



SHARE PLATES - LUNCH MENU

COXINHA \$15

Brazilian style spicy chicken croquettes (4 units)

BOLINHO DE BACALHAU \$16 (GF)

Salt cod croquette served with homemade spicy tartare sauce (6 units)

CASSAVA CHIPS \$13 (V) (GF)

With parmesan cheese, chili flakes and aioli

GARLIC BREAD \$6 (V)

GRILLED HALLOUMI \$16 (V) (GF)

With honey, lemon dressing and garden salad

SALT AND PEPPER SQUID \$17

Served with garden salad and tartare sauce

CHILLI AND GARLIC PRAWS \$20

Served with crusty bread and aioli

FISH & CHIPS \$23

Beer battered flathead with side of chips, salad and homemade tartare sauce

BRAZILIAN SPECIALS

PRATO FEITO (PF) \$22 (GF)

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

FEIJOADA \$30 (GF)

A black bean stew with smoked chorizo, beef and pork, served with rice, cassava flour, salsa and kale

MOQUECA \$28 (GF)

(Vegetarian option available)

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

MIX BBQ PLATE \$38 (GF)

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

BELO BURRITO BOWL \$21 (GF)

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

BRAZILIAN NACHOS \$20 (GF)

(Vegetarian option available)

Brazilian style slow cooked beef, beans, cheese, guacamole, Sour cream, tomato salsa and jalapeños

PASTA

PASTA OF THE DAY + GARLIC BREAD \$17

Consult our staff for availability of the day –Vegetarian option available



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

FROM THE GRILL (INCLUDE TWO SIDES)

LAMB CUTLETS (3 PIECES) \$29

PERI PERI CHICKEN \$22

CRISPY SKIN ATLANTIC SALMON \$28

BARRAMUNDI FILLET \$28

RUMP CAP STEAK 250G \$27

SAUTEED SEASONAL VEGETABLES

GARDEN SALAD

CHIPS

SWEET POTATO CHIPS

RICE

MASHED POTATOES

SANDWICHES AND MORE

WAGYU BEEF BURGER \$19

With cheese, lettuce, tomato, homemade chipotle mayonnaise, tomato relish and chips

SANTA FE SANDWICH \$17

Spiced chicken, avocado, rocket, cheese, aioli and chips

STEAK SANDWICH \$19

Rump cap steak with cheese, lettuce, tomato, onion jam and chips

VEGETARIAN WRAP \$17 (V)

Spinach, mushroom, pumpkin, mozzarella cheese, roasted tomato, homemade pesto and salad

KIDS MENU

GRILLED FISH WITH RICE \$12 (GF)

SPAGHETTI BOLOGNESE \$12

FISH AND CHIPS \$12

CHICKEN NUGGETS AND CHIPS \$12

All kids meals served with apple juice + ice cream (kids only)