

# MENU

## STREET SNACKS

### STREET CORN \$ 9.60

Char grilled sweet corn, Bigoton aioli and grated cheese. (GF)

### GUACAMOLE DIP \$ 10.00

Small serve of toasted corn chips topped with guacamole and pico de gallo. (GF, DF, V)

### POTATO FRIES S \$6.00 | L \$10.00

Serve of potato fries with a side of sauce of your choice: **House Aioli** or **Tomato Sauce**. (DF)

### LOADED FRIES \$ 18.50

Potato fries topped with stir-fried beef and onion, melted cheese, bigoton aioli, pico de gallo, jalapenos and coriander.

### SWEET POTATO FRIES S \$6.00 | L \$10.00

Serve of sweet potato fries served with a side of chipotle aioli. (DF)

### MANDIOCA/YUCA FRIES \$ 12.60

6 fried cassava sticks served with a side of chipotle aioli. (DF, V)

### PATACONES & GUACAMOLE \$ 13.20

Fried green plantain served with a side of guacamole. (DF, V)

### TAPIOCA DICES \$ 12.60

Cheesy tapioca fritters served with a side of guava chilli jam.

### DEDOS DE QUESO \$ 12.60

Soft mozzarella sticks in a crispy and spiced crumb, topped with chilli guava jam and grated cheese.

### HABANERO WINGS \$ 14.90

Habanero crumble chicken wings topped with house chilli sauce and Bigoton aioli.

## MAIN MEALS

### BRAZILIAN PF

"Prato Feito" is the Brazilian everyday main meal, composed of rice, black beans, farofa, fried egg, salad, vinaigrette and a choice of protein. (\*GF, DF)

- **PICANHA** (char grilled rump cap steak) \$ 29.90
- **CHICKEN** (pulled chicken thighs) \$ 26.90
- **BEEF & ONION** (stir-fry beef and onion) \$ 27.90

ADD A SIDE OF POTATO FRIES FOR \$4

### PICANHA & FRITAS \$ 27.50

(Steak & Fries) Char grilled rump cap steak with chimichurri, potato fries, salad with vinaigrette salsa. (DF)

### FEIJOADA \$ 27.90

Brazilian stew made of black beans, chorizo, smoked pork and beef, served with rice, farofa, kale, black pepper, orange and vinaigrette salsa. (DF)

### CUBAN BOWL \$ 27.90

Cuban "Ropa Vieja", braised pulled beef served with sweet plantains, black beans, rice, cabbage, pickled onion and coriander. (\*GF, DF)

### CHORIPAN \$ 18.90

Char grilled Argentinean sausage, served in a bread roll with aioli, vinaigrette salsa and chimichurri.

### AREPA \$ 16.90

Colombian cornmeal flatbread toasted and filled with your choice of: (\*GF)

- **VEGGIES**, beans, sweet plantains, fresh salsa.
- **CHICKEN**, cheese, fresh salsa, bigoton Aioli.
- **CHIPOTLE PORK**, cheese, pickled onion, aioli.
- **CRIOLLA**, braised beef, cheese, black beans, sweet plantains and vinaigrette salsa.

ADD A SIDE OF SWEET POTATO FRIES FOR \$4

## MEXICAN

### BURRITO \$ 19.00

Great combination of cheese, house salsa, guacamole, beans, rice, lettuce and a choice of filling, all wrapped in a soft toasted flour tortilla.

- **GRILLED VEGGIES**
- **CHIPOTLE PORK**
- **CHIPOTLE JACKFRUIT**
- **BRAISED BEEF**
- **PULLED CHICKEN**
- **GRILLED BEEF STRIPS**

ADD SOUR CREAM OR JALAPENOS FOR \$2

### NACHOS 18.90

Toasted corn chips topped with melted cheese, house salsa, black beans, guacamole, sour cream and pico de gallo. (GF)

- **CLASSIC PLAIN**
- **CHIPOTLE PORK**
- **CHIPOTLE JACKFRUIT**
- **BRAISED BEEF**
- **PULLED CHICKEN**
- **GRILLED VEGGIES**

ADD HOUSE CHILLI OR JALAPENOS FOR \$2

### QUESADILLAS \$ 17.50

Serve of 3 toasted flour tortillas (6 inch) with house salsa, cheese and a choice of filling.

- **CLASSIC PLAIN**
- **CHIPOTLE PORK**
- **CHIPOTLE JACKFRUIT**
- **BRAISED BEEF**
- **PULLED CHICKEN**
- **GRILLED VEGGIES**

ADD SOUR CREAM OR GUACAMOLE FOR \$3

### TACOS \$ 6.50

6 inch soft corn tortillas (\*GF, DF)

- **FISH**, lettuce, pickled onion, chilli mango and aioli. (not GF)
- **VEGGIES**, slaw, beans, guacamole.
- **CHIPOTLE JACKFRUIT**, slaw, pickled onion and aioli.
- **CHIPOTLE PORK**, slaw, pickled onion and aioli.
- **CHICKEN**, slaw, corn, pico de gallo and aioli.
- **BEEF**, slaw, pickled onion and aioli.

# VEGAN MENU

## STREET SNACKS

**STREET CORN** \$ 9.60

*Char grill sweet corn, vegan aioli. (GF)*

**GUACAMOLE DIP** \$ 10.00

*Small serve of toasted corn chips topped with guacamole and pico de gallo. (GF, DF, V)*

**POTATO FRIES** S \$6.00 | L \$10.00

*Serve of potato fries served with a side of vegan Aioli. (DF)*

**PATACONES & GUACAMOLE** \$ 13.20

*Fried green plantain served with a side of guacamole (DF, V)*

**SWEET POTATO FRIES** S \$6.00 | L \$10.00

*Serve of sweet potato fries served with a side of vegan chipotle aioli. (DF)*

**MANDIOCA/YUCA FRIES** \$ 12.60

*6 fried cassava sticks served with a side of vegan chipotle aioli. (DF, V)*

**VEGAN EMPANADAS** \$ 13.00

*Serve of 3 empanadas filled with beans, corn, onion and capsicums with a choice of side: **Vegan aioli** or **Chimichurri**.*

## MAIN MEALS

**VEGAN BRAZILIAN PF** \$ 27.90

*"Prato Feito" is the Brazilian everyday main meal, composed of rice, black beans, farofa, salad, vinaigrette, grilled veggies and fried sliced banana. (\*GF, DF)*

**ADD A SIDE OF POTATO FRIES FOR \$4**

**JACK BOWL** \$ 27.50

*Chipotle pulled jackfruit, rice, beans, slaw, pico de gallo, pickled jalapenos, guacamole, corn chips and coriander.*

**VEGAN FEIJOADA** \$ 27.90

*Brazilian stew made of smoked black beans, eggplant, vegan sausage, served with rice, farofa, kale, beak pepper, orange and vinaigrette salsa.*

**VEGAN AREPA** \$ 17.20

*Colombian cornmeal flatbread toasted and filled with: (\*GF)*

*- **VEGGIES**, beans, sweet plantains, fresh salsa.  
- **JACKFRUIT**, vegan cheese, pickled onion, vegan aioli.*

**ADD A SIDE OF SWEET POTATO FRIES FOR \$4**

## MEXICAN

**BURRITO** \$19.50

*Great combination of vegan cheese, house salsa, guacamole, beans, rice, lettuce and a choice of filling, all wrapped in a soft toasted flour tortilla.*

*- **GRILLED VEGGIES** - **CHIPOTLE JACKFRUIT***

**ADD SOUR CREAM OR JALAPENOS FOR \$2**

**NACHOS** \$ 19.20

*Toasted corn chips topped with vegan cheese, house salsa, black beans, guacamole and pico de gallo. (GF)*

*- **GRILLED VEGGIES** - **CHIPOTLE JACKFRUIT***

**ADD HOUSE CHILLI OR JALAPENOS FOR \$2**

**QUESADILLAS** \$ 18.20

*Serve of 3 toasted flour tortillas (6 inch) with house salsa, vegan cheese and a choice of filling.*

*- **GRILLED VEGGIES** - **CHIPOTLE JACKFRUIT***

**ADD JALAPENOS OR GUACAMOLE FOR \$3**

**TACOS** \$ 6.50

*6 inch soft corn tortillas (GF, DF)*

*- **VEGGIES**, slaw, beans, guacamole.  
- **CHIPOTLE JACKFRUIT**, slaw, pickled onion and aioli.*

# MENU

## SALAD

\$ 19.00

Mix leaves, cabbage, pico de gallo, charred sweet corn, spiced pepitas, guacamole and your of protein:

- CLASSIC PLAIN
- FISH BITES (not GF)
- CHIPOTLE JACKFRUIT
- BEEF STRIPS
- PULLED CHICKEN
- GRILLED VEGGIES

Choice of dressing:

CHIMICHURRI - HOUSE AIOLI - VEGAN AIOLI

## KIDS

KIDS NACHOS \$ 9.50

Corn chips, salsa, melted cheese and sour cream. (GF)

ADD CHICKEN OR BEEF FOR \$3

KIDS QUESADILLA \$ 9.00

Serve of 2 toasted flour tortillas with house salsa, and cheese.

ADD CHICKEN OR BEEF FOR \$3

KIDS PF \$ 14.00

Small bowl of rice, beans, salad and a choice of protein: CHICKEN or BEEF STRIPS.

ADD FAROFA (CASSAVA CRUMBS) FOR \$1

KIDS BURRITO \$ 15.90

Great combination for kids of rice, beans, lettuce, cheese, salsa and your choice of protein, all wrapped in a soft toasted tortilla.

- PULLED CHICKEN
- BRAISED BEEF
- CHIPOTLE PORK
- GRILLED VEGGIES

## TO SHARE

(DINE IN ONLY!)

LA TABLA DEL JEFE \$ 45.00  
THE CHEF'S BOARD!

Chard grilled rump cap steak and Argentinean parrillero sausage, chimichurri, sweet corn, fried cassava, sweet potato fries, salad and chipotle aioli.

### MAKE IT BETTER ...

- ADD EXTRA STEAK \$ 16.90
- ADD EXTRA PARRILLERO \$ 6.90
- ADD SIDE OF RICE \$ 4
- ADD SIDE OF BLACK BEANS \$ 4
- ADD SIDE OF FAROFA \$ 1

FAJITA \$ 42.00  
FRESH CHARGRILLED!

Served with Flour Tortillas (5), pico de gallo, sour cream, cheese, black beans, rice, sauted veggies and your choice of protein:

BEEF - CHICKEN - JACKFRUIT

### ADD EXTRAS:

- TORTILLAS (3) \$ 3
- SOUR CREAM & CHEESE \$ 4
- PROTEIN \$ 6
- BLACK BEANS \$ 4
- PLAIN RICE \$ 4

## EXTRA SIDES

	small	big
Guacamole	3.00	4.50
Sour Cream	3.00	3.00
Jalapeno	2.00	3.00
Aioli (Bigoton/Chipotle/Vegan)	2.00	-
Salsas (Mild/Fresh/Chimichurri)	2.00	4.50
Plain Rice	-	4.00
Black Beans	-	4.00
Sweet Plantains	3.00	-
Green Plantains	5.00	-



V - VEGAN | \*GF - GLUTEN FREE FRIENDLY  
DF - DAIRY FREE

10% SURCHARGE ON SUNDAYS



# MENU

## DESSERTS

**BRIGADEIRO** \$ 4.00

*Brazilian chocolate fudgee ball.*

**BEIJINHO** \$ 2.00

*Brazilian coconut & vanilla fudgee ball.*

**PACOQUINHA** \$ 1.50

*Brazilian sweet peanut crumble bar.*

**PACOQUINHA PACK** \$ 13.00

*Package of Brazilian sweet peanut crumble bar.*

**CHURROS** \$ 12.50

*5 pieces of Churros with cinnamon sugar served with a side of Dulce de Leche.*



## DRINKS

### SOFT DRINKS

Coke, Coke Zero, Sprite \$ 4.20

Bundaberg (Ginger Beer/L&L Bitters) \$ 6.00

Guarana (Brazil) \$ 5.00

Colombiana (Colombia) \$ 6.00

Jarritos\* (Mexico) \$ 7.00

Spring Water \$ 3.50

Sparkling Water \$ 4.00

Kids Juices (Apple/Orange) \$ 4.00

Red Bull \$ 4.50

### MOCKTAILS

**Pink Lemonade** \$ 10.00

*Fresh lime juice and pink grapefruit soda.*

**Sunset** \$ 10.00

*Orange and passion fruit juice, strawberry syrup.*

### BEERS

Corona Extra (Lager) \$ 9.50

James Squire (Pale Ale) \$ 9.00

Imported\* \$ 10.00

### WINES

Sauvignon Blanc \$ 10.00

Shiraz \$ 10.00

### JUGS

**Refajo** \$ 17.00

*Colombiana, Corona beer, lime juice.*

**\*Ask our staff for available options.**

## COCKTAILS

**Mini Margarita** \$ 7.00

*60ml margarita of your choice to try your favourite:  
**Coconut - Spicy Mango - Classic***

**Classic Margarita** \$ 18.00

*Jose Cuervo Tequila, Trip Sec, fresh lime juice with salt rim.*

**Spicy Mango Margarita** \$ 18.50

*Cazcabel Blanco Tequila, mango, habanero infusion, fresh lime juice with chilli salt rim.*

**Coconut Margarita** \$ 18.50

*Cazcabel Coconut Tequila, fresh lime juice, trip sec and coconut rim.*

**Sparkling Tequila Rose** \$ 18.00

*Cazcabel Blanco Tequila, pink grapefruit juice, jalapeno, fresh lime juice, simple syrup and soda with chilli salt rim.*

**Rio Sunrise** \$ 18.00

*Sunshine & Sons Original Cane, passion fruit pulp, strawberry syrup and soda.*

**Caipirinha** \$ 17.00

*Sunshine & Sons Original Cane (cachaca), muddled lime and simple syrup.*

**Cazcabel Shots** \$ 20.00

*Serve of 3 flavours cazcabel tequila:  
**Honey, Coconut and Coffee.***

**DUE TO LICENSE TYPE, TO SUPPLY ALCOHOLIC DRINKS WE MUST SUPPLY FOOD AS WELL.**