S A N D W I C H E S / B U R G E R S

WAGYU BEEF BURGER 23 Wagyu beef Pattie With Cheese, Lettuce, Tomato, Onions, Aioli, Tomato Relish, Served With Chips.

CHICKEN SCHNITZEL BURGER 22 Lettuce, tomato, avocado, aioli sauce served with a side of chips.

BEEF BARBACOA SANDWICH 26 Slow Cooked Wagyu, Mozzarella, Lettuce, Chipottle Mayonnaise and Jalapenos on Panini Bread Served with Chips.

VEGAN BURGER 20 Portobello Mushrooms, avocado, mixed leaves, pickled Onions, tomatoes, relish, and a side of chips. Add cheese \$2

SALAD

BURRATA SALAD 25 Spinach, Burrata Cheese, Grilled Apple, Roasted Tomato, Balsamic Glaze, Honey, Walnuts and a slice of Sourdough Toast

ROCKET SALAD

20

15

12

ROCKET, SEMI DRIED TOMATO, ROASTED ALMOND FLAKES, SHAVED PARMESAN CHEESE, AND BALSAMIC DRESSING. ADD CHICKEN 8

GRILLED FISH. RICE AND VEGBIES

NUBBETS AND CHIPS

LUNCH

SHARE PLATES

COXINHA [4] 18 Brazilian Style Spicy Chicken Croquettes.

BOLINHO DE BACALHAU (6) 20 Salted cod croouette served with homemade aioli sauce.

CASSAVA CHIPS (VB) 15 Served with Parmesan Cheese, Chilli Flakes and Aioli.

PROSCIUTTO AND BURRATA BRUSCHETTA 19 Sourdough toast, burrata cheese, prosciutto, rocket and

SOURDOUGH TOAST, BURRATA CHEESE, PROSCIUTTO, ROCKET AND HONEY.

BRAZILIAN FINGER FOOD

TASTING PLATE 29 Cassava Chips, Bolinho de Bacalhau (2), Pastel de Camarao (2), Coxinha (2), special vinaigrette and Aioli.

PASTEL DE CAMARAO (4) 18 Brazilian Style Fried Pie Filled with Prawns on a coconut Cream Base.

CORN CHIPS AND GUACAMOLE 12

KIDS MENU

B U	R 6 E	R	A N	D	C	H	I P	2	15
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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

MAINS

GRILLED ATLANTIC SALMON [6F] 35 WITH SEASONAL SAUTEED VEGETABLES PERI PERI CHICKEN 27 WITH CHIPS AND SALAD LAMB CUTLETS [GF] 35 SERVED WITH MINT CHIMICHURRI, CASSAVA PURE AND MIXED I FAVES 35 SEAFOOD PASTA (BF) SOUID INK SPAGHETTI, SALMON, BARRAMUNDI, CRAB MEAT, PRAWNS, FRESH CHILLION SUGO SAUCE 23 FISH AND CHIPS BEER BATTERED FLATHEAD, GARDEN SALAD, CHIPS AND TARTARE SAUCE 27 CHILLI AND GARLIC PRAWNS WITH GARLIC BREAD AND GARDEN SALAD EXTRA SIDES 8 BOWL OF CHIPS 6 JASMINE RICE 6 BLACK BEANS 7 POTATO SALAD

SAUTÉED SEASONAL VEBETABLES

LUNCH

BRAZILIAN MAINS

PRATO FEITO (VG) (V) 20 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) with Picanha \$32.

BELO BURRITO BOWL [6F] 28 (Vegetarian & Vegan Option Available) Wagyu beef slow cooked for 12 hours and served with Rice, Black Beans. Potato salad and salsa.

FEIJOADA [GF] A BLACK BEANS STEW WITH SMOKED CHORIZO, BEEF AND PORK, SEDVED WITH DIG CARGAVA FLOUD SALSA AND KALE

SERVED WITH RICE, CASSAVA FLOUR, SALSA AND KALE.

(CASSAVA FLOUR).

8

7

NOQUECA [GF] 40 (Vegetarian & Vegan Option Available) Brazilian Fish and Prawns Stew, with coconut milk and Dende Oil. Served with a side of Rice, Salad, and Farofa

MIX BBQ PLATE [GF] 60 Brazilian BbQ Meats (Spanish Chorizo Sausage Lamb Cutlets And Rump Cap) Rice, Black Beans, Salsa & Potato Salad.

BRAZILIAN NACHOS [6F] [V6] [V] 25 Brazilian Style Slow Cooked Beef, Beans, Cheese, Guacamole, Sour Cream, Tomato Salsa and Jalapenos.

BRAZILIAN PICANHA STEAK 35 With Chimichurri Sauce, Sauteed Cassava and Mixed Leaves.

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GARDEN SALAD

LUNCH | MAINS

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	1	5.5
ICED COFFEE / LATTE			6.5

E X T R A S Extra shot, soy milk, almond milk, oat milk Hazelnut, caramel, vanilla.

ΤEΛ

CHAMOMILE/ ENGLISH BREAKFAST/GREEN TEA /PEPPERMINT/INDIAN CHAI/LEMONGRASS AND GINGER.

COLD DRINKS

COKE / ZERO / LEMONADE	4.5
G U A R A N A	5
LEMON LIME BITTERS	5
GINGER BEER	5
SPARKLING WATER	6

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DRINKS

FRESH JUICES

ORANGE BOMB	10
ORANGE, CARROT, AND GINGER	
GREEN JUICE (VG)	10
KALE, SPINACH, APPLE, COCONUT WATER, LEMON, MINT & DAY	SH OF
HONEY	
ENERGY BOOST	10
APPLE, CELERY, BEETROOT AND GINGER.	
FRESH SQUEEZED ORANGE JUICE	1 0

SMOOTHIES

1

5

BLENDED WITH MILK, YOGURT AND HONEY. Add ICE Cream 2 M A N G O B A N A N A

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MILKSHAKE Chocolate

R

9

DAIRY FREE SMOOTHIES

BLENDED WITH COCONUT WATER.

AÇAI Blended with Banana and		10
TROPICAL SMOO	THIE	10

PASSIONFRUIT, MANGO, ORANGE, COCONUT WATER AND MINT.

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DRINKS | NON-ALCOHOLIC

WHITE WINES	
SNAPPER ROCK – SAUVIGNON BLANC Marlborough, New Zealand	45
ANDREW PEACE -PINOT GRIGIO10 /MURRAY VALLEY, VICTORIA	4 2
IRON BARK HILL - CHARDONNAY Hunter Valley, New South Wales	4 2
MASTERPIECE SPARKLING CHARDONNAY [200ml] Murray Valley, Victoria	13
RED WINES	
EDEN HALL - SHIRAZ 11 / Barossa Valley, South Australia	4 5
EDEN HALL – CABERNET SAUVIGNON Barossa Valley, South Australia	68
SNAPPER ROCK – PINOT NOIR Marlborough, New Zealand	45

ROSE

SNAPPER ROCK - ROSE Marlborough, New Zealand			45
·····			
LES HAUTS PLATEUX -			
ROSE	11	1	45
PROVENCE, FRANCE			

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DRINKS

BEER	
COOPERS PALE ALE	10
STONE WOOD	12
C O R O N A	10
JAMES BOAG'S PREMIUM	LIGHT 9
BEER ON TAP	10

COCKTAILS

APEROL SPRITZ Aperol, Sparkling Chardonnay, Sparkling Water and a SL Orange	20 .ICE OF
BRAZILIAN CAIPIRINHA Cachaca, lime, sugar and ice	20
GOLD RUSH WHISKEY SOUR Scotch, Fresh Lemon Juice, Ginger and Honey	22
m a r g a r i t a Tequila, cointreau, fresh lemon juice and sugar	20
APPLE MARTINI Vodka, Apple Liqueur, Fresh Lemon Juice, Green Appl Cinnamon	22 E AND
EXPRESSO MARTINI Vodka, kahlua, a shot of coffee and sugar	20

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DRINKS | ALCOHOLIC