



SET MENU

\$57 per person

\$67 per person with dessert

STARTERS OPTIONS

Pao de Queijo (Brazilian Cheese Bread) (gf)

Tapioca Flour, Parmesan Cheese, Garlic Butter, Port Wine Jelly

Cicchetto

Ciabatta, Garlic Olive Oil, Tomatoes, Buffalo Mozzarella, Basil, Pomegranate Balsamic

Brisket Cassava Croquette

Brisket, Mashed Cassava, with Mozzarella, Chilli Sundried Tomato & Kalamata Sauce

MAIN OPTIONS

Costela (Beef Ribs)

Slow Cooked Short Ribs, Citrus Infusion, Crispy Cassava

Chargrill Lamb (gf)

NZ Lamb Rump, herbs & Citrus garlic Marination, Gremolata Sauce, Goat Cheese, Polenta

Tropical Pork Belly

Beer & Fresh Herbs Pork Belly Marinated, Feijao Tropeiro (Cowboy Beans), Guava Sauce

Caponata

Roasted Eggplant, Bell Peppers, Onions, Olives, Capers, Crostini

All mains served with Fresh Salad & Char Grilled Broccolini

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