

## Small Plates

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

<b>PÃO DE QUEIJO</b>	3.5
Brazilian cheese bread with Criolla sauce. 406 cal V • H	
<b>TONNATO VITELLO</b>	16
Yellowfin tuna, beef cream emulsion, capers. 410 cal • H	
<b>GIANT KING PRAWN</b>	28
Grilled and served with spicy chimichurri. 306 cal • H	
<b>MOZZARELLA TRUFFLES</b>	9
Mozzarella, truffle. 396 cal V • H	
<b>QUEEN SCALLOPS</b>	16
With rich tomato and coconut sauce and farofa. 290 cal • H	
<b>WAGYU EMPANADAS</b>	10
Wagyu beef, egg, onion, peppers. 548 cal • H	
<b>FUGAZZETA</b>	10
Charcoal pizza dough, mozzarella, Provolone, goat's cheese, onion. 622 cal V • H VEGAN OPTION • VN • V • H	10
<b>BOLINHO DE BACALHAU</b>	11
Cod, potato, garlic. 313 cal • H	
<b>CROQUETAS DE ASADO</b>	11
Beef ribs croquettes, potato, pepper, chimichurri mayo. 528 cal	
<b>BATATA FRITA</b>	4.5
Salted fries. 203 cal VN • V • H PARMESAN & TRUFFLE V • H	6

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## Mini Skewers

Small meaty skewers, with classic flavours from the Pampas

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

## Sandwiches

Served with fries

### **PICANHA** 16

Our signature sliced Picanha, egg, peppers & manchego cheese Brazilian sandwich. *895 cal*

### **WAGYU** 14

Wagyu beef sausage, chimichurri mayo, peppers, potato. *955 cal*

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## Share an Indulgent Cut

Sized to share at the table for 4 or more

### **ROASTED BONE MARROW** 24

With sourdough bread, onions and chimichurri. *950 cal*

### **DRY-AGED TOMAHAWK** 88

1000g of 21-day dry-aged Bone-in Ribeye. *1430 cal*

### **GIANT KING PRAWNS** 50

Two of our giant king prawns, simply grilled and marinated with spicy chimichurri. *622 cal* • H

### **WAGYU NEW YORK STRIP** 98

500g of thick cut Australian 100% full blood grade 9 Wagyu Sirloin. *2856 cal* • H

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#### 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