TRADITIONAL CHURRASCO

Whole Tables Only.
10% Surcharge applies on Public Holidays and Special Occasion.

79pp
All inclusive

Skewers

Rump Cap - *Picanha*
Flank - *Fraldinha*
Garlic Rump Cap - *Picanha com Alho*
Hump - *Cupim*
Beef Ribs - *Costela*
Rump w/ Provolone - *Alcatra c/ Queijo*
Sirloin - *Contra-Filé*

Lamb Rump - *Alcatra de Carneiro*
Lamb Leg - *Pernil de Carneiro*

Pork Leg - *Pernil*
Pork Neck - *Sobre Paleta (Copa)*
Pork Ribs - *Costelinha de Porco*
Pork Belly - *Panceta*
Homemade Sausage - *Linguiça Caseira*

Chicken Drumettes - *Coxinha da Asa*
Chicken Hearts - *Coração*
Chicken Thigh Fillet - *Filé da Sobrecoxa*
Chicken Breast w/ Bacon - *Medalhão de Frango*

Fish - *Peixe na Folha de Bananeira*
Prawns - *Camarão*

Halloumi Cheese - *Queijo*
Garlic Bread - *Pão de Alho*
Pineapple - *Abacaxi*

Side Dishes V

Please choose your side dishes:

Tomato Salsa - *Vinagrete*
Cassava Flour - *Farofa*
Brazilian Chillies - *Pimentas Mistas*
Coleslaw - *Salada de Repolho*
Mixed Salad - *Salada Mista*
Rocket Salad - *Salada de Rúcula*
Potato Salad - *Maionese de Batata*
Brazilian Style Rice - *Arroz Branco*
Black Beans - *Feijão Preto*
Chinese Broccoli - *Couve*

'Tá Fritos do BRAZA'
Beer Battered Chips - *Batata Frita*
Cassava Chips - *Mandioca Frita*
Polenta Chips - *Polenta Frita*
Crumbed Banana - *Banana Frita*

LET'S WASTE LESS
A BRAZA INITIATIVE TO REDUCE FOOD WASTE IN AUSTRALIA

KIDS CHURRASCO

Children 4 years old and under eat free.
Children 5 years old $26. Add $2 per year up to the age of 12.

VEGETARIAN CHURRASCO V

10% Surcharge applies on Public Holidays and Special Occasion.

70pp
All inclusive

Please choose one Entrée and/or one Main.
Also note that all side dishes served with the Traditional Churrasco are purely vegetarian.

Entrée

Palm Heart Open 'Pastel'
Fresh tomato, green olives, green peas, sweet corn & catupiry sauce.

Cassava Fritters Trio (Cheesy, Garlicky, Herby)
Endive leaves, chipotle aioli & kiss pepper.

Warm Kipfler Potato Salad
Cajun spice, field mushrooms, quail egg, cherry tomato & balsamic glaze.

Main

Plantain Banana Moqueca VG
Served w/ rice.
**Optional served w/ fish & prawns.*

Char-Grilled Witlof
Parsnip puree, crunchy garlic, burnt cherry tomato, danish feta cheese & chimichurri.

Fish of the day
Always a nice surprise...
**for Pescatarians.*

Extras V

Cheese Bread (6un)	11
Mashed Potato	6.5
Sauteed Veggies	

Sauces

Anto's Malagueta Chilli Aioli	3.5
Catupiry - *Brazilian Cream Cheese*	
White BBQ	
Blue Cheese	4
Chipotle Aioli	
Tartare	
Chimichurri	5.5
Red Wine Jus	

**You can also add a vegetarian dish to your Traditional Churrasco for $22 for entrée and $35 for main.*

A LA CARTE

Available Monday to Friday. Lunch only.
Excluding Public Holidays, Special Occasion & December.
Whole Tables Only.

Small Bites

Garlic Bread - *Pão de Alho* V — 6
Homemade garlic butter w/ herbs.

Brazilian Chicken Croquettes - *Coxinha* — 16
Served w/ Anto's malagueta chilli sauce.

Fried Chicken Wings in a Sweet & Sour Sauce — 16
Asa de Frango a Passarinho no Molho Agridoce
Served w/ white BBQ sauce.

Tapioca Cheesy Dice V — 17
Dadinho de Tapioca servido c/ Molho de Pimenta Agridoce c/ Cachaça
Served w/ a homemade sweet and sour, chilli & cachaça sauce.

Palm Heart Open 'Pastel' V — 18
Fresh tomato, green olives, green peas, sweet corn & catupiry sauce.

Crab Stuffed Shell - *Casquinha de Siri* — 20
Served w/ Anto's malagueta chilli sauce.

BBQ House Marinated Halloumi Cheese V — 20
Queijo Halloumi na Grelha - *Served w/ kiss pepper.*

Fish Fingers - *Isca de Peixe* — 21
Served w/ tartare sauce, soy sauce & Anto's malagueta chilli sauce.

Special Panko Crumbed Prawns — 21
Camarão Empanado Frito - *Served w/ chipotle aioli.*

Crunchy Pork Belly Bites - *Torresmo* — 24
Served w/ kiss pepper & lime. An extremely traditional Brazilian dish served at all good bars ("Butecos") around Brazil. Perfect with beer, caipirinha & cachaca.

Braza's Loaded Fries — 24
BBQ pulled beef hump, bacon, liquid cheese, jalapeño & spring onion.

Salads V

Coleslaw — 17
Cabbage, carrot, onion, parsley & sultanas.

Warm Kipfler Potato Salad — 17
Cajun spice, field mushrooms, quail egg, cherry tomato & balsamic glaze.

Mixed Leaves — 18
Mesculin, cherry tomato, red onion & palm heart.

Rocket — 18
Beetroot, blue cheese, red onion & orange.

Classic Caesar — 23
Cos lettuce, parmesan cheese, croutons, egg & bacon. (Anchovies optional)

Grilled Halloumi — 24
Mixed leaves, radish, red onion, cherry tomato, cucumber, dried figs & balsamic glaze.

Add your choice of Meat — 9
Chicken, Beef, Lamb or Pork.

Big Bites

Plantain Banana Moqueca VG — 25
Served w/ rice.
**Optional served w/ fish & prawns.* Add 9

Taste the Churrasco - *Prato Feito* — 26
Brazilian rice, black beans, tomato salsa, beer battered chips, roasted cassava flour & your choice of Rump Cap, Chicken Thigh or Lamb Rump.

Char-Grilled Witlof V — 26
Parsnip puree, crunchy garlic, burnt cherry tomato, danish feta cheese & chimichurri.

Brazilian Stew - *Feijoada* — 35
Stew of black beans, beef & pork. Served w/ rice, roasted cassava flour, tomato salsa, Brazilian chillies, fresh orange & chinese broccoli.

Fish of the Day - *Always a nice surprise...* — 37

Flame Grilled Rump Cap "Picanha" Steak — 39
300g - *Served w/ red wine jus sauce, salad & your choice of Mashed Potato or Beer Battered Chips.*

Mixed BBQ Rib Platter — 45
Twice cooked beef short ribs & sticky BBQ pork ribs. Served w/ chips.

Burgers & Sandwiches

All served w/ Beer Battered Chips

Cheese Burger — 22
Homemade flame grilled beef patty w/ cheese, tomato, red onion, lettuce, mustard & chipotle aioli.

Pulled Pork Burger — 22
Smoked and slow cooked pork scotch w/ coleslaw, pickles & chipotle aioli.

The Hulk – *X-Frango Catupiry* — 23
Chicken breast fillet, bacon, mozzarella cheese, homemade catupiry (Brazilian cream cheese), tomato, green olives & aioli.

Mushroom Burger V — 23
A crispy mushroom w/ mozzarella cheese, lettuce, tomato, onion & white BBQ sauce.

Beef Hump Sandwich - *Sanduiche de Cupim* — 24
Slow cooked beef hump, halloumi cheese, tomato salsa, aioli in a petite baguette.

Montana's Merah — 26
Homemade flame grilled beef patty, grilled bacon, cheddar, onion rings, tomato, lettuce, kiss pepper, chipotle aioli & hickory BBQ sauce.

Steak Sandwich — 26
Flame grilled rump cap "Picanha" steak, on a sourdough w/ red onion, tomato, lettuce, tomato relish & seeded mustard aioli.

The Monstrous - Signature BRAZA Burger — 34
2x homemade flame grilled beef patty w/ bacon, lettuce, red onion, tomato, cheese, mustard & chipotle aioli.