



TAPAS / SNACKS

Cicchetto	\$22
<i>Ciabatta, garlic oil, tomatoes, mozzarella, basil, pomegranate balsamic.</i>	
Pao de Queijo (Cheese Bread)	\$23
<i>Tapioca flour, parmesan, garlic butter, port wine jelly.</i>	
Brazilian Delights	\$23
<i>Coxinha (chicken), Risoles de Carne (beef), Bolinha de Queijo (cheese) with sun-dried tomato chutney</i>	
Gourmet Feijoada Bites	\$23
<i>Black bean stew, kale, pancetta, sausage croquette, tropical vinaigrette.</i>	
Brisket Cassava Croquettes	\$24
<i>Brisket, cassava mash, mozzarella, chilli tomato kalamata sauce.</i>	
Caponata	\$26
<i>Eggplant, bell peppers, onions, olives, capers, olive oil, pesto, crostini.</i>	
Char-grilled Whole Prawns	\$26
<i>Cachaça (sugar cane liqueur) , chilli sauce, green salad.</i>	
Sides	\$16 Each
<i>Potato chips</i>	
<i>Polenta chips</i>	
<i>Crispy cassava</i>	
<i>Char-grilled broccolini</i>	
<i>Seasonal salad</i>	

*Our menu may contain or come into contact with wheat, eggs, nuts and milk
Please ask staff for more information*

TAMBO

TO SHARE - \$48

TAPAS SIZE - \$28

Costela com Mandioca \$28 | 48

Slow-cooked beef short ribs, broccolini, cassava, citrus infusion.

Char-Grilled Lamb \$28 | 48

Lamb rump, broccolini, polenta, gremolata, goat cheese.

Tropical Pork Belly \$28 | 48

Beer & herb pork belly, feijão tropeiro, guava sauce.

Harvest Salad \$26

Bright salad, seasonal fruit & veg, pistachio, croutons, tropical dressing.

Add protein – beef, chicken, pork, lamb, prawns, halloumi. – \$6

BOARD EXPERIENCE

From the Land \$120

Selection of meats – lamb, beef, pork, chicken

Garlic ciabatta, dipping sauces, all sides included.

From the Sea \$120

Selection of seafood – whole prawns, crispy squid, prawns, scallops

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