



STREET SNACKS

STREET CORN \$ 9.00

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

GUACAMOLE DIP \$ 9.50

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 \$ 18.00

Potato fries topped with stir-fried beef and onion, melted cheese, bigoton aioli, pico de gallo and 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 \$ 12.00

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

PATACONES & GUACAMOLE \$ 12.00

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

TAPIOCA DICES \$ 12.00

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

DEDOS DE QUESO \$ 12.00

Soft mozzarella sticks in a crispy and spicy crumb, served with a side of chilli guava jam.

HABANERO WINGS \$ 14.00

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

MENU

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) \$ 27.90
- **CHICKEN** (pulled chicken thighs) \$ 23.90
- **BEEF & ONION** (stir-fry beef and onion) \$ 24.90

ADD A SIDE OF POTATO FRIES FOR \$6

PICANHA & FRITAS \$ 24.90

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

FEIJOADA \$ 24.90

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

CUBAN BOWL \$ 24.90

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

CHORIPAN \$ 17.00

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

AREPA \$ 16.00

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 \$ 18.00

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 18.00

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 \$ 17.00

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.
- **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 \$ 9.00

Char grill sweet corn, vegan aioli and vegan cheese. (GF)

GUACAMOLE DIP \$ 9.50

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 \$ 12.00

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 \$ 12.00

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 \$ 24.90

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

ADD A SIDE OF POTATO FRIES FOR \$6

JACK BOWL \$ 24.90

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

VEGAN FEIJOADA \$ 24.90

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

VEGAN AREPA \$ 16.00

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

- **VEGGIES**, beans, sweet plantains, fresh salsa.

ADD A SIDE OF SWEET POTATO FRIES FOR \$4

MEXICAN

BURRITO \$ 18.50

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 \$ 18.50

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

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

ADD HOUSE CHILLI OR JALAPENOS FOR \$2

QUESADILLAS \$ 17.50

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

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

ADD SOUR CREAM 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

\$ 18.00

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 \$ 9.00

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 \$ 13.00

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

ADD FAROFA (CASSAVA CRUMBS) FOR \$1

KIDS BURRITO \$ 15.00

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

LA TABLE DEL JEFE \$ 43.00
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
- ADD EXTRA PARRILLERO \$ 6
- ADD SIDE OF RICE \$ 3
- ADD SIDE OF BLACK BEANS \$ 4
- ADD SIDE OF FAROFA \$ 1

FAJITA \$ 37.00
FRESH CHARGRILLED!

Served with Tortillas (4), 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 \$ 6
- PROTEIN \$ 3
- BLACK BEANS \$ 4
- PLAIN RICE \$ 1

EXTRA SIDES

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



MENU

DESSERTS

- BRIGADEIRO** \$ 2.00
Brazilian chocolate fudgee ball. (GF)
- 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** \$ 12.00
5 pieces of Churros with cinnamon sugar served with a side of Dulce de Leche.



DRINKS

SOFT DRINKS

- Coke, Coke Zero, Sprite \$ 4.00
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) \$ 9.00
James Squire (Pale Ale) \$ 9.00
Imported* \$ 10.00

WINES

- Sauvignon Blanc Glass \$ 10.00
Shiraz \$ 10.00

JUGS

- Refajo** \$ 16.00
Colombiana, Corona beer, lime juice.

COCKTAILS

- Classic Margarita** \$ 18.00
Cazcabel Blanco Tequila, Trip Sec, fresh lime juice with salt rim.
- Spicy Mango Margarita** \$ 18.00
Cazcabel Blanco Tequila, mango, habanero infusion, fresh lime juice with chilli salt rim.
- Mini Margarita** \$ 7.00
*60ml margarita of your choice to try your favourite:
Coconut - Spicy Mango - Classic*
- Rio Sunrise** \$ 17.00
Sunshine & Sons Original Cane, passion fruit pulp, strawberry syrup and soda.
- Caipirinha** \$ 17.00
Sunshine & Sons Original Cane (cachaca), passion fruit pulp, strawberry syrup and soda.
- Sparkling Tequila Rose** \$ 18.00
Cazcabel Blanco Tequila, pink grapefruit juice, jalapeno, fresh lime juice, simple syrup and soda with chilli salt rim.
- Cazcabel Shots** \$ 20.00
*Serve of 3 flavours cazcabel tequila:
Honey, Coconut and Coffee.*

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

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

