



BRAZILIAN SPECIALS

PRATO FEITO (PF) \$23

Typical dish of the Brazilian culinary with char grilled rump cap, rice black beans, chips and salad.

BELO BURRITO BOWL \$23

12 hours slow cooked wagyu beef with rice, black beans, potato, salad and salsa.

FEIJOADA \$31

A black bean stew with smoked chorizo, beef and pork, served with rice and sautéed kale

MOQUECA \$29

Brazilian style fish stew with coconut milk and palm oil, served with rice and mixed salad

MIXED BBQ PLATE \$35

Brazilian bbq style meats (chicken, lamb cutlets and rump cap) served with rice, black beans and potato salad.

BELO SEA FOOD PASTA \$30

Spaghetti with salmon, prawns, barramundi, black mussels, crab meat on tomato sauce base

FROM THE GRILL

LAMB CUTLETS (3 PIECES) \$27

SCOTCH FILLET (250G) \$28

PERI PERI CHICKEN \$23

CRISPY SKIN ATLANTIC SALMON \$28

PAN FRIED BARRAMUNDI FILLET \$29

(CHOOSE TWO OPTION)

SAUTÉED SEASONAL VEGETABLES

CHIPS

GARDEN SALAD

SWEET POTATO CHIPS

GRATIN POTATO

SANDWICHES AND MORE

WAGYU BEEF BURGER \$18

Lettuce, tomato, cheddar cheese, tomato relish and chips

QUESADILHA DE CARNE \$19

Slow cooked wagyu beef, onions, cheese and jalapeños

SALADS

MEDITERRANEAN CHICKEN SALAD \$19

Served with mixed salad, feta, pumpkin, olives semi dried tomato and balsamic dressing

QUINOA SALAD \$19.50 (ADD CHICKEN \$5)

With beetroot, pumpkin, avocado, walnuts, pepitas and goats curd.

BELO SMOKED SALMON SALAD \$20

Served with baby spinach, Tasmanian smoked salmon, avocado, Persian feta and Brazilian style vinaigrette.

Available: Take away - Kids menu - Wines - Beers