

bebemos dinner menu

QUESADILLAS

VEGE QUESADILLA

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

Swap for vegan cheese (vg) \$15.5

CHICKEN QUESADILLA

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

add beer-battered fries \$5

add curly fries (vg) \$6

AREPAS

JACKFRUIT AREPA

Pulled jackfruit, caramelised onion & smoked cheese sauce, in South American cornbread (vg, gf) \$14

VENISON AREPA

Pulled wild venison shoulder, caramelised onion & smoked cheese sauce, in South American cornbread (gf) \$15

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 with tahini slaw, lettuce, tomato & horseradish cream cheese (vg, gf*) \$15

add beer-battered fries \$5

add curly fries (vg) \$6

DESSERTS

MANJARATE

Milk caramel mousse with chocolate crisp & cocoa butter crumb \$12

CHURROS

With chocolate dipping sauce (vg) \$10

add vanilla bean ice cream (vg) \$4

DINNER MAINS

THE BOWLINHO

Kumara & quinoa bolinhos, kale & rocket, chipotle hummus, guacamole, cherry tomatoes, marinated olives, pickled salad & pebre salsa (vg, gf) \$19

CARNE MECHADA

Slow braised wild venison shoulder, on a creamed chargrilled corn purée with red wine jus & pickled salad (gf) \$26

FEIJOADA

Brazil's national dish is a slow cooked black bean stew with wild goat, pork, 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

MARKET FISH OF THE DAY

See special's board

MARKET CEVICHE OF THE DAY

See special's board

SHARING 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 \$12

PAN-FRIED GREENS

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

TEQUEÑOS

Pulled venison & cheese deep fried wonton cigars, served with guacamole \$12

Veganise with pulled jackfruit & vegan cheddar (vg) \$12

BOLINHOS

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

ARTICHOKE CEVICHE

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

FRIED CHICKEN

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

CHORRILLANA: LOADED FRIES

Fries with braised pulled wild venison shoulder, with caramelised onions & smoked cheese sauce, topped with fried eggs \$17

VEGAN CHORRILLANA:

VEGAN LOADED FRIES

Fries with pulled jackfruit, caramelised onion, smoked cheese sauce & crispy shallots (vg) \$16



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, gf* = gluten free bread/bun \$2 extra