

## SMALL PLATES

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

<b>FUGAZZETA</b>	10.5
<i>622 cal</i> V • H	
Charcoal dough, mozzarella, goat's cheese, onion	
VEGAN OPTION AVAILABLE	10.5
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<b>MOZZARELLA TRUFFLES</b>	9
<i>396 cal</i> V • H	
Mozzarella, truffle	
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<b>BOLINHO DE BACALHAU</b>	12
<i>313 cal</i> H	
Cod, potato, garlic	
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<b>CROQUETAS DE ASADO</b>	12
<i>528 cal</i>	
Beef ribs croquettes, potato, peppers, chimichurri mayo	
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<b>GIANT KING PRAWN</b>	29
<i>306 cal</i> H	
Giant king prawn, spicy chimichurri	
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<b>WAGYU EMPANADAS</b>	10.5
<i>548 cal</i> H	
Wagyu beef, egg, onion, peppers	
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<b>PRAWN COCKTAIL</b>	20
<i>338 cal</i> H	
The classic with a Fazenda twist	
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<b>QUEEN SCALLOPS</b>	17
<i>290 cal</i> H	
Queen scallops, moqueca sauce, coconut, paprika	
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<b>BATATA FRITA</b>	4.5
<i>203 cal</i> VN • V • H	
Salted fries	
WITH PARMESAN AND TRUFFLE	6
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<b>PÃO DE QUEIJO</b>	4
<i>203 cal</i> V • H	
Brazilian cheese bread with Criolla sauce	

## 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

## MINI SKEWERS

Small meaty skewers, with classic flavours  
from the Pampas

<b>PORK</b> <i>510 cal</i>		10.5
Pork belly, pork scratching, lime & honey		
<b>BEEF</b> <i>376 cal</i>	H	13
Beef tenderloin, peppercorn sauce		
<b>LAMB</b> <i>389 cal</i>	H	12
Lamb rump, mint, yogurt		

## SANDWICHES (SERVED WITH FRIES)

<b>PICANHA</b> <i>895 cal</i>	H	17
Our signature sliced Picanha, egg, peppers & manchego cheese Brazilian sandwich		

<b>WAGYU</b> <i>955 cal</i>	H	14
Wagyu beef sausage, chimichurri mayo, peppers, potato		

## SHARE AN INDULGENT CUT

Sized to share at the table for 4 or more

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

### 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.

### Nutrition Information

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

H: HALAL • VN: VEGAN • V: VEGETARIAN