

BRONTE BELO

COOGEE BEACH

BACON AND EGG BREAKFAST 15

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

HASH BROWN STACK 26

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

BENEDICT BAGEL 25

TWO POACHED EGGS, SPINACH, HOLLANDAISE SAUCE AND YOUR CHOICE OF HAM, BACON, SMOKED SALMON OR HALLOUMI.

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.

BREAKFAST

(FROM 7AM TO 12PM)

TRUFFLE POACHED EGGS 26

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

ZUCCHINI AND CORN FRITTERS 25

AVOCADO, ROASTED TOMATO, YOUR CHOICE OF BACON, SMOKED SALMON, OR HALLOUMI AND TOMATO RELISH.

BELO BIG BREAKFAST 28

BACON, CHORIZO, HASH BROWN, MUSHROOM, ROAST TOMATO AND YOUR CHOICE OF EGGS AND SOURDOUGH TOAST.

PICANHA BREAKY SANDWICH 26

TWO THIN SLICES OF PICANHA, TWO FRIED EGGS, ROCKET, AIOLI AND PANINI

BELO SHAKSHUKA 25

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

HEALTHY OMELETTE 23

SPINACH, PERSIAN FETA, ROASTED TOMATO, MUSHROOMS SERVED WITH A PIECE OF TOAST.

FOOD ALLERGY NOTICE

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

\$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

COOGEE BEACH

BREAKFAST

(FROM 7AM TO 12PM)

TOASTIE 13

HAM AND CHEESE TOASTIE

TRADITIONAL PORRIDGE 17

SERVED WITH BANANA, SEASONAL BERRIES, HONEY AND ROASTED ALMOND FLAKES

BELO PANCAKES [VG] 23

BANANA, SEASONAL BERRIES, MAPLE SYRUP, YOGURT AND RASPBERRY COULIS

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

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10% SURCHARGE ON WEEKENDS / 15% SURCHARGE ON PUBLIC HOLIDAYS
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BREAKFAST

BRONTE BELO

COOGEE BEACH

DRINKS

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 LONG BLACK / ICED LATTE	6

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

SYRUPS	0.5
CARAMEL, VANNILA, HAZELNUT	

FRESH JUICES

YOUR CHOICE BETWEEN 3 OF OUR FRESH OPTIONS

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

MILKSHAKES

CHOCOLATE	8
VANILLA	8
STRAWBERRY	8
CARAMEL	8

TEA

ENGLISH BREAKFAST	5
GREEN TEA / PEPPERMINT / EARL GRAY / INDIAN CHAI / LEMONGRASS / CHAMOMILE AND GINGER	

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]	10
BANANA, COCONUT WATER, HONEY AND MINT	
TROPICAL SMOOTHIE	10
PASSIONFRUIT, MANGO, ORANGE, COCONUT WATER AND MINT	

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BRONTE BELO

COOGEE BEACH

LUNCH & BRUNCH

(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 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 [V6] 15

SERVED WITH PARMESAN CHEESE, CHILLI FLAKES 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] [V6] 13

BRAZILIAN STYLE FRIED PIE FILLED WITH CHEESE.

CORN CHIPS AND GUACAMOLE [V] 12

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LUNCH | SANDWICHES | BURGERS | SALAD | SHARE PLATES

BRONTE BELO

COOGEE BEACH

BRUNCH

HEALTHY OMELETTE 23

SPINACH, PERSIAN FETA, ROASTED TOMATO, MUSHROOMS SERVED WITH A PIECE OF TOAST.

BELO BIG BREAKFAST 28

BACON, CHORIZO, HASH BROWN, MUSHROOM, ROAST TOMATO AND YOUR CHOICE OF EGGS AND SOURDOUGH TOAST.

VEGGIE BREAKFAST BOARD [VG] 27

POACHED EGGS, AVOCADO, GRILLED HALLOUMI, ROASTED TOMATO, MUSHROOMS, SPINACH AND TOAST.

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.

KIDS MENU

FISH AND CHIPS 13

SPAGHETTI BOLOGNESE 13

LUNCH & BRUNCH

(FROM 12PM TO 5PM)

LUNCH

PRATO FEITO [VG] 28

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

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] 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

\$5 CORKAGE PER BOTTLE PER PERSON
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COFFEE

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

SYRUPS	0.5
CARAMEL, VANNILA, HAZELNUT	

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KALE, SPINACH, APPLE, COCONUT WATER, MINT & DASH OF HONEY	

MILKSHAKES

CHOCOLATE	8
VANILLA	8
STRAWBERRY	8
CARAMEL	8

DRINKS

TEA

ENGLISH BREAKFAST	5
GREEN TEA / PEPPERMINT / EARL GRAY / INDIAN CHAI / LEMONGRASS / CHAMOMILE AND GINGER	

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]	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

COOGEE BEACH

WHITE WINES

SNAPPER ROCK -
SAUVIGNON BLANC 45
MARLBOROUGH, NEW ZEALAND

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

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

MASTERPIECE SPARKLING
CHARDONNAY (200ML) 13
MURRAY VALLEY, VICTORIA

RED WINES

EDEN HALL
SHIRAZ 11 / 45
BAROSSA VALLEY, SOUTH AUSTRALIA

EDEN HALL
CABERNET SAUVIGNON 45
BAROSSA VALLEY, SOUTH AUSTRALIA

WARD VALLEY
PINOT NOIR 45
MARLBOROUGH, NEW ZEALAND

DRINKS

BEER

COOPERS PALE ALE 10

STONE WOOD 12

CORONA 10

BEER ON TAP (LARGER) 11

HEINEKEN 0% 9

COCKTAILS

APEROL SPRITZ 20

CAIPIRINHA 20

STRAWBERRY
CAIPIROSKA 20

MARGARITA 20

ROSE

SNAPPER SAUVIGNON
ROSE 45
MARLBOROUGH, NEW ZEALAND

LES HAUTS 12 / 45
PLATEUX
PROVENCE, FRANCE

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