

BRONTE BELO

DIAMOND BEACH

DINNER

SHARE PLATES

BRAZILIAN FINGER FOOD TASTING PLATE 27

CASSAVA CHIPS (1), BOLINHO DE BACALHAU (2), PASTEL DE QUEIJO (4), COXINHA (2), SPECIAL VINAIGRETTE AND AIOLI.

BELO PRAWNS 22

PAN FRIED CHILLI AND GARLIC KING PRAWNS CUTLETS WITH A SLICE OF CRUSTY BREAD

PROSCIUTTO AND BURRATA BRUSCHETTA 18

SOURDOUGH TOAST, BURRATA, PROSCIUTTO, HONEY, ROCKET

CRISPY PORK BELLY CUBES 18

WITH CHILLI JAM

CHILLI LIME AND COREANDER CHICKEN WINGS 16

GRILLED HALLOUMI 16

WITH HONEY AND PISTACHIO CRUMBS

WAGYU BEEF SKEWERS 20

WITH CHIMICHURRI SAUCE

SALAD

BURRATA SALAD 25

SPINACH, BURRATA, GRILLED PEACH, BALSAMIC GLAZE, HONEY AND ROASTED WALNUTS.

KIDS MENU

GRILLED FISH, RICE AND VEGGIES 15

NUGGETS AND CHIPS 12

BURGER AND CHIPS 12

HAM AND CHEESE TOASTIE 12

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10% SURCHARGE ON SUNDAYS AND 15% ON PUBLIC HOLIDAYS
GF: GLUTEN FREE / VG: VEGETARIAN / V: VEGAN

DINNER | STARTERS - SALAD - KIDS

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DIAMOND BEACH

DINNER

MAINS

GRILLED ATLANTIC SALMON	35
WITH SEASONAL SAUTEED VEGETABLES	
PERI PERI CHICKEN	25
WITH CHIPS AND SALAD	
LAMB CUTLETS	35
WITH MINT CHIMICHURRI AND CASSAVA PUREE	
SEAFOOD PASTA	35
SQUID INK SPAGHETTI, SALMON, BARRAMUNDI, CRAB MEAT, PRAWNS, FRESH CHILLI ON SUGO SAUCE	

EXTRA SIDES

BOWL OF CHIPS	8
JASMINE RICE	6
BLACK BEANS	6
POTATO SALAD	7
GARDEN SALAD	8
SAUTEED SEASONAL VEGETABLES	7

BRAZILIAN 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	20
(GF) (VEGETARIAN & VEGAN OPTION AVAILABLE) WAGYU BEEF SLOW COOKED FOR 12 HOURS AND SERVED WITH RICE, BLACK BEANS, POTATO SALAD AND SALSA.	
MOQUECA (GF) (VEGETARIAN & VEGAN OPTION AVAILABLE)	40
BRAZILIAN FISH AND PRAWNS STEW, WITH COCONUT MILK AND DENDE OIL. SERVED WITH A SIDE OF RICE, SALAD, AND FAROFA (CASSAVA FLOUR).	
MIX BBQ PLATE (GF)	60
BRAZILIAN BBQ MEATS (SPANISH CHORIZO SAUSAGE, LAMB CUTLETS AND RUMP CAP) RICE, BLACK BEANS, SALSA & POTATO SALAD.	
PRATO FEITO (GF) (VG) (V)	27
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 \$32	
BRAZILIAN PICANHA STEAK	35
WITH CHIMICHURRI SAUCE AND SAUTEED CASSAVA	

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DINNER | MAINS - FROM THE GRILL

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DIAMOND BEACH

WHITE WINES

SNAPPER ROCK - SAUVIGNON BLANC 45
MARLBOROUGH, NEW ZEALAND

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

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

**MASTERPIECE
SPARKLING CHARDONNAY (200ML) 13**
MURRAY VALLEY, VICTORIA

RED WINES

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

EDEN HALL - CABERNET SAUVIGNON 68
BAROSSA VALLEY, SOUTH AUSTRALIA

WARD VALLEY - PINOT NOIR 45
MARLBOROUGH, NEW ZEALAND

NO ALCOHOLIC

COKE / ZERO / LEMONADE 4.5

GUARANA 5

LEMON LIME BITTERS 5

GINGER BEER 5

SPARKLING WATER 6

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DRINKS

BEER

COOPERS PALE ALE 10

STONE WOOD 12

CORONA 10

JAMES BOAG'S PREMIUM LIGHT 9

BEER ON TAP 10

COCKTAILS

APEROL SPRITZ 20
APEROL, SPARKLING CHARDONNAY, SPARKLING WATER AND A SLICE OF ORANGE

BRAZILIAN CAIPIRINHA 20
CACHACA, LIME, SUGAR AND ICE

GOLD RUSH WHISKEY SOUR 22
SCOTCH, FRESH LEMON JUICE, GINGER AND HONEY

MARGARITA 20
TEQUILA, COINTREAU, FRESH LEMON JUICE AND SUGAR

APPLE MARTINI 22
VODKA, APPLE LIQUEUR, FRESH LEMON JUICE, GREEN APPLE AND CINNAMON

EXPRESSO MARTINI 20
VODKA, KAHLUA, A SHOT OF COFFEE AND SUGAR

ROSE

CASA ROSSA - ROSE 45
CORSICA, FRANCE

LES HAUTS PLATEUX - ROSE 11 / 45
PROVENCE, FRANCE

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DRINKS | ALCOHOLIC