

SMALL PLATES

MEX Guacamole con tostadas \$12 GF, DF, V
House made guacamole & fried corn chips

ARG Empanadas \$8
Choice of beef or cheese

MEX Jalapeños Rellenos \$14 V
Jalapeños stuffed w/ herbed goat's cheese

PER Patatas bravas \$12
Crispy roasted chat potatoes w/
jalapeños, avocado cream, salsa bravas

ARG Arancini \$8 V
Rice ball with tomato, black beans & spiced aioli

COL Chicharrón \$18 GF, DF
Fried crispy pork belly w/ pineapple salsa

ARG Gambas \$12 GF
Grilled tiger prawns in chimichurri butter

P.R Ceviche \$19 GF
Red snapper cured in lime w/ mango, red onion,
habanero, coriander & crispy potato

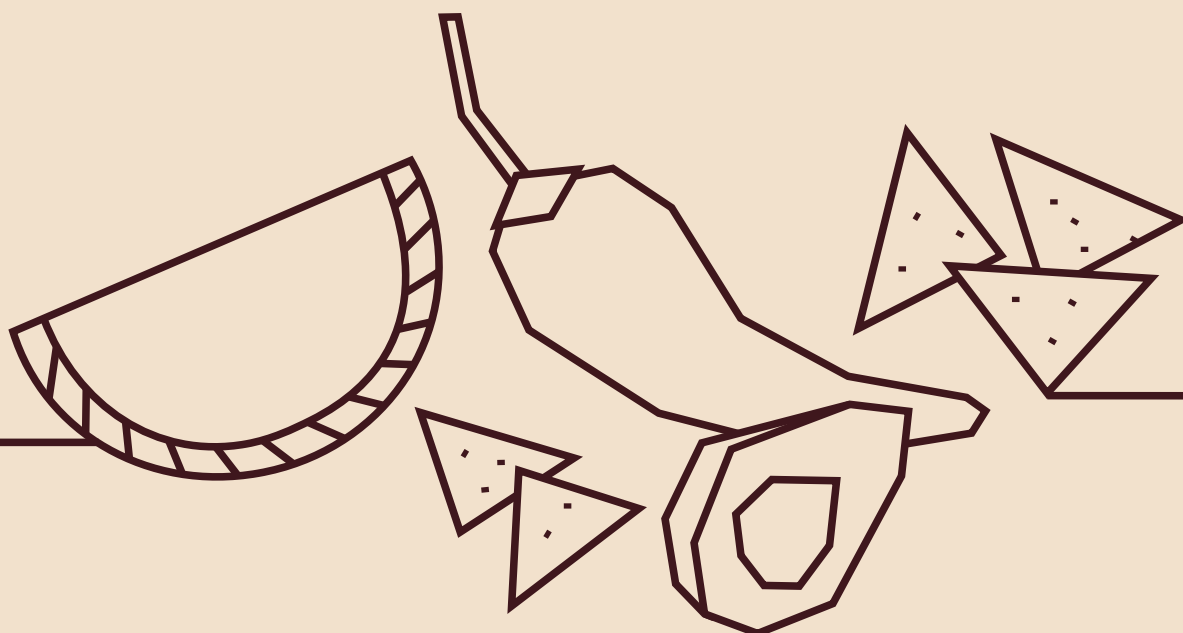
TACOS

MEX Carne \$8 DF
Slow cooked brisket w/ red onion,
jalapeños & coriander

MEX Berenjena \$10 GF, DF
Fried eggplant w/ avocado cream,
corn & pickled cabbage

MEX Pollo \$8
Chipotle honey chicken w/ pico de gallo,
lettuce, Qaxaca cheese

MEX Cordero \$10 GF
Slow braised lamb shoulder w/ feta,
cucumber & chimichurri



LARGE PLATES

ARG Carne asada \$38 GF

Black Angus rump steak w/ chimichurri, roasted potato, squash & zucchini



PER Pollo a la brasa \$36 GF

Marinated grilled chicken breast w/ potato puree & agave grilled baby carrots

PER Pescado \$38 GF

Grilled red snapper fillet w/ herb butter, grilled papaya & white bean salad

BZL CHURRASCO

All served with salad, bacon farofa & garlic bread

Picanha \$38 GF, DF

300g of traditional Brazilian rump steak seasoned w/ rock salt

Linguica \$34 DF

Brazilian pork sausage



Franco \$34 GF, DF

Bacon wrapped chicken breast w/ maple mustard glaze

Vegetais Grelhados \$34 GF

Squash, zucchini, capsicum, red onion, eggplant w/ herbed butter

Abacaxi +\$5 add on

Cinnamon grilled pineapple

DESSERT

MEX Churros \$12 V

w/ cinnamon sugar & dulce de leche



BZL Docinhos \$8 V, GF

Mixed Brazilian sweets

Lunch Special

12-3pm

COL BANDEJA PAISA

Chorizo, pork belly, avocado, stewed beans, rice & fried egg.

+

Guacamole & Corn Chips

+

Paired with choice of beer, house wine or soft drink

\$36

Please note groups of 6 people or more will incur a 10% service charge

A 10% surcharge will apply on Sundays and a 15% surcharge will apply on Public Holidays

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten.

Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.