



À LA CARTE MENU

ENTRÉE

Kingfish ceviche

Marinated in cachaça & passion fruit juice with prawn empanadas and leche de tigre.

\$18.00

Beetroot & smoked goats curd salad

A selection of beetroot's roasted and pickled with smoked goats curd and sarsaparilla.

\$17.00

Butter Poached Scallops

Hervey Bay scallops with preserved lemon, stuffed palm heart, smoked mussels, black eye bean purée and nashi pear.

\$20.00

Assiette of mushrooms

An array of pickled, braised, sautéed wild and seasonal mushrooms, mushroom tortellini served with field mushroom purée.

\$21.00

(served with fresh black truffle - add \$4)

Acarajé

A deconstructed traditional Bahian street food with fried soft shell crab leg, tiger prawns and a cashew & shrimp sauce.

\$19.00

Free range pork belly

Crispy skin Otway pork with parsnip, braised witlof and pear chutney.

\$18.00

Carpaccio of Wagyu beef

21 day dry aged Wagyu beef, fried white anchovies, hazelnut and tarragon vinaigrette.

\$21.00

MAINS

Risotto of quinoa

Traditional South American seeds garnished with spinach and spring asparagus beignets and a cider reduction.

\$28.00

Moqueca

Rockling fillet with fresh clams and king prawns in a coconut & chorizo broth.

\$36.00

Franguinho orgânico à primavera

(Organic Spatchcock)

Crown roasted free-range Spatchcock, confit leg and catupiry cheese croquette, seasonal vegetables, maize polenta and a palm heart puree.

\$34.00

Pargo cozido em folha de bananeira

Baked baby snapper in banana leaf with onion, Tomato and an aromatic mix of mint & coriander served with pirão.

\$32.00

Cordeiro primavera

(Spring lamb)

Assiette of spring lamb with confit garlic, pumpkin purée, seasonal vegetables and an açai sauce.

\$38.00

THE STEER BEEF SELECTION

Our beef is sourced from Gippsland Natural Meats based here in rural Victoria. The Beef has been reared to the highest quality and environmental standards and is then aged to our chef's requirements ensuring true paddock to plate consistency.

21 day dry aged pasture fed, free range Black Angus

Scotch
300g **\$44.00**

Sirloin
300g **\$38.00**

Eye fillet
200g **\$42.00**

Rib eye
500g **\$55.00**

200 day pasture fed Moondarra Wagyu. Marble score 4+

Sirloin
300g **\$57.00**

All beef is served with hand cut potatoes, apple & palm heart remoulade, burnt lime, bone marrow beignet and a choice of Madeira jus, béarnaise or salsa verde.

CHURRASCO

Churrasco is not just a style of cooking, it's a part of Brazilian culture. Being a shared experience, churrasco must be ordered by the table as a whole.

Our churrasco is served with a selection of barbecued meats, steamed rice, feijoada, farofa and a palm heart salad.

Please note that our churrasco is served medium-rare unless otherwise specified.

Pão de queijo
Prato petisco
500gm premium dry aged grass fed beef (per 2 persons)
House recipe Brazilian sausages
Traditional sides
Dessert tasting plate

\$59.50pp (min 2 people)

*Applies to entire table only

SIDES

Broccolini with watercress pesto **\$11.00**

Hand cut potatoes **\$11.00**

Palm heart and tomato salad **\$11.00**

Truffled potato puree **\$11.00**

Feijoada (black bean cassoulet) **\$11.00**

Mixed leaf salad with house vinaigrette **\$9.00**

Note: This menu is intended as a guide only. Menu and prices may have changed since this pdf was uploaded.