

# BRONTE BELO

## DIAMOND BEACH

# LUNCH

## 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, AIOLI SAUCE AND CHIPS
- BEEF BARBACOA SANDWICH** 25  
SLOW COOKED WAGYU BEEF, MOZZARELLA CHEESE, CHIPOTLE MAYONNAISE ON PANINI BREAD AND A SIDE OF CHIPS.

## SALAD

- BURRATA SALAD** 25  
SPINACH, BURRATA, GRILLED PEACH, BALSAMIC GLAZE, HONEY AND ROASTED WALNUTS.

## 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.
- PROSCIUTTO AND BURRATA BRUSCHETTA** 18  
SOURDOUGH TOAST, BURRATA CHEESE, PROSCIUTTO, ROCKET AND HONEY.
- 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

## KIDS MENU

- GRILLED FISH, RICE AND VEGGIES** 15
- BURGER AND CHIPS** 12
- NUGGETS 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

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

# BRONTE BELO

## DIAMOND BEACH

### MAINS

<b>GRILLED ATLANTIC SALMON</b>	<b>35</b>
WITH SEASONAL SAUTEED VEGETABLES	
<b>PERI PERI CHICKEN</b>	<b>25</b>
WITH CHIPS AND SALAD	
<b>LAMB CUTLETS</b>	<b>35</b>
WITH MINT CHIMICHURRI AND CASSAVA PUREE	
<b>SEAFOOD PASTA</b>	<b>35</b>
SQUID INK SPAGHETTI, SALMON, BARRAMUNDI, CRAB MEAT, PRAWNS, FRESH CHILLI ON SUGO SAUCE	
<b>FISH AND CHIPS</b>	<b>23</b>
<b>CHILLI AND GARLIC PRAWNS</b>	<b>25</b>
WITH GARLIC BREAD AND GARDEN SALAD	

### EXTRA SIDES

<b>BOWL OF CHIPS</b>	<b>8</b>
<b>JASMINE RICE</b>	<b>6</b>
<b>BLACK BEANS</b>	<b>6</b>
<b>POTATO SALAD</b>	<b>7</b>
<b>GARDEN SALAD</b>	<b>8</b>
<b>SAUTÉED SEASONAL VEGETABLES</b>	<b>7</b>

# LUNCH

### BRAZILIAN MAINS

<b>PRATO FEITO</b> (VG) (V)	<b>27</b>
A TYPICAL BRAZILIAN DISH CONSISTING OF RICE, BLACK BEANS, CHIPS, SALAD AND YOUR CHOICE FROM THE GRILL BETWEEN PICANHA, CHICKEN, FISH, HALLOUMI (VG) OR VEGETABLES (V) <b>WITH PICANHA \$32.</b>	
<b>BELO BURRITO BOWL</b>	<b>28</b>
(GF) (VEGETARIAN & VEGAN OPTION AVAILABLE) WAGYU BEEF SLOW COOKED FOR 12 HOURS AND SERVED WITH RICE, BLACK BEANS, POTATO SALAD AND SALSA.	
<b>FEIJOADA</b> (GF)	<b>38</b>
A BLACK BEANS STEW WITH SMOKED CHORIZO, BEEF AND PORK, SERVED WITH RICE, CASSAVA FLOUR, SALSA AND KALE.	
<b>MOQUECA</b> (GF) (VEGETARIAN & VEGAN OPTION AVAILABLE)	<b>40</b>
BRAZILIAN FISH AND PRAWNS STEW, WITH COCONUT MILK AND DENDE OIL. SERVED WITH A SIDE OF RICE, SALAD, AND FAROFA (CASSAVA FLOUR).	
<b>MIX BBQ PLATE</b> (GF)	<b>60</b>
BRAZILIAN BBQ MEATS (SPANISH CHORIZO SAUSAGE LAMB CUTLETS AND RUMP CAP) RICE, BLACK BEANS, SALSA & POTATO SALAD.	
<b>BRAZILIAN NACHOS</b> (GF) (VG) (V)	<b>25</b>
BRAZILIAN STYLE SLOW COOKED BEEF, BEANS, CHEESE, GUACAMOLE, SOUR CREAM, TOMATO SALSA AND JALAPENOS.	
<b>BRAZILIAN PICANHA STEAK</b>	<b>35</b>
WITH CHIMICHURRI SAUCE AND SAUTEED CASSAVA	

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LUNCH | MAINS - FROM THE GRILL

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## DIAMOND BEACH

### COFFEE

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

### EXTRAS

EXTRA SHOT, SOY MILK, ALMOND MILK, OAT MILK  
HAZELNUT, CARAMEL, VANILLA.

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### TEA

CHAMOMILE / ENGLISH BREAKFAST / GREEN TEA / PEPPERMINT / INDIAN CHAI / LEMONGRASS AND GINGER.	5
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### COLD DRINKS

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

## DRINKS

### FRESH JUICES

<b>ORANGE BOMB</b> ORANGE, CARROT, AND GINGER	10
<b>GREEN JUICE (VG)</b> KALE, SPINACH, APPLE, COCONUT WATER, LEMON, MINT & DASH OF HONEY	10
<b>ENERGY BOOST</b> APPLE, CELERY, BEETROOT AND GINGER.	10
<b>FRESH SQUEEZED ORANGE JUICE</b>	10

### SMOOTHIES

BLENDED WITH MILK, YOGURT AND HONEY.  
ADD ICE CREAM 2

<b>MANGO</b>	9
<b>BANANA</b>	9
<b>MIXED BERRIES</b>	9

### DAIRY FREE SMOOTHIES

BLENDED WITH COCONUT WATER.

<b>AÇAÍ</b> BLENDED WITH BANANA AND COCONUT WATER.	10
<b>TROPICAL SMOOTHIE</b> PASSIONFRUIT, MANGO, ORANGE, COCONUT WATER AND MINT.	10

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DRINKS | NON-ALCOHOLIC

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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** 60  
BAROSSA VALLEY, SOUTH AUSTRALIA

**SNAPPER ROCK - PINOT NOIR** 45  
MARLBOROUGH, NEW ZEALAND

### ROSE

**CASA ROSSA - ROSE** 45  
CORSICA, FRANCE

**LES HAUTS PLATEUX - ROSE** 11 / 45  
PROVENCE, FRANCE

## 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

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DRINKS | ALCOHOLIC