

Smaller share plates

Pão de Queijo gf v Artisan brazilian style cheese bread	11
Loaded Patacón gf (v option available) Plantain tostones, guacamole, pulled pork	21
Calamar Picante gf Chargrilled calamari, chipotle mayo, concrete squid ink meringue, biquinho chillies	20
Brazilian Crab Sliders gf Brazilian style cheese bread, soft shell crab, rocket, truffle aioli	23
Ceviche gf (v option available) Fresh market fish cured in lime juice, red onion, coriander, ají	25
Jalapeño poppers gf Cream cheese stuffed roasted jalapeños wrapped in prosciutto	17
Tapioca Bruschetta gf Crispy tapioca, bruschetta mix, balsamic glaze, grana padano	17
Chicken Skewers (200g) gf Llajua marinade, chimichurri	19
Elotes gf v Charred corn, jalapeño butter, grana padano	17

Dessert

Churros Cinnamon sugar, dulce de leche	15
Crema Caramel gf Creamy custard pudding, caramel sauce	15
Hazelnut Pavê Layered biscuit soft cake, crushed hazelnuts	15
Affogato gf Choice of Baileys, Mr Black coffee liqueur or Amaretto Disaronno	17

Bigger share plates

Stuffed pimiento gf (v option available) Charred whole capsicum stuffed with pulled pork and spiced quinoa, beetroot hummus, shaved parsnip chips	32
Maduro Gnocchi gf v Ripe plantain pan fried gnocchi, blistered cherry tomatoes, beurre noisette verjus reduction, grana padano	36
Feijoada Slow cooked hearty black bean stew with beef, pork, chorizo and bacon. Sides of rice, farofa and molho à campanha	37
Churrasco gf Chargrilled medium rare rump cap, chorizo, chicken heart and chicken thigh skewers served on a sizzling plate	55
Confit Beets gf v Confit beetroot, red onion, micro herbs, crumbled feta, balsamic glaze and crushed Brazil nuts	23
Beef Short Ribs (600g) gf Braised and roasted beef short ribs, chimichurri	55
Pampas Rice gf Fried rice from the South American Pampas with pulled beef and chorizo	27
Barramundi Moqueca gf Barramundi fillets, mild and rich seafood broth. Served with rice	53

Sides

White rice gf v	5
Yuca Frita gf v Fried cassava chips, truffle aioli	15
Totopos gf v Fresh corn chips, guacamole	15
Broccolini v Jalapeño butter, fried shallots	14
Pacha Salad gf v Steamed quinoa, rocket, heart of palm, salsa, truffle vinaigrette	15

Our shared banquets are the ultimate Latin-American dining experience and it is perfect for bigger groups. Sit back, relax and enjoy the ride.

Banquet one (6 courses)

65 pp / minimum 4 people
Vegetarian Option Available

Pão de Queijo gf v Artisan brazilian style cheese bread
Yuca Frita gf v Fried cassava chips, truffle aioli
Ceviche gf Fresh market fish cured in lime juice, red onion, coriander, ají
Loaded Patacón gf Plantain tostones, guacamole, pulled pork
Pampas Rice gf Fried rice from the South American Pampas with pulled beef and chorizo
Churrasco gf Chargrilled medium rare rump cap, chorizo, chicken heart and chicken thigh skewers served on a sizzling plate

Our banquets menu is subject to changes due to seasonality.
Banquet dining is a requirement for tables with more than ten people.

Banquet two (8 courses)

80 pp / minimum 4 people
Vegetarian option available

Tapioca Bruschetta gf Crispy tapioca, bruschetta mix, balsamic glaze, grana padano
Yuca Frita gf v Fried cassava chips, truffle aioli
Jalapeño Poppers gf Cream cheese stuffed roasted jalapeños wrapped in prosciutto
Ceviche gf Fresh market fish cured in lime juice, red onion, coriander, ají
Brazilian Crab Sliders gf Brazilian style cheese bread, soft shell crab, rocket, truffle aioli
Calamar Picante gf Chargrilled calamari, chipotle mayo, concrete squid ink meringue, biquinho chillies
Confit Beets gf v Confit beetroot, red onion, micro herbs, crumbled feta, balsamic glaze and crushed brazil nuts
Churrasco gf Chargrilled medium rare rump cap, chorizo, chicken heart and chicken thigh skewers served on a sizzling plate

