

NOSSO CAFÉ

JUST TOAST

Your choice of toast with butter and one spread on the side.....\$9

- Sourdough, Seeded Dark Rye, Long Roll, Fruit Toast.
- Peanut Butter, Strawberry Jam, Vegemite, Cheese Spread.

EGGS ON TOAST

Poached or Fried eggs on toasted sourdough bread.....\$14

- Scrambled Eggs + \$2

SMASHED AVOCADO - (V)

Toasted seeded dark rye, smashed avocado, fetta cheese, 2 poached eggs, cherry tomatoes & hemp seeds.....\$25

PROSCIUTTO CHILLI SCRAMBLED

Toasted seeded dark rye, cheesy chilli scrambled eggs, prosciutto & spinach.....\$26

ADD ON	
GF Bread	\$2
Egg	\$3
Hollandaise Sauce	\$3
Extra Toast	\$3
Avocado	\$4
Baked Tomato	\$4
Halloumi	\$6
Mushroom	\$6
Smoked Salmon	\$6
Bacon	\$6
Chorizo	\$6

BRAZILIAN BREAKFAST

Scrambled eggs on toasted soft long roll with ham and cheese, bacon, 3x cheese bread. Served with cheese spread and watermelon on the side.....\$26

MUSHROOM W. CASHEW CHEESE - (VE)

Toasted seeded dark rye, roasted mushrooms, cashew cheese, crispy sweet potatoes, radish & hemp seeds.....\$26

FRIED CHICKEN WAFFLE W. MAPLE

Fried chicken thigh fillet on waffle with bacon & maple syrup.....\$26

PÃO DE QUEIJO PORK BENNY- (GF)

Brazilian cheese bread, pulled pork, 2 poached eggs, smoked paprika, spinach & hollandaise sauce.....\$28

SNACKS

CHIPS

Served with tomato sauce.....\$9

SWEET POTATOES CHIPS

Served with tomato sauce.....\$9

CASSAVA CHIPS - (VE)

Deep fried cassava chips.....\$10

PÃO DE QUEIJO (5) - (GF / V)

House made baked cheese bread served with cheese spread.....\$9

CHEESE BALLS (5) - (V)

Deep fried potato dough filled with cheese served with truffle mayo.....\$13

COXINHA (3)

Deep-fried potato dough filled with shredded chicken & cream cheese.....\$13

KIBE (2)

Deep fried minced beef and buckwheat filled with cheese.....\$13

COMBO

(1) kibe (2) coxinhas (2) cheese balls.....\$18

Any extra sauce \$2

SWEET OPTION

Pancakes

Served with mixed berry coulis, strawberry, vanilla ice cream & maple syrup on the side.....\$18

Fruit Salad

Seasonal fruits, greek yoghurt, honey & chia
ADD House made Granola \$2.....\$16

Papaya Dream

Papaya fruit, greek yoghurt, house made granola, honey & chia.....\$16

Açaí Bowl - (VE)

Served with banana, strawberries, blueberries, house made granola & coconut flakes.....\$18

Dragon Fruit Bowl - (VE)

Served with banana, strawberries, blueberries, house made granola & coconut flakes.....\$18

Peanut Butter	\$2	Condensed Milk	\$2	Granola	\$2
Nutella	\$2	Milk Powder	\$2	Honey	\$2

KIDS

Chips

Served with tomato sauce.....\$6

Cheese Toastie

Sourdough bread with butter & cheese.....\$9

ADD Ham \$2 / ADD Tomato \$2

Kids Combinho

(1) Coxinha (3) Cheese balls + Chips.....\$14

Kids Pancake

Served with strawberry, vanilla ice cream.....\$12

& maple syrup on the side

Please let us know of any allergies

V - VEGETARIAN

VE - VEGAN

GF - GLUTEN FREE

No alteration on menu items

as we have a small kitchen

Thank you for your understanding

NOSSO CAFÉ

STARTERS

CHIPS

Served with tomato sauce.....\$9

SWEET POTATOES CHIPS

Served with tomato sauce.....\$9

CHEESE BALLS (5) - (V)

Deep fried potato dough filled with cheese & truffle mayo on side.....\$13

COXINHA (3)

Deep-fried potato dough filled with shredded chicken & cream cheese.....\$13

CASSAVA CHIPS - (Ve)

Deep fried cassava chips.....\$10

PÃO DE QUEIJO (5) - (GF / V)

House made baked cheese bread served with cheese spread.....\$9

KIBE (2)

Deep fried minced beef and buckwheat filled with cheese.....\$13

COMBO

(1) kibe (2) coxinhas (2) cheese balls.....\$18

Any extra sauce \$2

BRUNCH

EGGS ON TOAST

Poached or Fried eggs on toasted sourdough bread.....\$14

- Scrambled Eggs + \$3

SMASHED AVOCADO - (V)

Toasted seeded dark rye, smashed avocado, fetta cheese, 2 poached eggs, cherry tomatoes & hemp seeds.....\$25

MUSHROOM W. CASHEW CHEESE - (Ve)

Toasted seeded dark rye, roasted mushrooms, cashew cheese, crispy sweet potatoes, radish & hemp seeds.....\$26

PÃO DE QUEIJO PORK BENNY - (GF)

Brazilian cheese bread, pulled pork, 2 poached eggs, smoked paprika, spinach & hollandaise sauce.....\$28

FRIED CHICKEN WAFFLE W. MAPLE

Fried chicken thigh fillet on waffle with bacon & maple syrup.....\$26

ADD ON		Egg	\$3	Avocado	\$4	Smoked Salmon	\$6
GF Bread	\$2	Hollandaise Sauce	\$3	Halloumi	\$6	Chorizo	\$6
Extra Toast	\$3	Baked Tomato	\$4	Mushroom	\$6	Bacon	\$6

TRIP TO BRAZIL

STROGANOFF - (GF)

Diced chicken with mushrooms in a creamy nap sauce, served with rice & potato straws.....\$26

BOBÓ DE CAMARÃO - (GF)

Creamy cassava with prawns, cheese & rice.....\$28

BRAZILIAN STYLE

Your choice of two skewers served with beans, rice, cassava kale flour, salad & chips.....\$30

Beef - Chicken - Chicken Heart - Chicken with Bacon - Chorizo - Prawns - Mozzarella with Bacon - Halloumi - Veggies. ADD Fried Egg + \$3 - Vinaigrette + \$3

FEIJOADADA - (GF)

Black beans stew brewed with a variety of pork served with rice, cassava kale flour, vinaigrette & orange slices.....\$32

ADD Fried Egg + \$3

VEGGIE BURGER - (V)

Brioche bun, grilled mushroom, halloumi, tomato relish, spinach & chips on side.....\$25

CHICKEN BURGER

Brioche bun, fried crumbled chicken thigh fillet, avocado, cheese, chipotle sauce & chips on side.....\$25

PICANHA BURGER

Brioche bun, 150g of rump cap burger, cheese, truffle mayo, lettuce & chips on side.....\$27

ADD Fried Egg \$3

CHICKEN PARMIGIANA

Fried crumbled chicken thigh fillet with napoletana sauce and cheese served with mix salad & chips on side.....\$25

ADD Rice + \$3 - ADD Ham + \$2

EASY LUNCH

SALADS

COOL SALAD

Mix lettuce, cherry tomatoes, avocado, mozzarella, cucumber hemp seeds & sesame seeds with honey mustard sauce & your choice of protein.....\$25

Smoked Salmon - Chicken - Halloumi

SALADA - (Ve)

Cucumber, red onion, cherry tomato & mix lettuce served in our house made lemony sauce.....\$16

SWEET OPTION

Fruit Salad

\$16

Seasonal fruits, greek yoghurt, honey & chia

ADD House made granola \$2

Papaya Dream

\$16

Papaya fruit, greek yoghurt, house made granola, honey & chia

Açaí Bowl - (Ve)

\$18

Served with banana, strawberries, blueberries, house made granola & coconut flakes

Dragon Fruit Bowl - (Ve) \$18

Served with banana, strawberries, blueberries, house made granola & coconut flakes

Peanut Butter	\$2	Granola	\$2
Nutella	\$2	Milk Powder	\$2
Condensed Milk	\$2	Honey	\$2

KIDS

Chips

\$6

Served with tomato sauce

Cheese Toastie

\$9

Sourdough bread with butter & cheese

ADD Ham \$2 - ADD Tomato \$2

Kids Combinho

\$14

(1) Coxinha (3) Cheese balls + Chips

Kids Pancake

\$12

Served with strawberry, vanilla ice cream & maple syrup on the side

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HOT DRINKS

Espresso	\$4	Cappuccino	\$5	Babyccino	\$2.5
Piccolo	\$4	Mocha	\$5	Puppuccino	\$3
Macchiato	\$4	Long Black	\$5	Dirty Chai	\$5.5
Flat White	\$5	Hot Chocolate	\$5	Matcha	\$5.5
Latte	\$5	Chai Latte	\$5.5	Turmeric Latte	\$5.5

COLD DRINKS

Iced Latte	\$6	Iced Coffee	\$7.5
Iced Long Black	\$6	Iced Mocha	\$7.5
Iced Matcha	\$6.5	Iced Chocolate	\$7.5
Iced Chai Latte	\$6.5	☘ Café com Laranja	\$9
Iced Dirty Chai	\$7.5	Affogato	\$8
		Add Liqueur	\$4

POT OF TEA

English Breakfast	\$5
Lemongrass	\$5
Peppermint	\$5
Green Tea	\$5
Earl Grey	\$5

ADD ON \$1 = Large | Almond Milklab | Oat Milklab | Soy Bonsoy | Lactose Free Zymil | Coconut Milklab | Extra Shot | Decaf | Caramel | Vanilla | Hazelnut | Honey | Whipped Cream

SOFT DRINKS

Coca Cola	\$5
Coca Cola Zero	\$5
Solo	\$5
☘ Guaraná	\$5.50

JUICES

Orange Juice	\$6.5
Apple Strawberry	\$6.5
Pineapple	\$6.5
Kids Apple Juice	\$5

THICKSHAKES

Caramel	\$9
Chocolate	\$9
Strawberry	\$9
☘ Sonho de Valsa	\$12

Sparkling Water \$5

BEER

Heineken	\$8
Coopers Pale Ale	\$9
Ginger Beer	\$9
Apple Cider	\$9

Espresso Martini

Vodka, Kahlúa Liqueur & Double Espresso
\$20

Caipiroska

Vodka, sugar and fruit (Lime or Strawberry)
\$19

COCKTAIL



Caipirinha

The favourite drink in Brazil - Cachaça, sugar and fruit (Lime or Strawberry)

\$20

Mimosa

Prosecco & Orange Juice
\$14

Aperol Spritz

Aperol, Prosecco & Soda with Orange
\$18

WHITE WINE

PROSECCO	Glass	
Tempus Two, Hunter Valley NSW.....	\$14	
SAUVIGNON BLANC	Glass Bottle	
Lobethal Road, Adelaide Hills SA.....	\$15	\$50
SPARKLING	Bottle	
Sidewood Estate, Adelaide Hills SA.....	\$50	

RED WINE

SHIRAZ	Glass Bottle	
Mother's Milk - First Drop, Barossa Valley SA.....	\$15	\$50
TEMPRANILLO	Bottle	
Tim Gramp, Clare Valley SA.....	\$48	
GRENACHE ROSE	Glass Bottle	
Gorgeous, Thistledown Wine Company SA.....	\$15	\$50