



Starters

Brazilian Cheese Bread	8
Authentic Brazilian Tapioca cheese bread With Brazil Nut Dukkah and Olive Oil – Gluten free	
Marinated Olives	8
Garlic Lime & Chilli Pan Seared Prawns	22
Marinated prawns with tomato salsa, polenta chips and rocket	
Chimichurri Chicken, Chorizo & Onion Jam Quesadillas	20
Served with avocado salsa and salad	
Baby Beetroot, Palm Heart & Fetta Salad	20
With crispy polenta, kiss peppers and salad leaves	
BBQ Pork Spare Ribs	24
Slow cooked in a southern style BBQ sauce	



Mains

Prawn and Snapper Moqueca	40
Northern Brazil fish-based dish with coconut milk, tomato, capsicum, dende and coriander Served with Brazilian rice	
Wagyu Beef grain fed steak with port wine jus	
Served with potato onion croquette, garlic roast mushroom or salad and chips	
Eye fillet 220g marble score 4+	46
Sirloin 320g marble score 5+	45
Rump 300g marble score 2+	40
Sumac Duck breast	40
Sweet potato cumin mash, crumbled feta and roast red pepper jus	
Trio of Vegetarian Empanadas	36
Served with house sides Cheese, Shallot & Semi Dry Tomato Sweet Potato, Pumpkin & Cumin Corn & Roast capsicum	
BBQ pork spare ribs full rack	42
Slow cooked in southern style BBQ sauce with house salad & chips	

Main Salads

Freshly grilled Chicken & Bacon Caesar salad	28
Cos lettuce, parmesan, poached egg, anchovy, Caesars dressing	
Whole roasted Lamb rump with Gaucho salad	36
Tomato, cucumber, red onion, sheep fetta, olives, kiss peppers, white balsamic dressing	



Sides

Mixed Salad with Avocado Salsa	9
Buttered Broccoli & Carrot	9
Chips & Garlic Lime Mayo	9
Polenta Chips	10
Potato & Onion Croquette	7
Brazilian rice and black bean stew	9

House sides (served with empanadas)

Brazilian rice, black bean, polenta, salad leaves and tomato salsa