

BRONTE BELO

BRAZILIAN FOOD

DINNER

STARTERS

BRAZILIAN FINGER FOOD TASTING PLATE 27
CASSAVA CHIPS (1), BOLINHO DE BACALHAU (2), PASTEL DE QUEIJO (4), COXINHA (2), SPECIAL VINAIGRETTE AND AIOLI.

CHILLI AND GARLIC PRAWNS 25
SERVED WITH CRUSTY BREAD, SIDE OF SALAD AND AIOLI.

PASTEL DE QUEIJO [VG] 12
BRAZILIAN STYLE FRIED PIE FILLED WITH CHEESE. 4 PIECES.

COXINHA [4] 16
BRAZILIAN STYLE SPICY CHICKEN CROQUETTES. 4 PIECES.

BOLINHO DE BACALHAU [6] 20
SALTED COD CROQUETTE SERVED WITH HOMEMADE AIOLI SAUCE. 6 PIECES.

CASSAVA CHIPS (VG) 15
SERVED PARMESAN CHEESE, CHILLI FLAKES AND AIOLI.

CORN CHIPS AND GUACAMOLE 10

SALAD

BELO MEDITERRANEAN SALAD 18
MIXED LEAVES, AVOCADO, MARINATED FETA, OLIVES, TOMATO, SPANISH ONIONS, CUCUMBER AND BALSAMIC DRESSING.

EXTRAS: SMOKED SALMON \$7, CHICKEN \$6, GRILLED ATLANTIC SALMON \$10, BARRAMUNDI \$10, HALLOUMI \$7

MAINS

BRAZILIAN NACHOS (GF) (VG) (V) 25
(VEGETARIAN AND VEGAN OPTIONS AVAILABLE)
BRAZILIAN STYLE SLOW COOKED BEEF, BEANS, CHEESE, GUACAMOLE, SOUR CREAM, TOMATO SALSA AND JALAPEÑOS.

BELO BURRITO BOWL 28
(GF) (VEGETARIAN & VEGAN OPTION AVAILABLE)
WAGYU BEEF SLOW COOKED FOR 12 HOURS AND SERVED WITH RICE, BLACK BEANS, POTATO SALAD AND SALSA.

FEIJOADA (GF) (VEGETARIAN & VEGAN OPTION AVAILABLE) 38
A BLACK BEAN STEW WITH SMOKED CHORIZO, BEEF AND PORK, SERVED WITH RICE, CASSAVA FLOUR, SALSA, AND KALE.

MOQUECA (GF) (VEGETARIAN & VEGAN OPTION AVAILABLE) 35
A BRAZILIAN STYLE FISH STEW WITH COCONUT MILK AND DENDÉ OIL. SERVED WITH RICE AND MIXED SALAD.

MIX BBQ PLATE (GF) 55
BRAZILIAN BBQ MEATS (CHICKEN, LAMB CUTLETS AND RUMP CAP) RICE, BLACK BEANS, SALSA & POTATO SALAD.

PRATO FEITO (GF) (VG) (V) 26
A TYPICAL BRAZILIAN DISH CONSISTING OF RICE, BLACK BEANS, CHIPS, SALAD AND YOUR CHOICE FROM THE GRILL PICANHA, CHICKEN, FISH, OR HALLOUMI (VG) OR VEGETABLES (V) **WITH PICANHA \$30.**

EYE FILLET PARMIGIANA 35
SERVED WITH RICE, CHIPS AND SALAD

SALVADOR PASTA 28
SPAGHETTI, PRAWNS, CHILLI, SUGO

📍 BRONTE_BELO
APP BRONTE BELLO

KITCHEN & BAR LAST ORDER 20:30
\$5 CORKAGE PER PERSON
10% SURCHARGE ON SUNDAYS AND PUBLIC HOLIDAYS
GF: GLUTEN FREE / VG: VEGETARIAN / V: VEGAN

DINNER | STARTERS - MAINS

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BRAZILIAN FOOD

DRINKS

WHITE WINES

SNAPPER ROCK - SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND	10 / 45
ANDREW PEACE - PINOT GRIGIO MURRAY VALLEY, VICTORIA	10 / 42
IRON BARK HILL - CHARDONNAY HUNTER VALLEY, NEW SOUTH WALES	10 / 42

RED WINES

EDEN HALL - SHIRAZ BAROSSA VALLEY, SOUTH AUSTRALIA	11 / 45
EDEN HALL - CABERNET SAUVIGNON BAROSSA VALLEY, SOUTH AUSTRALIA	11 / 45
WARD VALLEY - PINOT NOIR MARLBOROUGH, NEW ZEALAND	11 / 45

SPARKLING AND ROSE

MASTERPIECE SPARKLING CHARDONNAY [200ML] MURRAY VALLEY, VICTORIA	13
CASA ROSSA - ROSE CORSICA, FRANCE	11 / 45
LES HAUTS PLATEUX - ROSE PROVENCE, FRANCE	11 / 45

BEER

COOPERS PALE ALE	10
PERONI	10
CORONA	10
HOUSE BEER ON TAP [LAGER]	11

COCKTAILS

APEROL SPRITZ	20
CAIPIRINHA	20
STRAWBERRY CAIPIROSKA	20
MARGARITA	20
MOJITO	20

NO ALCOHOLIC

COKE / ZERO / LEMONADE	4.5
GUARANA	5
LEMON LIME BITTERS	5
GINGER BEER	5
SPARKLING WATER	6

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DRINKS | ALCOHOLIC