

BRONTE BELO

BRAZILIAN FOOD

LUNCH

(FROM 12PM TO 5PM)

PRATO FEITO (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.	
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 DENDE 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.	

BRAZILIAN NACHOS (GF)(VG)(V)	25
BRAZILIAN STYLE SLOW COOKED BEEF, BEAN, CHEESE, GUACAMOLE, SOUR CREAM, TOMATO SALSA AND JALAPENOS.	
FISH AND CHIPS	23
BEER BATTERED FLATHEAD WITH SIDE OF CHIPS, SALAD AND HOMEMADE TARTAR SAUCE.	
BOLOGNESE PASTA	19
PENNE, BEEF MINCE, AND SUGO.	
SALVADOR PASTA	28
SPAGHETTI, PRAWNS, CHILLI, AND SUGO.	
EYE FILLET PARMIGIANA	35
SERVED WITH RICE, CHIPS AND SALAD.	

FROM THE GRILL

(CHOOSE TWO SIDES)

LAMB CUTLETS [3 PIECES]	35
PERI PERI CHICKEN	25
CRISPY SKIN ATLANTIC SALMON	35
BARRAMUNDI FILLET	32
BLACK ANGUS RUMP CAP STEAK 250G	35

SAUTEED SEASONAL VEGETABLES
CHIPS
GARDEN SALAD
MASHED POTATOES
RICE
BEANS

 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

LUNCH | MAINS - FROM THE GRILL

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(FROM 12PM TO 5PM)

SANDWICHES/BURGERS

- WAGYU BEEF BURGER** 22
WAGYU BEEF PATTIE WITH CHEESE, LETTUCE, TOMATO, ONIONS, AIOLI, TOMATO RELISH. SERVED WITH CHIPS.
- CHICKEN BURGER** 20
GRILLED CHICKEN BREAST, LETTUCE, TOMATO, AVOCADO AND AIOLI SAUCE
- STEAK SANDWICH** 23
WITH CHEESE, LETTUCE, TOMATO, FRIED ONION, BBQ SAUCE. SERVED WITH CHIPS.

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

SHARE PLATES

- COXINHA [4]** 16
BRAZILIAN STYLE SPICY CHICKEN CROQUETTES.
- BOLINHO DE BACALHAU [6]** 20
SALTED COD CROQUETTE SERVED WITH HOMEMADE AIOLI SAUCE.
- CASSAVA CHIPS (VG)** 15
SERVED WITH PARMESAN CHEESE, CHILLI FLAKES AND AIOLI.
- CHILLI AND GARLIC PRAWNS** 25
SERVED WITH CRUSTY BREAD, A SIDE OF SALAD, AND AIOLI.
- BRAZILIAN FINGER FOOD TASTING PLATE** 27
CASSAVA CHIPS, BOLINHO DE BACALHAU (2), PASTEL DE QUEIJO (4), COXINHA (2), SPECIAL VINAIGRETTE AND AIOLI.
- PASTEL DE QUEIJO [4] (VG)** 12
BRAZILIAN STYLE FRIED PIE FILLED WITH CHEESE.
- CORN CHIPS AND GUACAMOLE** 10

ARTISAN PIZZA

- MARGHERITA (VG)** 23
SUGO, FIORE DI LATTE, BUFFALO MOZZARELLA, BASIL.
- HAM AND PINEAPPLE** 23
SUGO, FIORE DI LATTE, HAM OFF THE BONE, NORTH QUEENSLAND PINEAPPLE.
- VEGE (VG)** 26
SUGO, FIORE DI LATTE, EGGPLANT, SPINACH, MUSHROOMS, OLIVES, ZUCCHINI AND ROASTED GARLIC.
- PEPPERONI** 23
SUGO, FIORE DI LATTE, PEPPERONI AND HERBS
- CAMARÃO** 28
SUGO, PRAWNS, ZUCCHINI, ROASTED GARLIC, FIORE DI LATTE, CHILLI FLAKES.
- PERI PERI CHICKEN** 26
SUGO, FIORE DI LATTE, SPANISH ONIONS, SPINACH, CAPSICUM AND PERI PERI SAUCE.
- MEXICANA** 28
SUGO, FIORE DI LATTE, ROASTED WAGYU BEEF, ONIONS, CAPSICUM, JALAPENOS
- BELO** 28
WHITE BASE, FIORE DI LATTE, SHAVED PARMESAN, PROSCIUTTO, ROCKET, SEMI-SUNDRIED TOMATOES, TRUFFLE OIL

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LUNCH | SANDWICHES/BURGERS - SALADS - SHARE PLATES - PIZZA

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BRAZILIAN FOOD

DRINKS

COFFEE

LATTE	4.5 / 5.5
CAPPUCCINO	4.5 / 5.5
FLAT WHITE	4.5 / 5.5
LONG BLACK	4.5 / 5.5
MOCHA	4.5 / 5.5
HOT CHOCOLATE	5 / 6
CHAI LATTE	4 / 5
ICED COFFEE / LATTE	6.5
EXTRAS	0.5 / 1

EXTRA SHOT, SOY MILK, ALMOND MILK, OAT MILK

FRESH JUICES

YOUR CHOICE BETWEEN 3 OF OUR FRESH OPTIONS

APPLE / ORANGE / BEETROOT / CARROT CELERY / GINGER	9
GREEN JUICE (VVG)	10

KALE, SPINACH, APPLE, COCONUT WATER, MINT & DASH OF HONEY

MILKSHAKES

CHOCOLATE	8
VANILLA	8
STRAWBERRY	8

TEA

CHAMOMILE / ENGLISH BREAKFAST / GREEN TEA / PEPPERMINT / INDIAN CHAI / LEMONGRASS AND GINGER	5
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SYRUPS	0.5
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HAZELNUT, CARAMEL

COLD DRINKS

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

SMOOTHIES

MANGO	9
BANANA	9
MIXED BERRIES	9
AÇAI (V)	10
HEALTHY SMOOTHIE (VVG)	10

BANANA, COCONUT WATER, HONEY AND MINT

PASSIONFRUIT, MANGO, ORANGE, COCONUT WATER AND MINT

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DRINKS | NON-ALCOHOLIC

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DRINKS

WHITE WINES

SNAPPER ROCK - SAUVIGNON BLANC 11 / 45
MARLBOROUGH, NEW ZEALAND

ANDREW PEACE - PINOT GRIGIO 10 / 42
MURRAY VALLEY, VICTORIA

IRON BARK HILL - CHARDONNAY 10 / 42
HUNTER VALLEY, NEW SOUTH WALES

BEER

COOPERS PALE ALE 10

PERONI 10

CORONA 10

HOUSE BEER ON TAP [LAGER] 11

RED WINES

EDEN HALL - SHIRAZ 11 / 45
BAROSSA VALLEY, SOUTH AUSTRALIA

EDEN HALL - CABERNET SAUVIGNON 11 / 45
BAROSSA VALLEY, SOUTH AUSTRALIA

WARD VALLEY - PINOT NOIR 11 / 45
MARLBOROUGH, NEW ZEALAND

COCKTAILS

APEROL SPRITZ 20

CAIPIRINHA 20

STRAWBERRY CAIPIROSKA 20

MARGARITA 20

MOJITO 20

SPARKLING AND ROSE

MASTERPIECE - SPARKLING CHARDONNAY [200ML] 13
MURRAY VALLEY, VICTORIA

CASA ROSSA - ROSE 11 / 45
CORSICA, FRANCE

LES HAUTS PLATEUX - ROSE 11 / 45
PROVENCE, FRANCE

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