

Small Plates

Our carefully curated selection of South American small plates, each crafted to delight the palate

PÃO DE QUEIJO	3.5
Brazilian cheese bread with Criolla sauce. 406 cal V • H	
PRAWN COCKTAIL	20
The classic with a Fazenda twist. 338 cal • H	
GIANT KING PRAWN	28
Grilled and served with spicy chimichurri. 306 cal • H	
MOZZARELLA TRUFFLES	9
Mozzarella, truffle. 396 cal V • H	
QUEEN SCALLOPS	16
With rich tomato and coconut sauce and farofa. 290 cal • H	
WAGYU EMPANADAS	10
Wagyu beef, egg, onion, peppers. 548 cal • H	
FUGAZZETA	10
Charcoal dough, mozzarella, goat's cheese, onion. 622 cal V • H	
VEGAN OPTION • VN • V • H	10
BOLINHO DE BACALHAU	11
Cod, potato, garlic. 313 cal • H	
CROQUETAS DE ASADO	11
Beef ribs croquettes, potato, pepper, chimichurri mayo. 528 cal	
BATATA FRITA	4.5
Salted fries. 203 cal VN • V • H	
PARMESAN & TRUFFLE V • H	6

Mini Skewers

Small meaty skewers, with classic flavours from the Pampas

PORK	10
Pork collar, pork scratching, lime & honey. 510 cal	
BEEF	13
Beef tenderloin, peppercorn sauce. 376 cal	
LAMB	11
Lamb rump, mint, yogurt. 389 cal • H	

Sandwiches

Served with fries

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| PICANHA | 16 |
| Our signature sliced Picanha, egg, peppers & manchego cheese Brazilian sandwich. <i>895 cal</i> | |
| PORK SAUSAGE | 14 |
| Criollo pork sausage, chimichurri mayo, peppers, potato. <i>955 cal</i> | |

Share an Indulgent Cut

Sized to share at the table for 4 or more

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| ROASTED BONE MARROW | 24 |
| With sourdough bread, onions and chimichurri. <i>950 cal</i> | |
| DRY-AGED TOMAHAWK | 89 |
| 1000g of 21-day dry-aged Bone-in Ribeye. <i>1430 cal</i> | |
| GRILLED LOBSTER | 52 |
| Whole lobster (600g), grilled and tossed in garlic & parsley butter. <i>678 cal</i> • H | |
| WAGYU NEW YORK STRIP | 99 |
| 500g of thick cut Australian 100% full blood grade 9 Wagyu Sirloin. <i>2856 cal</i> • H | |

EXCLUSIVE WINE DINNERS

Join us for an evening of an expertly paired five-course menu complemented by a selection of exceptional wines from world-renowned vineyards. Hosted by the winemakers and our Relationships & Events Manager, these are not to be missed.

[Scan to find details of our latest event](#)

Allergen Information

Our Allergen Guide is available on our website or via the QR code on your menu. It shows which of the 14 legally declarable allergens are contained in our menu items as well as “May Contain” information passed to us from the suppliers of the ingredients we use, but it does not list all ingredients in each menu item. You can also view the different dietary requirements in the guide.

Please note we cannot guarantee there won't be any cross contamination in our food or drinks. If you suffer from any allergy or intolerance, please tell your server before you order and we will guide you through our system. We recommend that you check the Allergen Guide yourself every time you order even if you have dined previously with us, as our recipes sometimes change.

H: HALAL • VN: VEGAN • V: VEGETARIAN

Nutrition Information

Nutritional calorie information is per serving or for every 100 grams. As guidance adults need around 2000Kcal a day