

# BEBEMOS

## SMALL PLATES

**Pão de Queijo** \$9  
Brazilian cheese bread balls with chili mayo (v, gf)

**Tempero Baiano Calamari** \$9.5  
Tempero Baiano seasoned calamari rings, with jalapeño tartar (gf)

**Ceviche Cups** \$14  
Line caught fish, red pepper, spring onion & radish with lemon, a fennel top & micro coriander, in mini tortilla cups (gf\*)

**Tempero Baiano Chicken** \$12  
Piri-Piri marinated chicken seasoned in Tempero Baiano, with smoky stonefruit BBQ sauce (gf)

**Mini Panqueca de Carne Moida** \$12  
Bite-sized pancakes rolled with ground beef & red pepper salsa

**Espétinho** \$11  
Chargrilled halloumi & green pepper skewers, with chimichurri sauce (v, gf)

**Champiñones Chorizo** \$12  
Field mushroom with chorizo, garlic, onion & shaved parmesan  
Swap chorizo for our house smoked tofu & aubergine & kūmara (vg)

**Acareje** \$12  
Black-eyed pea fritters with garlic prawn & served with chimichurri sauce  
Swap for smoky tomato & red pepper salsa (vg) \$10

**Street Tacos** \$12  
Mini corn tacos with rice flour & vodka battered line caught fish or battered tofu, with chili & lime remoulade, pickled cabbage, radish & avocado slices (vg\*, gf)

## TASTING BOARDS

**Spice** \$35.5  
Acaraje, Mini Panqueca, Champiñones Chorizo

**Seafood** \$36  
Three Fish Tacos, Ceviche & Calamari

**Vegetarian** \$32  
Pao de Queijo, Espétinho, Champiñones with smoked tofu

**Please inform staff of any allergies or dietary requirements**

v = vegetarian; vg = vegan; vg\* = vegan available upon request, gf = gluten free but not suitable for coeliac, please check with staff gf\* = gluten free bread available for \$2 extra

## BURGERS

**Black Bean** \$21  
Spicy black bean & chickpea burger with latin slaw, cheddar, chimichurri sauce & aioli, with beer battered fries & tomato chutney  
Swap for vegan cheddar & bun \$24

**Gaucha** \$22  
Spiced beef & chorizo patty, cheddar, latin slaw, habanero mustard, pickles, tomato chutney in a poppyseed milk bun, with beer battered fries & chili mayo  
add bacon \$3

**Tempero Baiano Frango** \$22  
Piri-Piri marinated chicken seasoned in Tempero Baiano spices, with Brie, latin slaw, smoky stonefruit BBQ sauce, topped with onion rings, served with beer battered fries (gf\*)

## SHARING PLATES

**Ceviche** \$23  
Line caught fish, red & yellow pepper, spring onion & radish, with lemon, a fennel top, sliced avocado & micro coriander (gf)

**Chupe de Centolla** \$21  
Chilean crab dip with crab, prawns, line caught fish & milk-soaked bread, gratinéed Parmesan crust & toasted tortilla chips

**Mariscos Bebemos** \$20  
Mussels & clams in coconut cream, white wine, garlic, chili & coriander, with toasted sourdough (gf\*)

## DESSERTS

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

**Sorvete** \$10  
Trio of seasonal ice cream, brandy snap & berry coulis  
Ask server for flavours

## MAINS

**Tacos** \$21  
Corn tacos with rice flour & vodka battered line caught fish or battered tofu, with chili & lime remoulade, pickled cabbage, radish & avocado slices (vg\*, gf)

**Mushroom Quinotto** \$21  
Pan-fried portobello mushroom quinoa risotto, with parmesan, micro coriander & red pepper salsa (vg\*, gf)

**Steak Churrasco** \$26  
Cumin & onion marinated steak cooked to your liking, with chimichurri & tomato, avocado, sweet corn & red pepper salad (gf)

**Biribando salad** \$21  
Julienned carrots, beetroot, cucumber, shredded coconut, mint & parsley, in lemon garlic yoghurt, with pickled red cabbage, toasted chickpeas & black sesame seeds (vg\*, gf)  
add halloumi \$5

**Panqueca Burrito Bowl** \$19  
Smoked kūmara, aubergine, chili beans & red pepper in a Brazilian-style crêpe, with rice, corn, avocado, roast pepper & coriander salsa (vg\*)  
add halloumi \$5

**Feijoada** \$22/38  
Brazil's national dish is a slow cooked black bean stew with beef, spicy chorizo & pork, served with coconut farofa, sliced fresh orange & rice.  
Single serve or share a pot for two (gf)

**Moqueca de Peixe** \$25/40  
Bahian seafood stew of prawns, fish, mussels, clams, red peppers, coriander, tomato & coconut milk, served with rice. Single serve or share a pot for two (gf)

**Vegan Moqueca** \$23/38  
Bahian stew with aubergine, smoked kūmara, red pepper & seasonal greens in moqueca sauce, served with rice. Single serve or share a pot for two

## SIDES

**Beer-battered Fries** \$8.5  
Fries with chili mayo (vg\*)

**Pan-fried Greens** \$9  
Seasonal greens with crispy chickpeas & lemon (vg\*, gf)