

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 (vg*)	\$24
Gaicho	\$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 house Tempero Baiano with brie, latin slaw, smoky stonefruit BBQ sauce, in a poppyseed milk bun, topped with onion rings & served with fries (gf*)	

BAR SNACKS

Beer-battered Fries	
Rosemary & garlic fries with chili mayo (v, vg*) \$8.5	
Pão de Queijo	
Baked Brazilian cheese bread balls with chili mayo (v, gf) \$9	

Please inform staff of any allergies or dietary requirements.

We use free range & local produce wherever possible.

v = vegetarian; vg = vegan;

vg* = vegan available upon request,

gf = gluten free but not suitable for coeliac, check with staff

gf* = gluten free bread available for \$2 extra

Eggs on Toast	\$9
Free range poached, scrambled or fried eggs on toasted sourdough or five grain (v, gf*)	
add bacon	\$5

Misto Quente	\$11
Cheese & ham toasted sandwich with herbed béchamel sauce, topped with a fried egg, with smoky tomato & red pepper salsa (v*, gf*)	
add fries	\$5

Cachorro Quente	\$12
Brazilian style hotdog in a bun, with ground beef, peas & corn, cheese, smoky tomato & red pepper salsa, habanero mustard & chimichurri	
add fries	\$5

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

Quesadilla	\$14
Spicy black beans, cheddar & red onion in a toasted tortilla, with smoky tomato & red pepper salsa & latin slaw (v)	
add chorizo	\$5
add fries	\$5

The Vege Grande	\$22
Poached eggs, halloumi, spicy black beans, avocado & pan-fried greens on toasted sourdough or five grain, with red pepper salsa (v, gf*)	

The Big Brekkie	\$23
Fried eggs, bacon, chorizo, ground beef, avocado, mushrooms, chimichurri & our house special feijoada, served on your choice of toasted sourdough or five grain	

SIDES

Free-range eggs (2)	\$5
Spicy black beans	\$5
Pan-fried chorizo	\$5
Free-range bacon	\$5
Halloumi	\$5
Battered tofu	\$6

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)	

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

Ceviche	\$23
Line caught fish with red & yellow pepper, spring onion, freshly grated radish with fresh lemon juice & olive oil, with sliced avocado, a fennel top & micro coriander garnish	

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

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

SAUCES

Smoky tomato & red pepper salsa (vg)	\$2
Garlic aioli (vg)	\$2
Chimichurri sauce (vg)	\$1.5
Habanero mustard (vg)	\$1.5
Chili mayo (v)	\$1.5