILLI AND GARLIC PRAWNS 27
SERVED WITH CRUSTY BREAD, A SIDE OF SALAD, AND AIOLI.

BRAZILIAN FINGER FOOD TASTING PLATE 28
CASSAVA CHIPS, BOLINHO DE BACALHAU (2), PASTEL DE QUEIJO (4), COXINHA (2), SPECIAL VINAIGRETTE AND AIOLI.

PASTEL DE QUEIJO [4] [VG] 13
BRAZILIAN STYLE FRIED PIE FILLED WITH CHEESE.

CORN CHIPS AND [V] GUACAMOLE 12

KIDS MENU

FISH AND CHIPS 13

SPAGHETTI BOLOGNESE 13

 BRONTE_BELO
APP BRONTE BELLO

KITCHEN & BAR LAST ORDER 20:30
\$5 CORKAGE PER BOTTLE PER PERSON
10% SURCHARGE ON WEEKENDS / 15% SURCHARGE ON PUBLIC HOLIDAYS
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LUNCH | SANDWICHES/BURGERS - SALADS - SHARE PLATES

BRONTE BELO

BRAZILIAN FOOD

LUNCH

(FROM 12PM TO 5PM)

PRATO FEITO [VG] [V] 28

A TYPICAL BRAZILIAN DISH CONSISTING OF RICE, BLACK BEANS, CHIPS, SALAD AND YOUR CHOICE FROM THE GRILL PICANHA, CHICKEN, FISH, OR HALLOUMI (VG) OR VEGETABLES (V) **WITH PICANHA \$32.**

BELO BURRITO BOWL [GF] 29

(VEGETARIAN & VEGAN OPTION AVAILABLE)

WAGYU BEEF SLOW COOKED FOR 12 HOURS AND SERVED WITH RICE, BLACK BEANS, POTATO SALAD AND SALSA.

FEIJOADA [GF] 40

(VEGETARIAN & VEGAN OPTION AVAILABLE)

A BLACK BEAN STEW WITH SMOKED CHORIZO, BEEF AND PORK, SERVED WITH RICE, CASSAVA FLOUR, SALSA AND KALE.

MOQUECA [GF] 37

(VEGETARIAN & VEGAN OPTION AVAILABLE)

A BRAZILIAN STYLE FISH STEW WITH COCONUT MILK AND DENDE OIL. SERVED WITH RICE AND MIXED SALAD.

BRAZILIAN NACHOS [GF] [VG] [V] 25

BRAZILIAN STYLE SLOW COOKED BEEF, BEAN, CHEESE, GUACAMOLE, SOUR CREAM, TOMATO SALSA AND JALAPENOS.

FISH AND CHIPS 23

BEER BATTERED FLATHEAD WITH SIDE OF CHIPS, SALAD AND HOMEMADE TARTAR SAUCE.

BOLOGNESE PASTA 20

SEAFOOD PASTA 30

SPAGHETTI, PRAWNS, BARRAMUNDI, SALMON, SWIM CRAB MEAT, CHILLI, AND SUGO.

EYE FILLET PARMIGIANA 36

SERVED WITH RICE, CHIPS AND SALAD.

MIX BBQ PLATE [GF] 57

BRAZILIAN BBQ MEATS (CHICKEN, LAMB CUTLETS AND RUMP CAP) RICE, BLACK BEANS, SALSA & POTATO SALAD.

FROM THE GRILL

(CHOOSE TWO SIDES)

LAMB CUTLETS (3 PIECES)

35

PERI PERI CHICKEN

26

CRISPY SKIN ATLANTIC SALMON

35

BARRAMUNDI FILLET

32

BLACK ANGUS RUMP CAP STEAK 250G

35

SAUTEED SEASONAL VEGETABLES

CHIPS

GARDEN SALAD

MASHED POTATOES

RICE

BEANS

 BRONTE_BELO
APP BRONTE BELLO

KITCHEN & BAR LAST ORDER 20:30
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LUNCH | MAINS - FROM THE GRILL

BRONTE BELO

BRAZILIAN FOOD

COFFEE

LATTE	4.5 / 5.5
CAPPUCCINO	4.5 / 5.5
FLAT WHITE	4.5 / 5.5
LONG BLACK	4.5 / 5.5
MOCHA	5 / 6
HOT CHOCOLATE	4.5 / 5.5
CHAI LATTE	4.5 / 5.5
ICED COFFEE / LATTE	6.5

EXTRAS	1
EXTRA SHOT, SOY MILK, ALMOND MILK, OAT MILK	

FRESH JUICES

YOUR CHOICE BETWEEN 3 OF OUR FRESH OPTIONS

APPLE / ORANGE / BEETROOT / CARROT CELERY / GINGER	9
GREEN JUICE (VG)	10
KALE, SPINACH, APPLE, COCONUT WATER, MINT & DASH OF HONEY	

MILKSHAKES

CHOCOLATE	8
VANILLA	8
STRAWBERRY	8

DRINKS

TEA

CHAMOMILE / ENGLISH BREAKFAST / GREEN TEA / PEPPERMINT / INDIAN CHAI / LEMONGRASS AND GINGER	5
SYRUPS HAZELNUT, CARAMEL	0.5

COLD DRINKS

COKE / ZERO / LEMONADE	4.5
GUARANA	5
LEMON LIME BITTERS	5
GINGER BEER	5
SPARKLING WATER	6

SMOOTHIES

MANGO	9
BANANA	9
MIXED BERRIES	9
AÇAÍ (V)	10
HEALTHY SMOOTHIE (VG) BANANA, COCONUT WATER, HONEY AND MINT	10
TROPICAL SMOOTHIE PASSIONFRUIT, MANGO, ORANGE, COCONUT WATER AND MINT	10

 BRONTE_BELO
APP BRONTE BELLO

KITCHEN & BAR LAST ORDER 20:30
\$5 CORKAGE PER BOTTLE PER PERSON
10% SURCHARGE ON WEEKENDS / 15% SURCHARGE ON PUBLIC HOLIDAYS
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DRINKS | NON-ALCOHOLIC

BRONTE BELO

BRAZILIAN FOOD

DRINKS

WHITE WINES

SNAPPER ROCK - SAUVIGNON BLANC
MARLBOROUGH, NEW ZEALAND 11 / 45

ANDREW PEACE - PINOT GRIGIO
MURRAY VALLEY, VICTORIA 11 / 42

IRON BARK HILL - CHARDONNAY
HUNTER VALLEY, NEW SOUTH WALES 11 / 42

MASTERPIECE SPARKLING [200ML] 13
MURRAY VALLEY, VICTORIA

RED WINES

EDEN HALL - SHIRAZ 11 / 45
BAROSSA VALLEY, SOUTH AUSTRALIA

EDEN HALL - CABERNET SAUVIGNON
BAROSSA VALLEY, SOUTH AUSTRALIA 11 / 45

WARD VALLEY - PINOT NOIR 11 / 45
MARLBOROUGH, NEW ZEALAND

BEER

COOPERS PALE ALE 10

CORONA 10

HOUSE BEER ON TAP [LAGER] 11

STONE WOOD 12

HEINEKEN 0% 9

COCKTAILS

APEROL SPRITZ 20

CAIPIRINHA 20

STRAWBERRY CAIPIROSKA 20

MARGARITA 20

ROSE

SNAPPER SAUVIGNON ROSE 11 / 45
MARLBOROUGH, NEW ZEALAND

LES HAUTS PLATEUX 12 / 45
PROVENCE, FRANCE

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DRINKS | ALCOHOLIC

BRONTE BELO

BRAZILIAN FOOD

DINNER

STARTERS

BRAZILIAN FINGER FOOD 28

TASTING PLATE

CASSAVA CHIPS (1), BOLINHO DE BACALHAU (2), PASTEL DE QUEIJO (4), COXINHA (2), SPECIAL VINAIGRETTE AND AIOLI.

CHILLI AND GARLIC PRAWNS 27

SERVED WITH CRUSTY BREAD, SIDE OF SALAD AND AIOLI.

PASTEL DE QUEIJO [VG] 13

BRAZILIAN STYLE FRIED PIE FILLED WITH CHEESE. 4 PIECES.

COXINHA [4] 18

BRAZILIAN STYLE SPICY CHICKEN CROQUETTES. 4 PIECES.

BOLINHO DE BACALHAU [6] 20

SALTED COD CROQUETTE SERVED WITH HOMEMADE AIOLI SAUCE. 6 PIECES.

CASSAVA CHIPS [VG] 15

SERVED PARMESAN CHEESE, CHILLI FLAKES AND AIOLI.

CORN CHIPS AND GUACAMOLE [V] 12

SALAD

BELO MEDITERRANEAN SALAD 19

MIXED LEAVES, AVOCADO, MARINATED FETTA, OLIVES, TOMATO, SPANISH ONIONS, CUCUMBER AND BALSAMIC DRESSING.

EXTRAS:

SMOKED SALMON \$8, CHICKEN \$8, GRILLED ATLANTIC SALMON \$12, HALLOUMI \$8

MAINS

BRAZILIAN NACHOS (GF) (VG) (V) 25

(VEGETARIAN AND VEGAN OPTIONS AVAILABLE)
BRAZILIAN STYLE SLOW COOKED BEEF, BEANS, CHEESE, GUACAMOLE, SOUR CREAM, TOMATO SALSA AND JALAPEÑOS.

BELO BURRITO BOWL 29

(GF) (VEGETARIAN & VEGAN OPTION AVAILABLE)
WAGYU BEEF SLOW COOKED FOR 12 HOURS AND SERVED WITH RICE, BLACK BEANS, POTATO SALAD AND SALSA.

FEIJOADA (GF) (VEGETARIAN & VEGAN OPTION AVAILABLE) 40

A BLACK BEAN STEW WITH SMOKED CHORIZO, BEEF AND PORK, SERVED WITH RICE, CASSAVA FLOUR, SALSA, AND KALE.

MOQUECA (GF) (VEGETARIAN & VEGAN OPTION AVAILABLE) 37

A BRAZILIAN STYLE FISH STEW WITH COCONUT MILK AND DENDÉ OIL. SERVED WITH RICE AND MIXED SALAD.

MIX BBQ PLATE (GF) 57

BRAZILIAN BBQ MEATS (CHICKEN, LAMB CUTLETS AND RUMP CAP) RICE, BLACK BEANS, SALSA & POTATO SALAD.

PRATO FEITO (GF) (VG) (V) 28

A TYPICAL BRAZILIAN DISH CONSISTING OF RICE, BLACK BEANS, CHIPS, SALAD AND YOUR CHOICE FROM THE GRILL PICANHA, CHICKEN, FISH, OR HALLOUMI (VG) OR VEGETABLES (V) **WITH PICANHA \$32.**

EYE FILLET PARMIGIANA 36

SERVED WITH RICE, CHIPS AND SALAD

SEAFOOD PASTA 30

SPAGHETTI, PRAWNS, BARRAMUNDI, SALMON, SWIM CRAB MEAT, CHILLI, AND SUGO.

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APP BRONTE BELLO

KITCHEN & BAR LAST ORDER 20:30
\$5 CORKAGE PER BOTTLE PER PERSON
10% SURCHARGE ON WEEKENDS / 15% SURCHARGE ON PUBLIC HOLIDAYS
GF: GLUTEN FREE / VG :VEGETARIAN / V: VEGAN

DINNER | STARTERS - MAINS

BRONTE BELO

BRAZILIAN FOOD

DINNER

FROM THE GRILL

(CHOOSE TWO SIDES)

LAMB CUTLETS (3 PIECES)	35	SAUTEED SEASONAL VEGETABLES
PERI PERI CHICKEN	26	CHIPS
CRISPY SKIN ATLANTIC SALMON	35	GARDEN SALAD
BARRAMUNDI FILLET	32	MASHED POTATOES
BLACK ANGUS RUMP CAP STEAK 250G	35	RICE
		BEANS

KIDS MENU

FISH AND CHIPS	13	FISH AND CHIPS	23
SPAGHETTI BOLOGNESE	13	BEER BATTERED FLATHEAD, GARDEN SALAD, CHIPS AND TARTARE SAUCE	

PIZZA

(GLUTEN FREE BASE IS AVAILABLE \$4)

MARGHERITA [VG]	23	BELO	28
SUGO, FIORE DI LATTE, BUFFALO MOZZARELLA, BASIL.		WHITE BASE, FIORE DI LATTE, SHAVED PARMESAN, PROSCIUTTO, ROCKET, SEMI-SUNDRIED TOMATOES, TRUFFLE OIL	
HAM AND PINEAPPLE	23	CARNE	28
SUGO, FIORE DI LATTE, HAM OFF THE BONE, NORTH QUEENSLAND PINEAPPLE.		SUGO, FIORE DI LATTE, PEPPERONI, HAM OF THE BONE, BACON, CHORIZO	
VEGE [VG]	26	ANCHOVY	25
SUGO, FIORE DI LATTE, EGGPLANT, SPINACH, MUSHROOMS, OLIVES, ZUCCHINI AND ROASTED GARLIC.		SUGO, FIORE DI LATTE, OLIVES, ANCHOVIES, ROASTED GARLIC, CHILLI FLAKES	
CAMARÃO	28	PEPPERONI	23
SUGO, PRAWNS, ZUCCHINI, ROASTED GARLIC, FIORE DI LATTE, CHILLI FLAKES.		SUGO, FIORE DI LATTE, PEPPERONI AND HERBS	
PERI PERI CHICKEN	26		
SUGO, FIORE DI LATTE, SPANISH ONIONS, SPINACH, CAPSICUM AND PERI PERI SAUCE.			

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DINNER | FROM THE GRILL - PIZZA

BRONTE BELO

BRAZILIAN FOOD

DRINKS

WHITE WINES

SNAPPER ROCK - SAUVIGNON BLANC
MARLBOROUGH, NEW ZEALAND 11 / 45

ANDREW PEACE - PINOT GRIGIO
MURRAY VALLEY, VICTORIA 11 / 42

IRON BARK HILL - CHARDONNAY
HUNTER VALLEY, NEW SOUTH WALES 11 / 42

MASTERPIECE SPARKLING [200ML] 13
MURRAY VALLEY, VICTORIA

RED WINES

EDEN HALL - SHIRAZ 11 / 45
BAROSSA VALLEY, SOUTH AUSTRALIA

EDEN HALL - CABERNET SAUVIGNON
BAROSSA VALLEY, SOUTH AUSTRALIA 11 / 45

WARD VALLEY - PINOT NOIR 11 / 45
MARLBOROUGH, NEW ZEALAND

ROSE

SNAPPER SAUVIGNON ROSE 11 / 45
MARLBOROUGH, NEW ZEALAND

LES HAUTS PLATEUX 12 / 45
PROVENCE, FRANCE

BEER

COOPERS PALE ALE 10

CORONA 10

HOUSE BEER ON TAP [LAGER] 11

STONE WOOD 12

HEINEKEN 0% 9

COCKTAILS

APEROL SPRITZ 20

CAIPIRINHA 20

STRAWBERRY CAIPIROSKA 20

MARGARITA 20

NO ALCOHOLIC

COKE / ZERO / LEMONADE 4.5

GUARANA 5

LEMON LIME BITTERS 5

GINGER BEER 5

SPARKLING WATER 6

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