

BRONTE BELO

COFFEE

LATTE	4.0 / 5.0
CAPPUCCINO	4.0 / 5.0
FLAT WHITE	4.0 / 5.0
LONG BLACK	4.0 / 5.0
MOCHA	4.5 / 5.5
HOT CHOCOLATE	4.0 / 5.0
CHAI LATTE	4.0 / 5.0
ICED COFFEE/LATTE	6.0

EXTRAS

EXTRA SHOT, SOY MILK,
ALMOND MILK, COCONUT MILK

.5 / 1.0

TEA

CHAMOMILE	4.5
EARL GREY	4.5
ENGLISH BREAKFAST	4.5
GREEN TEA	4.5
PEPPERMINT	4.5
CHAI TEA	4.5

SYRUPS

CHOCOLATE, VANILLA, HAZELNUT, CARAMEL

.5

FRESH JUICES

APPLE/ORANGE/PINEAPPLE/ WATERMELON/BEETROOT/ CARROTS/CELERY/GINGER	9.0
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YOUR CHOICE BETWEEN 3 OF OUR FRESH OPTIONS

GREEN JUICE (VG)	10
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KALE, SPINACH, APPLE, COCONUT WATER,
MINT & DASH OF HONEY

SMOOTHIES

MANGO	9.0
BANANA	9.0
MIXED BERRIES	9.0
ACAI (V)	10
HEALTHY SMOOTHIE (VG)	10

BANANA, COCONUT WATER, HONEY AND MINT.

COLD DRINKS

COKE/ZERO/LEMONADE	4.0
GUARANA	4.5
LEMON LIME BITTERS	5.0
GINGER BEER	5.0
SPARKLING WATER	6.0
SOUTH AMERICAN ICED TEA	6.0

MILKSHAKES

CARAMEL	8.0
BANANA	8.0
CHOCOLATE	8.0
VANILLA	8.0
STRAWBERRY	8.0

BRONTE BELO

BREAKFAST (FROM 7AM TO 12PM)

BACON & EGG ROLL BACON, TWO FRIED EGGS, SAUCE OF YOUR CHOICE ON A MILK BUN	12
SUNRISE BREAKFAST YOUR CHOICE OF EGGS, TOAST, BACON AND A SMALL ORANGE JUICE WITH A COMPLIMENTARY REG COFFEE OR TEA	20
HASH BROWN STACK TWO POACHED EGGS, BACON, AVOCADO, HASH BROWN AND HOMEMADE HOLLANDAISE SAUCE SERVED ON TURKISH BREAD	20
SMASHED AVOCADO (VG) PERSIAN FETA, POACHED EGGS, LEMON OIL ON SOY LINSEED BREAD	21
VEGGIE BREAKFAST PLATTER (VG) POACHED EGGS, AVOCADO, GRILLED HALLOUMI, ROASTED TOMATO, MUSHROOMS, RICOTTA AND PESTO DIP	21.5
TRUFFLE POACHED EGGS GRILLED MUSHROOMS, ROCKET, AVOCADO, PARMESAN, CRISP PROSCIUTTO AND TRUFFLE OIL ON SOURDOUGH BREAD	20.5
CHEFS FAVOURITE SOY LINSEED BREAD WITH AVOCADO, SMOKED SALMON TWO POACHED EGGS, SPANISH ONION AND FRESH LEMON	19
EGGS BENEDICT (VG) TURKISH BREAD, TWO POACHED EGGS, SPINACH AND CHOICE OF HAM, BACON, SMOKED SALMON OR HALLOUMI AND HOLLANDAISE SAUCE	18
EGGS ON TOAST (VG) YOUR CHOICE OF TWO EGGS (FRIED, POACHED OR SCRAMBLED) ON TOAST	12
BUCKWHEAT WAFFLE (GF) (VG) FRESH MADE BUCKWHEAT WAFFLE WITH POACHED PEARS, MAPLE SYRUP, GREEK YOGURT AND BERRY COMPOTE	20
FIG & RAISIN TOAST (VG) SERVED WITH RICOTTA AND HOMEMADE BERRY COMPOTE WITH A COMPLIMENTARY REG COFFEE OR TEA	14
TOAST (GF) (VG) (V) TOAST OPTIONS: SOURDOUGH, SOY LINSEED BREAD, TURKISH BREAD AND GLUTEN FREE BREAD.	7
CROISSANT (VG)	6
BANANA BREAD (LF)	6

BREAKFAST EXTRAS

BACON \$5, SMOKED SALMON \$7, CHORIZO \$6, PROSCIUTTO \$6, HALLOUMI \$7, MUSHROOMS \$4, SPINACH \$4, AVOCADO \$4, HASH BROWN \$4, TOMATO \$4, TOMATO RAGU \$4, HOLLANDAISE SAUCE, \$1, EGG \$2, HOMEMADE JAM \$0.5

MAKE YOUR OWN OMELETTE

CHEESE & TOMATO (GF) (VG) 10

YOUR OWN WAY

OMELETTE BASE OF CHEESE & TOMATO + YOUR CHOICE OF EXTRAS

OMELETTE EXTRAS:

HAM \$3, BACON \$3, CHORIZO \$4, PROSCIUTTO \$4, SMOKED SALMON \$4, MUSHROOMS \$3, SPINACH \$3, SPANISH ONIONS \$2, AVOCADO \$3, KALE \$3, QUINOA \$3, PERSIAN FETA \$3, RICOTTA \$3

BREAKFAST QUESADILLAS

CHORIZO 14

EGGS, TOMATO, CHORIZO AND MOZZARELLA

SMOKED SALMON 14

EGGS, SMOKED SALMON, SPANISH ONIONS, MOZZARELLA AND SOUR CREAM

VEGETARIAN 12

EGGS, MOZZARELLA, TOMATO, MUSHROOMS, SPINACH AND HERBS

PAO DE QUEIJO WAFFLES

HOUSEMADE CHEESE BREAD BASE

PLAIN (GF) (VG) 10

HAM & CHEESE (GF) 12

CHEF'S CHOICE (GF) 17

ROCKET, AVOCADO, PROSCIUTTO AND SUNDRIED TOMATO

NUTELLA (GF) 12

DULCE DE LECHE (GF) 12



BRONTE_BELO
APP BRONTE BELO

\$5 CORKAGE PER PERSON
10% PUBLIC HOLIDAY SURCHARGE
GF: GLUTEN FREE / VG: VEGETARIAN / V: VEGAN

BRONTE BELO

LUNCH (FROM 12PM TO 5PM)

PRATO FEITO (GF)	25
TYPICAL DISH OF BRAZILIAN CULINARY WITH RICE, BLACK BEANS, CHIPS, SALAD AND YOUR OPTION OF PICANHA OR CHICKEN OR FISH OR VEGETARIAN WITH GRILLED HALLOUMI	
	+ FRIED EGG 2
	+ FAROFA 2
BELO BURRITO BOWL (GF)	24
12 HOURS SLOW COOKED WAGYU BEEF WITH RICE, BLACK BEANS, POTATO SALAD AND SALSA.	
FEIJOADA (GF)	35
A BLACK BEAN STEW WITH SMOKED CHORIZO, BEEF AND PORK, SERVED WITH RICE, CASSAVA FLOUR, SALSA AND KALE	
MOQUECA (GF)	33
BRAZILIAN STYLE FISH STEW WITH COCONUT MILK AND DENDÉ OIL, SERVED WITH RICE AND MIXED SALAD	
MIX BBQ PLATE (GF)	45
BRAZILIAN BBQ MEATS (CHICKEN, LAMB CUTLETS AND RUMP CAP) WITH RICE, BLACK BEANS, SALSA & POTATO SALAD.	
BRAZILIAN NACHOS (VG)(GF)	22
(VEGETARIAN & VEGAN OPTION AVAILABLE)	
BRAZILIAN STYLE SLOW COOKED BEEF, BEANS, CHEESE, GUACAMOLE, SOUR CREAM, TOMATO SALSA AND JALAPEÑOS	
FISH & CHIPS	23
BEER BATTERED FLATHEAD WITH SIDE OF CHIPS, SALAD AND HOMEMADE TARTARE SAUCE	

FROM THE GRILL

LAMB CUTLETS (3 PIECES)	35	(CHOOSE TWO OPTIONS)
PERI PERI CHICKEN	25	SAUTEED SEASONAL VEGETABLES
CRISPY SKIN ATLANTIC SALMON	31	CHIPS
BARRAMUNDI FILLET	32	GARDEN SALAD
RUMP CAP STEAK 250G	30	SWEET POTATO CHIPS
		MASHED POTATOES

SANDWICHES/BURGERS

WAGYU BEEF BURGER	19
WITH CHEESE, LETTUCE, TOMATO, HOMEMADE CHIPOTLE MAYONNAISE AND TOMATO RELISH	
SANTA FE SANDWICH	19
SPICED CHICKEN, AVOCADO, ROCKET, CHEESE, AIOLI, CHIPS	
STEAK SANDWICH	21
SCOTCH FILLET STEAK WITH CHEESE, LETTUCE, TOMATO, ONION JAM AND CHIPS	
VEGETARIAN WRAP (VG)	17
SPINACH, MUSHROOM, PUMPKIN, MOZZARELLA, ROASTED TOMATO AND HOMEMADE PESTO	

SALADS

MEDITERRANEAN CHICKEN SALAD	19
SERVED WITH MIXED SALAD, FETA, PUMPKIN, OLIVES, SEMI DRIED TOMATO AND BALSAMIC DRESSING	
QUINOA SALAD (ADD CHICKEN \$5)	19.5
BEETROOT, PUMPKIN, AVOCADO, WALNUTS, PEPITAS AND PERSIAN FETA	
BELO SMOKED SALMON SALAD	20
SERVED WITH BABY SPINACH, TASMANIAN SMOKED SALMON, AVOCADO, PERSIAN FETA AND BRAZILIAN STYLE VINAIGRETTE	

SHARE PLATES

COXINHA (4)	15
BRAZILIAN STYLE SPICY CHICKEN CROQUETTES	
BOLINHO DE BACALHAU (6) (GF)	19
SALTED COD CROQUETTE SERVED WITH HOMEMADE SPICY TARTAR SAUCE	
CASSAVA CHIPS (GF) (VG)	14
WITH PARMESAN CHEESE, CHILI FLAKES AND AIOLI	
GRILLED HALLOUMI (GF) (VG)	19
WITH HONEY, LEMON DRESSING AND GARDEN SALAD	
SALT AND PEPPER SQUID	17
SERVED WITH GARDEN SALAD AND TARTAR SAUCE	
CHILLI AND GARLIC PRAWNS	22
SERVED WITH CRUSTY BREAD AND AIOLI	
BRAZILIAN FINGERS FOOD TASTING PLATE	26
CASSAVA CHIPS (1), BOLINHO DE BACALHAU (2), PASTEL DE CAMARÃO AND QUEIJO (4), COXINHA (2), SPECIAL VINAIGRETTE AND AIOLI	
POLENTA CHIPS (GF) (VG)	14
HOME MADE WITH FRESH HERBS AND SERVED WITH AIOLI	
PASTEL DE QUEIJO (4) (VG)	11
BRAZILIAN STYLE FRIED PIE FILLED WITH CHEESE	
PASTEL DE CAMARÃO (4)	14
BRAZILIAN STYLE FRIED PIE FILLED WITH PRAWNS	
PASTEL DE PALMITO (4) (VG)	14
BRAZILIAN STYLE FRIED PIE FILLED WITH HEARTS OF PALM	

