

DINNER

BURGERS

Vege Burger

Cauliflower, brown rice & quinoa patty with an avocado, coriander & pistachio sauce, latin slaw, turmeric & coconut yoghurt & smoked cheddar, with fries & tomato chutney (v) \$22
Swap for vegan cheddar & bun (vg) add \$3

Gaicho Burger

Spiced beef & chorizo patty, cheddar, latin slaw, chili mayo, pickles, lettuce & tomato chutney with fries & chili mayo \$21
add bacon \$3

Frango Burger

Coconut & rice flour crispy chicken, smoky stonefruit BBQ sauce, onion rings & brie, with beer-battered fries & chili mayo (g/f*) \$23
add bacon \$3

Please inform staff of any allergies or dietary requirements

v = vegetarian

vg = vegan

vg* = vegan available

upon request, please ask server

g/f = gluten free or

available on request,

please ask server

g/f* = gluten free bread

available for \$2 extra

SMALL PLATES

Pão de Queijo

Baked Brazilian cheese bread balls with chili mayo (v, g/f) \$9

Beer-battered Fries

Rosemary & garlic fries with chili mayo (v, vg*) \$8.5

Pan-fried Greens

Pan-fried green beans, broccolini & zucchini with crispy chickpeas & lemon (vg, g/f) \$9

Mariscos Bebemos

Mussels & clams steamed in white wine, garlic, chili & coriander, with sourdough (g/f*) \$16

Papa Rellena

Smoky eggplant & potato croquettes with an avocado, coriander & pistachio dip (vg) \$12

Coxinha de Frango

Shredded chicken & cream cheese filled croquettes, with chili mayo \$13

Calamari

Deep fried calamari with jalapeño tartar (g/f) \$9.5

Pulled Pork Sliders

Pulled pork, BBQ sauce & latin slaw \$14
Swap for halloumi (v) \$12

Fried Chicken

Marinated chicken pieces coated in sweet potato flour, with a turmeric & coconut yoghurt dip (g/f) \$12

Tempura Zucchini

Coconut flour battered zucchini with a balsamic maple reduction (vg, g/f) \$12

Pequena Salada

Rocket, avocado, red onion & poppy seed dressing (vg, g/f) \$8.5

LARGE PLATES

Xinxim de Galinha

Chicken thigh & prawn in a peanut, cashew, ginger, chili & coconut sauce, served with rice (g/f) \$22

Picanha

Marinated rump steak with garlic & rosemary crushed potatoes, broccolini & balsamic reduction & roasted tomato (g/f) \$26

Cassava Gnocchi

House made cassava gnocchi with almond butter & sage, on a red pepper & tomato sauce, with slow roasted balsamic tomatoes & shaved parmesan (vg*, g/f) \$20

Moqueca de Peixe

Bahian seafood stew of prawns, fish, mussels, red peppers, tomato, coriander & coconut milk, with rice.
Single serve or share a pot for two (g/f) \$23/\$38

Moqueca Vegetariana

Aubergine, sweet potato, zucchini, red peppers, coconut milk, tomato & coriander, served with rice.
Single serve or share a pot (vg, g/f) \$21/\$35

Feijoada

Slow cooked black bean stew with beef, spicy chorizo & pork, served with coconut farofa & rice.
Single serve or share a pot (g/f) \$22/\$38

Halloumi Salad

Nectarine, avocado, rocket & pan fried halloumi with poppy seed dressing, dukkah, lemon & crispy chickpeas (vg, g/f) \$22
Vegan version available with grilled aubergine \$19

DESSERTS

Sorvete

Trio of seasonal ice cream, brandy snap & mixed summer berries \$10
Ask server for flavours

Churros

South American doughnuts in cinnamon & brown sugar, with chocolate sauce \$8
add vanilla bean ice cream \$4