

BRONTE BELO

BRAZILIAN FOOD

DINNER

STARTERS

- BRAZILIAN FINGER FOOD** 28
TASTING PLATE
CASSAVA CHIPS (1), BOLINHO DE BACALHAU (2), PASTEL DE QUEIJO (4), COXINHA (2), SPECIAL VINAIGRETTE AND AIOLI.
- CHILLI AND GARLIC PRAWNS** 27
SERVED WITH CRUSTY BREAD, SIDE OF SALAD AND AIOLI.
- PASTEL DE QUEIJO [VG]** 13
BRAZILIAN STYLE FRIED PIE FILLED WITH CHEESE. 4 PIECES.
- COXINHA [4]** 18
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 [V]** 12

SALAD

- BELO MEDITERRANEAN SALAD** 19
MIXED LEAVES, AVOCADO, MARINATED FETTA, OLIVES, TOMATO, SPANISH ONIONS, CUCUMBER AND BALSAMIC DRESSING.

EXTRAS:

SMOKED SALMON \$8, CHICKEN \$8, GRILLED ATLANTIC SALMON \$12, HALLOUMI \$8

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** 29
(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) 40
A BLACK BEAN STEW WITH SMOKED CHORIZO, BEEF AND PORK, SERVED WITH RICE, CASSAVA FLOUR, SALSA, AND KALE.
- MOQUECA** (GF) (VEGETARIAN & VEGAN OPTION AVAILABLE) 37
A BRAZILIAN STYLE FISH STEW WITH COCONUT MILK AND DENDÉ OIL. SERVED WITH RICE AND MIXED SALAD.
- MIX BBQ PLATE** (GF) 57
BRAZILIAN BBQ MEATS (CHICKEN, LAMB CUTLETS AND RUMP CAP) RICE, BLACK BEANS, SALSA & POTATO SALAD.
- PRATO FEITO** (GF) (VG) (V) 28
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.**
- EYE FILLET PARMIGIANA** 36
SERVED WITH RICE, CHIPS AND SALAD
- SEAFOOD PASTA** 30
SPAGHETTI, PRAWNS, BARRAMUNDI, SALMON, SWIM CRAB MEAT, CHILLI, AND SUGO.

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FROM THE GRILL

(CHOOSE TWO SIDES)

LAMB CUTLETS (3 PIECES)	35	SAUTEED SEASONAL VEGETABLES
PERI PERI CHICKEN	26	CHIPS
CRISPY SKIN ATLANTIC SALMON	35	GARDEN SALAD
BARRAMUNDI FILLET	32	MASHED POTATOES
BLACK ANGUS RUMP CAP STEAK 250G	35	RICE
		BEANS

KIDS MENU

FISH AND CHIPS	13	FISH AND CHIPS	23
SPAGHETTI BOLOGNESE	13	BEER BATTERED FLATHEAD, GARDEN SALAD, CHIPS AND TARTARE SAUCE	

PIZZA

(GLUTEN FREE BASE IS AVAILABLE \$4)

MARGHERITA [VG]	23	BELO	28
SUGO, FIORE DI LATTE, BUFFALO MOZZARELLA, BASIL.		WHITE BASE, FIORE DI LATTE, SHAVED PARMESAN, PROSCIUTTO, ROCKET, SEMI-SUNDRIED TOMATOES, TRUFFLE OIL	
HAM AND PINEAPPLE	23	CARNE	28
SUGO, FIORE DI LATTE, HAM OFF THE BONE, NORTH QUEENSLAND PINEAPPLE.		SUGO, FIORE DI LATTE, PEPPERONI, HAM OF THE BONE, BACON, CHORIZO	
VEGE [VG]	26	ANCHOVY	25
SUGO, FIORE DI LATTE, EGGPLANT, SPINACH, MUSHROOMS, OLIVES, ZUCCHINI AND ROASTED GARLIC.		SUGO, FIORE DI LATTE, OLIVES, ANCHOVIES, ROASTED GARLIC, CHILLI FLAKES	
CAMARÃO	28	PEPPERONI	23
SUGO, PRAWNS, ZUCCHINI, ROASTED GARLIC, FIORE DI LATTE, CHILLI FLAKES.		SUGO, FIORE DI LATTE, PEPPERONI AND HERBS	
PERI PERI CHICKEN	26		
SUGO, FIORE DI LATTE, SPANISH ONIONS, SPINACH, CAPSICUM AND PERI PERI SAUCE.			

📷 BRONTE_BELO
APP BRONTE BELLO

KITCHEN & BAR LAST ORDER 20:30
\$5 CORKAGE PER BOTTLE PER PERSON
10% SURCHARGE ON WEEKENDS / 15% SURCHARGE ON PUBLIC HOLIDAYS
GF: GLUTEN FREE / VG :VEGETARIAN / V: VEGAN

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DRINKS

WHITE WINES

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

ANDREW PEACE - PINOT GRIGIO
MURRAY VALLEY, VICTORIA 11 / 42

IRON BARK HILL - CHARDONNAY
HUNTER VALLEY, NEW SOUTH WALES 11 / 42

MASTERPIECE SPARKLING (200ML) 13
MURRAY VALLEY, VICTORIA

RED WINES

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

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

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

ROSE

SNAPPER SAUVIGNON ROSE 11 / 45
MARLBOROUGH, NEW ZEALAND

LES HAUTS PLATEUX 12 / 45
PROVENCE, FRANCE

BEER

COOPERS PALE ALE 10

CORONA 10

HOUSE BEER ON TAP (LAGER) 11

STONE WOOD 12

HEINEKEN 0% 9

COCKTAILS

APEROL SPRITZ 20

CAIPIRINHA 20

STRAWBERRY CAIPIROSKA 20

MARGARITA 20

NO ALCOHOLIC

COKE / ZERO / LEMONADE 4.5

GUARANA 5

LEMON LIME BITTERS 5

GINGER BEER 5

SPARKLING WATER 6

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