

bebemos lunch menu

BURRITOS & QUESADILLAS

BREAKFAST BURRITO

Scrambled egg, wild boar bacon, chilli beans, salsa, cheese, coriander, rocket & sriracha mayo in a flour tortilla \$17

VEGAN BREAKFAST BURRITO

Scrambled tofu, chilli beans, salsa, vegan cheese, coriander, rocket & sriracha mayo in a flour tortilla (vg) \$17

VEGE QUESADILLA

Spinach, caramelised onion, mushroom & cheese in a flour tortilla, with tahini slaw (v) \$15

Swap for vegan cheese (vg) \$15.5

CHICKEN QUESADILLA

Shredded chicken, chimichurri, pebre salsa, cheese & sriracha mayo in a flour tortilla, with tahini slaw \$16

add beer-battered fries \$5

add curly fries (vg) \$6

AREPAS

VEGAN AREPA

Scrambled tofu, guacamole, pebre salsa, rocket & sriracha mayo in South American cornbread (vg, gf) \$13

BREAKFAST AREPA

Scrambled egg, wild boar bacon, pebre salsa, rocket & sriracha mayo, in South American cornbread (gf) \$14

BURGERS

GAUCHO

Wild pork & chorizo patty, tahini slaw, cheese, pickles, lettuce, tomato & habanero mustard (gf*) \$17
add wild boar bacon \$3

FRANGO

Chipotle marinated chicken tenderloins, in Tempero Baiano flour, with tahini slaw, lettuce, tomato, chipotle hummus & mayo (gf*) \$16
add wild boar bacon \$3

VEGAN FRANGO

Chipotle marinated Sunfed chicken, in Tempero Baiano flour, tahini slaw, lettuce, tomato, chipotle hummus & mayo (vg, gf*) \$16

BOHEMIAN RADISHY

Kumara & quinoa patty, tahini slaw, lettuce, tomato & horseradish cream cheese (vg, gf) \$15
add beer-battered fries \$5
add curly fries (vg) \$6

LUNCH MAINS

EGGS ON TOAST

Choose from scrambled, poached or fried free range eggs on toasted sourdough or five grain (v, gf*) \$10
add wild boar bacon \$6

THE VEGAN GRANDE

Scrambled tofu, fried mushrooms & wilted spinach, grilled tomato, chilli beans, chipotle hummus & pebre salsa on toasted sourdough or five grain (vg, gf*) \$22

Swap scrambled tofu for poached eggs (v) \$22

THE WILD GRANDE

Fried eggs, wild boar bacon, wild pork chorizo, pan-fried mushrooms & wilted spinach, chipotle hummus & chimichurri, on toasted sourdough or five grain (gf*) \$23

HUEVOS RANCHEROS

Chilli beans, spicy tomato & capsicum sauce, baked egg & coriander, with toasted sourdough (v, gf*) \$16
add wild pork chorizo \$4

SMALL PLATES

BEER-BATTERED FRIES

with sriracha mayo (vg) \$9

CURLY FRIES

with sriracha mayo (vg) \$10

PÃO DE QUEIJO

Brazilian cheese bread balls with sriracha mayo (v, gf) \$10

CALAMARI

Tempero Baiano seasoned calamari rings, with horseradish cream cheese (gf) \$12

PAN-FRIED GREENS

Seasonal greens with crispy shallots & lemon (vg*, gf) \$10

SIDES

Toasted sourdough (2) \$5

Wild pork chorizo \$6

Wild boar bacon \$6

Guacamole (vg) \$6

Housemade chipotle hummus (vg, gf) \$6

THE BOWLINHO

Quinoa & kumara bolinhos, chipotle hummus, guacamole, kale & rocket, cherry tomatoes, marinated olives, pickled salad & pebre corn (vg, gf) \$19

FEIJOADA

Brazil's national dish is a slow cooked black bean stew with all wild goat, bacon & chorizo with farofa, sliced orange & rice. Single serve or share a pot for two (gf) \$23/39

MOQUECA

Bahian stew with prawns, mussels, tenderised squid & clams, in a tomato, red pepper, coriander & coconut moqueca sauce, with rice. Single serve or share a pot for two (gf) \$25/40

VEGAN MOQUECA

Bahian stew with jackfruit & seasonal greens in a tomato, red pepper, coriander & coconut moqueca sauce, with rice. Single serve or share a pot for two (vg, gf) \$23/39

ARTICHOKE CEVICHE

Artichoke, mushroom, pickled beetroot & radish ceviche, with horseradish cream cheese & coriander citrus dressing (vg, gf) \$12

BOLINHOS

Kumara & quinoa balls with housemade chipotle hummus (vg, gf) \$11

FRIED CHICKEN

Chipotle marinated chicken in Tempero Baiano flour, with sriracha mayo (gf) \$14

Pan-fried mushroom & wilted spinach (vg) \$6

Chilli beans \$5

Tahini slaw \$5

Eggs (2) \$5

Guacamole (vg) \$6

Please inform us of any allergies or dietary requirements v = vegetarian; vg = vegan; vg* = vegan available upon request; gf = gluten free, may not be suitable for coeliac, check with server; gf* = gluten free bread \$2 extra or gluten free on request

