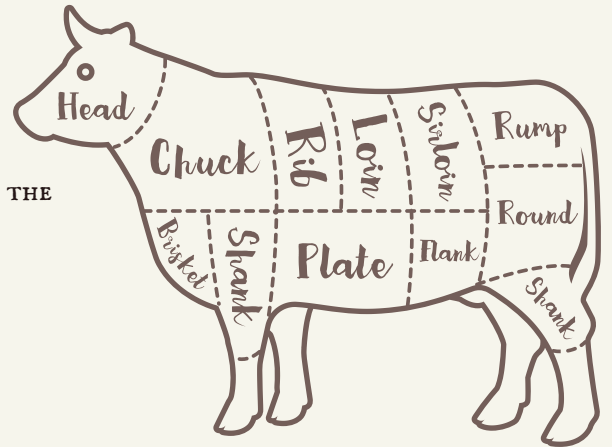


# OFF THE BBQ

## BEEF

### PICANHA

OUR SIGNATURE STEAK! Picanha, also known as cap of rump, represents the art and science of churrasco cooking. Lightly seasoned with rock salt and sliced thin, it is tender with a robust flavour. There would be NO churrasco without Picanha.



### CHICKEN WRAPPED IN BACON (DINNER)

A GUEST FAVOURITE BACK BY POPULAR DEMAND! SUCCULENT CHICKEN BREAST WRAPPED IN STREAKY BACON, CRISPY ON THE OUTSIDE, ONE IS NEVER ENOUGH.

## RUMP

LARGE, LONG, AND LEAN, THIS STEAK IS PRIZED FOR ITS SUCCULENCE AND A HEARTY BEEF FLAVOUR. PERFECTLY SEASONED WITH ONION & SAGE COARSE SEA SALT, THEN GRILLED WITH A LAYER OF FAT UNTIL MOST OF IT MELTS AWAY, AND THE REMAINING FAT BECOMES CRISPY, BEST TO BE ENJOYED AS MEDIUM.

### TRI-TIP WITH CHEESE (DINNER)

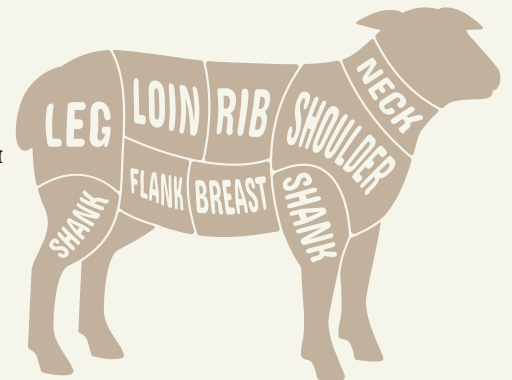
VERY VERSATILE, LEAN, AND TENDER CUT OF BEEF WHICH IS EXTREMELY RICH IN FLAVOUR AND VERY POPULAR IN TRADITIONAL BRAZILIAN BBQ. IT'S CARVED AGAINST THE GRAIN TO ENSURE THAT REMAINS AS TENDER AND FLAVOURFUL AS POSSIBLE. PIERCED WITH MATURE WELSH CHEDDAR CHEESE AND ITS ALWAYS RECOMMENDED TO BE SERVED AS MEDIUM. (DAIRY, EGGS)

### BEEF RIBS (DINNER)

THESE SUCCULENT RIBS ARE FIRST RUBBED WITH ROSEMARY & THYME COARSE SEA SALT, WHICH CREATES A SEASONED CRUST. THE RIBS ARE THEN GRILLED OVER THE HOT COALS FOR SEVERAL HOURS TO BRING FORWARD ITS NATURAL FLAVOURS.

### GARLIC STEAK (DINNER)

TENDER, FLAVOURFUL, AND JUICY CUT OF BEEF COOKED TO PERFECTION, GLAZED WITH PUREED ONION & GARLIC BLEND WHICH GIVES SOFT, BUTTERY FLAVOUR.



## LAMB

### LEG OF LAMB

FOR LAMB LOVERS OR THOSE CURIOUS TO TASTE IT FOR THE FIRST TIME, OUR SKILLED BBQ CHEFS PERFECTLY FIRE ROAST THIS LARGE AND SUCCULENT CUT FROM THE HIND LEG TO MEDIUM, SEASONED WITH SPECIAL BLEND OF CORIANDER, CUMIN & PAPRIKA COARSE SEA SALT.

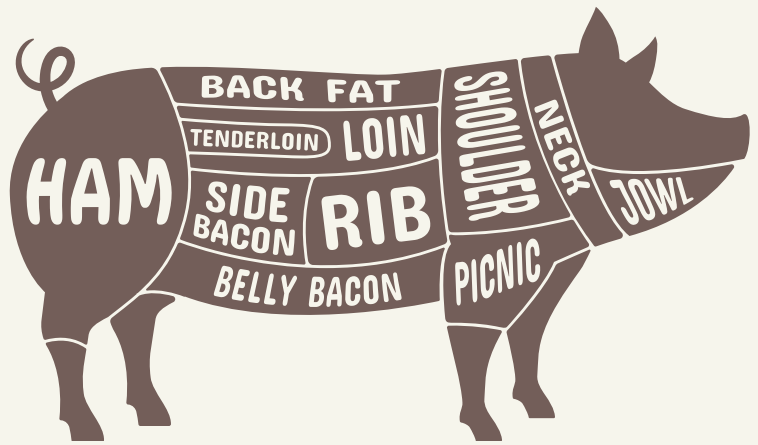
\*FOR ANY INFORMATION REGARDING ALLERGENS, PLEASE ASK A MEMBER OF OUR TEAM WHO WILL BE HAPPY TO HELP.

# PORK

## BRAZILIAN SAUSAGE

MADE WITH OUR BESPOKE BLEND OF INGREDIENTS AND SEASONING AND COOKED UNTIL CRISP AND JUICY.

(GLUTEN, SULPHITES)



## SMOKED PORK LOIN

WIDE AND THICK CUT OF PORK FROM THE LOIN MUSCLE OF THE PIG, SOAKED IN BRINE BEFORE CURING PROCESS. THIS MAPLE WOOD FLAVOURED CUT IS SLOWLY ROASTED OVER THE BBQ AND GLAZED WITH HONEY & MUSTARD. (MUSTARD, SULPHITES)

## PARMESAN PORK

OUR DIRECTORS FAVOURITE! THIS SUCCULENT CUT OF PORK FROM THE JOWL, THROUGH THE SHOULDER, AND EXTENDS CLOSE TO THE LOIN IS PERFECTLY SEASONED WITH A SPECIAL BLEND OF JUNIPER BERRIES, THYME & FENNEL SEED COARSE SEA SALT, TRADITIONALLY ROASTED OVER THE BBQ, AND COATED IN RICH MELTING PARMESAN CHEESE BEFORE SERVING. (DAIRY, EGGS)

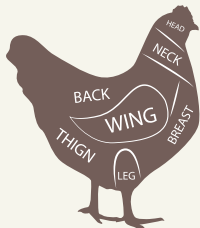
## BABY BACK PORK RIBS (DINNER)

STICKY AND FINGER LICKING! TAKEN FROM THE LOIN OF THE PIG, FULL OF MEAT BETWEEN THE BONES WITH A PHENOMENAL FLAVOUR. BEFORE BEING SLOWLY ROASTED OUR CHEFS RUB THEM WITH A BLEND OF DRY HERBS AND SPICES AND REPEATEDLY BEING GLAZED WITH OUR HOME-MADE BBQ SAUCE DURING THE ROASTING. (GLUTEN, FISH, CELERY, SULPHITES)

# CHICKEN

## CHILLI CHICKEN

OUR UNIQUE FAMILY RECIPE BEING USED FOR OVER 13 YEARS! JUICY, TENDER, AND CRISP CHICKEN THIGHS MARINATED OVER 24 HOURS IN SPECIAL BLEND OF CHILLIES, PAPRIKA, GARLIC & HERBS ALL ROASTED UNTIL ITS PERFECTION. (SULPHITES)



## CHICKEN HEARTS

AN UNMISSABLE PART OF THE BRAZILIAN CHURRASCO EXPERIENCE. SIMPLY DELICIOUS BRAZILIAN BBQ CLASSIC. MARINATED IN ONION, GARLIC, AND HERBS THIS PERFECTLY CHEWY LITTLE HEARTS ROASTED ON OPEN FLAME TASTE JUST LIKE DARK MEAT CHICKEN. (SULPHITES)

## LEMON CHICKEN WINGS WITH CASSAVA FLOUR (DINNER)

JUST WITH RIGHT LEVEL OF ACIDITY, MARINATED IN LEMON, ROSEMARY, TURMERIC, GARLIC, ONION, AND SALT ROASTED UNTIL TENDER, AND COATED JUST BEFORE ITS FINISH WITH CASSAVA FLOUR TO CREATE UNIQUE SLIGHTLY SMOKY TASTE LIKE CRUST. (SULPHITES)

# LAST BUT NOT LEAST!

## GARLIC BREAD

COOKED TO CRISP ON OUR BBQ, THE BEST GARLIC BREAD YOU WILL EVER HAVE. (GLUTEN, EGGS, MAY CONTAIN SESAME)

## CINNAMON PINEAPPLE

SOME SAYS ITS THEIR FAVOURITE FROM THE BBQ. SLOWLY ROASTED PINEAPPLE WITH CINNAMON AND SUGAR, A MUST TRY!

