

STREET SNACKS

STREET CORN \$ 13.00

Char grilled sweet corn, Bigoton aioli and grated cheese. (GF)

GUACAMOLE DIP S \$8.00 | L \$14.00

Serve of toasted corn chips topped with guacamole and pico de gallo. (GF, DF, V)

POTATO FRIES S \$6.60 | L \$10.00

Serve of potato fries with a side of sauce of your choice: **House Aioli** or **Tomato Sauce**. (DF)

LOADED FRIES \$ 19.90

Potato fries topped with stir-fried beef and onion, melted cheese, bigoton aioli, pico de gallo, jalapenos and coriander.

SWEET POTATO FRIES S \$7.00 | L \$10.50

Serve of sweet potato fries served with a side of chipotle aioli. (DF)

MANDIOCA/YUCA FRIES \$ 14.00

Fried cassava sticks served with a side of chipotle aioli. (DF, V)

PATACONES & GUACAMOLE \$ 14.50

Fried green plantain served with a side of guacamole. (DF, V)

TAPIOCA DICES \$ 14.50

Cheesy tapioca fritters served with a side of guava chilli jam.

DEDOS DE QUESO \$ 14.00

Soft mozzarella sticks in a crispy and spiced crumb, topped with chilli guava jam and grated cheese.

HABANERO WINGS 🌶️ \$ 17.50

Habanero crumbed chicken wings topped with house chilli sauce and Bigoton aioli.

MENU

MAIN MEALS

BRAZILIAN PF

"Prato Feito" is the Brazilian everyday main meal, composed of rice, black beans, farofa, fried egg, salad, vinaigrette and a choice of protein. (*GF, DF)

PICANHA \$ 31.90

Char grilled rump cap steak.

CHICKEN \$ 29.90

Lemon pepper chicken skewers.

BEEF & ONION \$ 29.90

Stir-fry beef & onion.

ADD A SIDE OF POTATO FRIES FOR \$4.50

PICANHA & FRITAS \$ 29.90

(Steak & Fries) Char grilled rump cap steak with chimichurri, potato fries, salad with vinaigrette salsa. (DF)

FEIJOADA \$ 30.00

Brazilian stew made of black beans, chorizo, smoked pork and beef, served with rice, farofa, kale, beak pepper, orange and vinaigrette salsa. (DF)

CUBAN BOWL \$ 29.90

(Ropa Vieja) Marinated slow-cooked beef served with sweet plantains, black beans, rice, cabbage, pickled onion and coriander. (*GF, DF)

SANDWICHES

CHORIPAN \$ 22.00

Char grilled Argentinean sausage, served in a bread roll with aioli, vinaigrette salsa and chimichurri.

PICANHA \$ 29.99

Tender char-grilled rump cap steak in a warm bread roll, topped with chimichurri, house aioli, garlic sauce and biquinho pepper. Served with fries and tomato sauce.

CARNE LOUCA \$ 28.90

Marinated slow-cooked beef, served on a toasted bread roll and topped with fresh salsa, accompanied by crispy potato fries.

AREPA \$ 18.50

Colombian cornmeal flatbread toasted and filled with your choice of: (*GF)

- **VEGGIES**, beans, sweet plantains, fresh salsa.
- **CHICKEN**, cheese, fresh salsa, bigoton Aioli.
- **CHIPOTLE PORK**, cheese, pickled onion, aioli.
- **CRIOLLA**, braised beef, cheese, black beans, sweet plantains and vinaigrette salsa.

ADD A SIDE OF SWEET POTATO FRIES FOR \$4.50

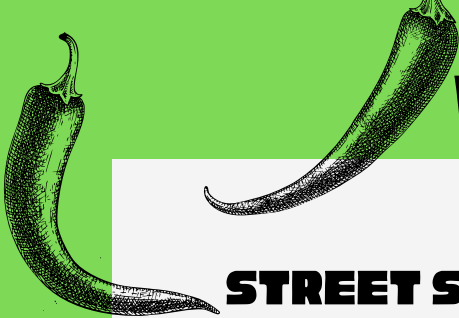


**TAKE THE
FLAVOUR HOME**

FROM OUR KITCHEN TO YOURS, COOK LIKE WE DO!

Many of the ingredients behind our dishes are specially sourced or imported, bringing authentic flavours straight to our kitchen. Whenever we can, we make a small selection of these products available for our customers to purchase and enjoy at home.

Our stock changes often, so if you're curious about what's available today, just ask our team.



VEGAN MENU



STREET SNACKS

STREET CORN \$ 13.00

Char grill sweet corn & vegan cheese. (GF)

GUACAMOLE DIP S \$8.00 | L \$14.00

Serve of toasted corn chips topped with guacamole and pico de gallo. (GF, DF, V)

POTATO FRIES S \$6.60 | L \$10.00

Serve of potato fries served with a side of vegan Aioli. (DF)

PATACONES & GUACAMOLE \$ 14.50

Fried green plantain served with a side of guacamole (DF, V)

SWEET POTATO FRIES S \$7.00 | L \$10.50

Serve of sweet potato fries served with a side of vegan chipotle aioli. (DF)

MANDIOCA/YUCA FRIES \$ 14.20

Fried cassava sticks served with a side of vegan chipotle aioli. (DF, V)

VEGAN EMPANADAS \$ 14.50

Serve of 3 empanadas filled with beans, corn, onion and capsicums with a choice of side: **Vegan aioli** or **Chimichurri**.

MAIN MEALS

VEGAN BRAZILIAN PF \$ 30.00

"Prato Feito" is the Brazilian everyday main meal, composed of rice, black beans, farofa, salad, vinaigrette, fried sliced banana and a choice of filling. (*GF, DF)

VEGGIES

Mix of grilled veggies - capsicums, eggplant, zucchini, carrots.

JACKFRUIT

Chipotle pulled jackfruit

ADD A SIDE OF POTATO FRIES FOR \$4.50

VEGAN FEIJOADA \$ 30.00

Brazilian stew made of smoked black beans, eggplant, vegan sausage, served with rice, farofa, kale, beak pepper, orange and vinaigrette salsa.

VEGAN AREPA \$ 18.50

Colombian cornmeal flatbread toasted and filled with: beans, sweet plantains, fresh salsa and your choice of (*GF)

• GRILLED VEGGIES • CHIPOTLE JACKFRUIT

ADD A SIDE OF SWEET POTATO FRIES FOR \$4.50

MEXICAN

BURRITO \$ 21.50

Great combination of vegan cheese, salsa roja, guacamole, beans, rice, lettuce and a choice of filling, all wrapped in a soft toasted flour tortilla.

• GRILLED VEGGIES • CHIPOTLE JACKFRUIT

ADD HOUSE CHILLI OR JALAPENOS FOR \$2

NACHOS \$ 22.00

Toasted corn chips topped with vegan cheese, salsa roja, black beans, guacamole and pico de gallo. (GF)

• GRILLED VEGGIES • CHIPOTLE JACKFRUIT

ADD HOUSE CHILLI OR JALAPENOS FOR \$2

QUESADILLAS \$ 19.90

Three toasted 6-inch flour tortillas, all filled with the same filling of your choice, vegan cheese and salsa roja.

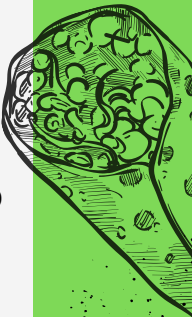
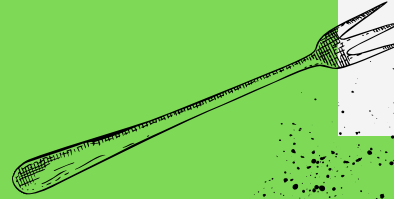
• GRILLED VEGGIES • CHIPOTLE JACKFRUIT

ADD JALAPENOS OR GUACAMOLE FOR \$3

TACOS \$ 7.50 ea

Served on a 6-inch soft corn tortilla (GF, DF)

• VEGGIES, beans, guacamole.
• CHIPOTLE JACKFRUIT, slaw, pickled onion and aioli.





SALAD

\$ 21.90

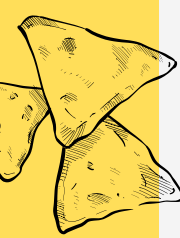
Mix leaves, cabbage, pico de gallo, charred sweet corn, spiced pepitas, guacamole and your choice of topping & dressing:

- **CLASSIC PLAIN**
- **CHIPOTLE JACKFRUIT**
- **PULLED CHICKEN**
- **FISH BITES (I) (not GF)**
- **BEEF STRIPS**
- **GRILLED VEGGIES**

Choice of dressing:

CHIMICHURRI • HOUSE AIOLI • VEGAN AIOLI

KIDS



KIDS NACHOS

\$ 10.00

Corn chips, salsa roja, melted cheese and sour cream. (GF)

ADD CHICKEN OR BEEF FOR \$4.00

KIDS QUESADILLA

\$ 10.00

Two toasted 6" flour tortillas, with cheese and salsa roja.

ADD CHICKEN OR BEEF FOR \$4.00

KIDS PF

\$ 15.90

Small bowl of rice, beans, salad and a choice of protein: **CHICKEN** or **BEEF STRIPS**. (GF)

ADD FAROFA (CASSAVA CRUMBS) FOR \$1

KIDS BURRITO

\$ 16.50

Great combination of rice, beans, lettuce, cheese, salsa roja and your choice of filling. All wrapped in a soft toasted flour tortilla.

- **PULLED CHICKEN**
- **CHIPOTLE PORK** 🌶️
- **BEEF STRIPS**
- **BRAISED BEEF**
- **GRILLED VEGGIES**

MENU

TO SHARE

(DINE IN ONLY!)

LA TABLA DEL JEFE THE CHEF'S BOARD!

\$ 60.00

Char grilled rump cap steak and Argentinean parrillero sausage, chimichurri, sweet corn topped with house aioli and parmesan, fried cassava, sweet potato fries, salad and chipotle aioli.

BRAZILIAN BBQ FEAST FRESH CHARGRILLED!

\$ 74.00

Rump Cap steak (Picanha), Chicken Skewers, Brazilian Sausage, Wings, Garlic Bread, Quail Egg Salad and traditional sides of farofa (Cassava crumbs), vinaigrette, chimichurri.

MAKE IT BETTER add extras

- **STEAK (Rump Cap)** \$ 18.00
- **PARRILLERO (Sausage)** \$ 8.00
- **SIDE OF RICE** \$ 4.00
- **SIDE OF BLACK BEANS** \$ 4.50
- **SIDE OF FAROFA** \$ 2.00
- **SIDE OF VINAIGRETTE** \$ 2.00
- **SIDE OF PICO DE GALLO** \$ 2.50
- **SIDE OF SOUR CREAM** \$ 2.50
- **SIDE OF SWEET PLANTAINS** \$ 5.00
- **SIDE OF GREEN PLANTAINS** \$ 5.00
- **SIDE OF CHIMICHURRI** \$ 2.50



MEXICAN

BURRITO

\$ 21.00

Great combination of cheese, salsa roja, guacamole, beans, rice, lettuce and a choice of filling, all wrapped in a soft toasted flour tortilla.

- **GRILLED VEGGIES**
- **CHIPOTLE JACKFRUIT**
- **PULLED CHICKEN**
- **CHIPOTLE PORK**
- **BRAISED BEEF**
- **GRILLED BEEF STRIPS**

ADD SOUR CREAM (\$2.50) OR JALAPENOS (\$2)

NACHOS

\$ 22.00

Toasted corn chips topped with melted cheese, salsa roja, black beans, guacamole, sour cream and pico de gallo. (GF)

- **CLASSIC PLAIN**
- **CHIPOTLE JACKFRUIT**
- **PULLED CHICKEN**
- **CHIPOTLE PORK**
- **BRAISED BEEF**
- **GRILLED VEGGIES**

ADD HOUSE CHILLI (\$2.50) OR JALAPENOS (\$2)

QUESADILLAS

\$ 19.00

Three toasted 6-inch flour tortillas, all filled with the same filling of your choice, cheese and salsa roja.

- **CLASSIC PLAIN**
- **CHIPOTLE JACKFRUIT**
- **PULLED CHICKEN**
- **CHIPOTLE PORK**
- **BRAISED BEEF**
- **GRILLED VEGGIES**

ADD SOUR CREAM OR GUACAMOLE FOR \$3

TACOS

\$ 7.50 ea

Served on a 6-inch soft corn tortilla (*GF, DF)

- **FISH (I)**, lettuce, pickled onion, chilli mango & aioli. (not GF)
- **VEGGIES**, beans, guacamole.
- **CHIPOTLE JACKFRUIT**, slaw, pickled onion and aioli.
- **CHIPOTLE PORK**, slaw, pickled onion and aioli.
- **CHICKEN**, slaw, corn, pico de gallo and aioli.
- **BEEF**, slaw, pickled onion and aioli.



DESSERTS

BRIGADEIRO \$ 4.00

Brazilian chocolate fudge ball.

BEIJINHO \$ 2.00

Brazilian coconut & vanilla fudge ball.

CHURROS \$ 14.00

5 pieces of Churros with cinnamon sugar served with a side of Dulce de Leche.

BOOZY AFFOGATO \$ 15.00

Vanilla ice cream and Cazcabel Coffee tequila. Simple and indulgent.

CHURROS BITES \$ 15.00

Bite-sized churros with a chocolate hazelnut filling, served warm and dusted with cinnamon sugar.



V - VEGAN | *GF - GLUTEN FREE FRIENDLY
DF - DAIRY FREE | I - IMPORTED SEAFOOD

PLEASE INFORM OUR TEAM OF ANY
ALLERGIES OR DIETARY REQUIREMENTS.

10% SURCHARGE ON SUNDAYS.
15% SURCHARGE ON PUBLIC HOLIDAYS.

MENU

DRINKS

SOFT DRINKS

Coke, Coke Zero, Lemonade	\$ 4.50
Bundaberg - Ginger Beer	\$ 6.00
Guarana (Brazil)	\$ 5.00
Colombiana (Colombia)	\$ 6.00
Jarritos (Mexico)	\$ 7.50

Spring Water	\$ 3.50
Sparkling Water	\$ 4.00

Kids Juices (Apple)	\$ 4.00
Street Fresh Juice	\$ 8.00

MOCKTAILS

Pink Lemonade	\$ 11.50
Fresh lime juice and pink grapefruit soda.	
L&L Bitters	\$ 11.50
Bitters, fresh lime juice and soda.	

BEERS

Ask our staff for available options. from \$ 12.00

WINES

Sauvignon Blanc	Glass \$ 10.00
Shiraz	\$ 10.00

JUGS

Ask our staff for available options. from \$ 21.00



COCKTAILS

(DINE IN ONLY!)

Mini Margarita (Shot) \$ 7.00

*A small taste of our margaritas – perfect to try your favourite flavour. **Coconut • Spicy Mango • Classic***

Mini Beer (Shot) \$ 13.00

Looks like a tiny beer, tastes like dessert. Licor 43 topped with creamy foam for a smooth and sweet shot.

Cazcabel Shots \$ 20.00

*A selection of 3 Cazcabel tequila flavours: **Blanco, Coconut and Coffee.***

Classic Margarita \$ 21.00

Blanco Tequila, Triple Sec, fresh lime juice with salt rim.

Spicy Mango Margarita 🌶️ \$ 23.00

Blanco Tequila, mango habanero infusion, fresh lime juice with chilli salt rim.

Coconut Margarita \$ 23.00

Cazcabel Coconut Tequila, fresh lime juice, triple sec and coconut rim.

Caipirinha \$ 20.00

Sunshine & Sons Original Cane (cachaca), muddled lime and simple syrup.

Paloma \$ 20.00

Cazcabel Blanco tequila, grapefruit soda and fresh lime juice – crisp, citrusy and refreshing.

IN ACCORDANCE WITH OUR LICENCE CONDITIONS, ALCOHOLIC BEVERAGES ARE ONLY SERVED WITH FOOD.

