

# BAH BQ

BRAZILIAN GRILL

Churrasco (Portuguese: [Choohasku]) is a Portuguese term referring to grilled meat generally, a prominent feature mainly in the cuisine of Brazil. The related term "churrascaria" is for steakhouse.

We are a Brazilian steakhouse specialising in a variety of fire roasted meats, poultry, sausages, seafood, marinated haloumi cheese and spiced pineapple served from our specially designed BBQ.

Offering unlimited service of traditional Brazilian cuts that are spit roasted over natural charcoal, our waiters move around the restaurant with skewers, slicing meat onto your plate.

This serving style is called "espeto corrido" or "rodízio", and it's quite popular in southern Brazil.

All skewers will come in no particular order, remember you can always ask for your favourites again, take your time because all of them are worth savour.

Have a great Churrasco!

## TO START

### **APERITIVO \$5**

Cassava flat bread with pork pate, pear & chilli relish

### **PAO DE QUEIJO \$5**

House baked cheese bread with sweet garlic butter

### **AZEITONAS \$5**

Mixed marinated olives & salted peanuts

### **PASTEL FRITO \$6.5**

Braised short ribs, kale and ricotta with smoked tomato sauce

### **BOLINHO DE BACALHAU \$7.5**

Salt cod fritters with pickled cucumber raita

### **PURURUCA \$9**

Crispy pork belly with sweet potato, radish, apple and spicy bbq sauce

### **LULA GRELHADA \$12**

Wood fired grilled calamari with spiced chickpeas, roasted cherry tomato and garlic sauce

### **CAMARAO GRELHADO \$12**

Wood fired grilled prawns with fried garlic, beans, roast peppers, crispy potato and aioli

## CHURRASCO

A variety of fire-roasted meats, poultry, sausages, seafood, marinated haloumi cheese and grilled pineapple served from our specially designed BBQ.

Our Churrasco items are spit roasted over Natural Charcoal and Iron Bark to create an intense heat of aroma and fragrance.

We add dry rub seasonings, fine herbs, brines, marinades and glazes to enhance flavour and tenderness.

Served with a selection of side dishes and condiments, created to complement our BahBQ

### **CONDIMENTS**

Chimichurri, Tomato & Red Pepper Salsa, Chili Jam and Roasted Cassava Flour

### **SIDES**

Mixed Fried Polenta, cassava, cheese bread and spiced crumbed banana

Black bean and streaky bacon stew

Fine herbed rice with toasted almonds

Rocket and parmesan salad

Creamy Potato salad

**\$49**

**ANY ADDITIONAL SIDES AND CONDIMENTS \$ 3**

## FROM THE GRILL

**PICANHA** \$32

Brazilian style top rump cap 400g

**VAZIO** \$30

Outside skirt steak 300g

**CONTRA FILE** \$32.5

Scotch fillet 300g

**COSTELA** \$31

Slow braised beef short rib on the bone

All served with red wine jus, wilted spinach, eschallot soubise & onion rings

**SANDUICHE GRELHADO** \$17

Flamed grilled steak sandwich, semi hard cheddar, roasted eschallots, rocket, tomato and chimi churri on sourdough served with hand cut chips



## MAINS

### **RISOTTO** \$25

Butternut pumpkin, with ricotta, pine nuts and sage burnt butter

### **GALINHA ASSADA** \$29

Ironbark roasted chicken thigh fillet, corn sauce, charred spring onions, braised green lentil and chorizo, baby cos and croutons

### **MUQUECA** \$ 32

Northern Brazil curry with salt water barramundi, tiger prawns, mussel, coconut, coriander & chilli broth and pickled lime & roasted shrimp farofa



## SIDES

**BATATA FRITA \$7**

Hand cut chips with aioli

**PURE DE BATATA \$7**

Silky potato puree

**LEGUMES AO BAFO \$12**

Steamed greens with garlic and chilli butter

**COUVE FLOR \$13**

Fried cauliflower, pine nuts, fetta, lardon and currants

**RUCULA \$9**

Rocket, pear, parmesan salad with hazelnut dressing

**SALADA CORTADA \$9**

Iceberg lettuce, tomato, onion, cucumber and sherry dressing



## KIDS (10 & UNDER)

Kids Churrasco \$24.5

Grilled Chicken with mash potato \$12

Grilled Steak with mash potato \$12

Vanilla Ice-Cream served with chocolate sauce \$9



## DESSERT

### **CHURROS \$13**

With Belgium chocolate & caramel milk shake

### **MARACUJA E ABACAXI \$13**

Passion fruit cheese cake with pineapple, lime jelly, shortcrust & mango sorbet

### **DOCE DE MEL E AMENDOIN \$13**

Peanut and honey parfait with caramel, peanut brittle, sugared bananas & vanilla bean ice cream

### **TORTA DE CHOCOLATE \$13**

Chocolate tart with poached rhubarb, acai coulis & vanilla bean ice cream





## COFFEE & TEA

Volere Espresso, South American (Rainforest Alliance Certified) \$4  
Hot Chocolate, Arkadia Chai Latte \$4  
Theodora Tea \$4  
Extra \$0.50

## DESSERT

2009 Glenguin Estate 'The Sticky' Botrytis Semillon, Hunter Valley, NSW Glass Bottle \$11 \$45

## FORTIFIEDS, PORTS, SHERRIES

NV	Pfeiffer Wines Muscat	Rutherglen, VIC	Glass \$8
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2006	Dicons Creek Vintage Port	Yarra Valley, VIC	\$10
NV	'Cardenal Cisneros' Pedro Ximenez	Jerez, Spain	\$12

## COGNAC, CALVADOS, GRAPPA

Francois Voyer Grand Champagne	France	\$15
Victor Gontier 2000	Domfrontais, France	\$12
Castro Martin		
'Casal Caeiro Aguardientes' Blanca	Rias Baixas, Spain	\$14