



## **BRAZILIAN SPECIALS**

### **PRATO FEITO (PF) \$20**

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

### **BELO BURRITO BOWL \$21**

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

### **FEIJOADA \$28**

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

### **MOQUECA \$25**

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

### **MIXED BBQ PLATE \$30**

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) \$25**

### **SCOTCH FILLET (250G) \$26**

### **RUMP CAP (250G) \$22**

### **PERI PERI CHICKEN \$20**

### **CRISPY SKIN ATLANTIC SALMON \$25**

### **PAN FRIED BARRAMUNDI FILLET \$26**

### **(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

### **SANTA FE SANDWICH \$17**

Cajun spiced chicken, avocado, rocket, cheese, aioli and chips

### **STEAK SANDWICH \$18**

Scotch fillet steak with cheese, lettuce, tomato, onion jam and chips

### **QUESADILHA DE CARNE \$19**

Slow cooked wagyu beef, onions, cheese and jalapeños

### **SMASHED AVOCADO \$18**

With Persian feta, poached eggs, lemon oil on soy linseed bread