

B'CHURRASCO

THE BEST OF BRAZIL IN MELBOURNE

BOM APETITE!

79.0 pp Saturday, Sunday, eve of pub holiday and pub holiday

*Price per person include unlimited Charcoal Grill BBQ Meat, Salads and Sides, excludes beverages

* Wednesday to Thursday 67.0pp

* Friday 74.0 pp

* Sunday Lunch 74.0pp

* Children (5-12) 20.0pp, free for 4 or under

BRAZILIAN BARBEQUE CHURRASCO

Enjoy a selection of 12 Australian best roasted Meat and Poultry, Sausage and Sauces served from our specially designed Brazilian Churrasco.

Our Rodizio are carved and served at your table with side dishes (season selected by our Chefs).

Our meat are marinated to provide our customers a unique experience. They are served on skewers with tableside carving.

STARTER

Pao de Alho
Garlic Bread

SIDES

Hand Cut Chips

Green Salad

Banana Frita
Fried Banana

(Below sides are available upon request)

Arroz Branco
Brazilian Rice

Feijao
Black Beans

Farofa
Toasted Cassava Flour

MAINS

(Sauces available upon request)

BEEF

Picanha - Rump Cap

Alcatra com Alho com parmesao
- Garlic Rump with Parmesan

Costela de Boi com batatas -
Beef Ribs with potatoes

LAMB

Paleta de Carneiro - Leg of Lamb

Costela de Carneiro com polenta
- Lamb Ribs with polenta chips

PORK

Paleta de Porco - Pork Neck

Lombo de Porco - Pork Loin

Linguica – Chorizo

Presunto com Abacaxi –
Ham and Pineapple

CHICKEN

Sobre Coxa de Frango- Chicken Thigh

Asa de Frango - Chicken Wings
Coracao de Frango - Chicken Heart

FRUITS

Presunto com Abacaxi - Ham and Pineapple

Abacaxi - Pineapple

DRINKS



Wine
Tap Beer
Cocktails
Spirits

*Refer to Drinks List

DESSERTS

Brazilian Desserts *

Tea/ Coffee *

*Refer to price list

B'CHURRASCO

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Special Cocktail

Brazilian 75 \$18

Cachaça, lime juice, sparkling wine

RED WINE

Glass
150ml Bottle

<i>OTU Pinot Noir</i> Marlborough, NZ	--	59
<i>Fickle Mistress Pinot Noir</i> Marlborough, NZ	15	51
<i>Jip Jip Rocks 2021 Tempranillo</i> Padthaway, SA	12	45
<i>The Hedonist Tempranillo</i> McLaren Vale, SA	--	51
<i>Haselgrove 2020 Cab Sauvignon</i> McLaren Vale, SA	--	47
<i>Browns Padthaway Edward 2015 Malbec</i> Padthaway, SA	--	68
<i>Serafino Merlot</i> McLaren Valley, SA	--	54
<i>Wynns Old Vines 2021 Shiraz</i> Coonawarra, SA	--	89
<i>Marambro Creek 2020 Shiraz</i> Padthaway, SA	--	59
<i>Serafino Shiraz</i> McLaren Vale, SA	--	69
<i>Browns T-Trellis 2015 Shiraz</i> Padthaway, SA	14	49
<i>Thompson Estate 2016 Cab/Merlot</i> Margaret River, SA	15	55
<i>The Bryson 2013 Cabernet/Shiraz</i> Padthaway, SA	--	76
<i>Pindarie Tempranillo/Sangiovese/Shiraz</i> Barossa Vale, SA	15	59

Drinks Menu

SPARKLING WINE

Glass
150ml Bottle

<i>Bottega Prosecco Rosé DOC</i> Italy	15	55
<i>Bottega Brut Prosecco</i> Italy	13	45

WHITE WINE

Glass
150ml Bottle

<i>T'Galant Juliet Moscato</i> Mornington Peninsula, VIC	11	43
<i>821 South Marlborough Sauv Blanc</i> Mornington Peninsula, VIC	13	43
<i>Haselgrove First Cut Pinot Grigio</i> Adelaide Hills, SA	14	51
<i>Browns of Padthaway Chardonnay</i> Limestone Coast, SA	--	57

ROSE WINE

Glass
150ml Bottle

<i>Jip Jip Rocks 2021 Rose</i> Padthaway, SA	12	45
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COCKTAILS

Glass Jug

<i>Lime Caipirinha</i> <i>Cachaça, fresh lime, sugar</i>	22	51
<i>Passion Fruit Caipirinha</i> <i>Cachaça, passion fruit, sugar</i>	23	53
<i>Brazilian Mojito</i> <i>Cachaça, fresh lime, mint, sugar</i>	22	51
<i>Red Sangria</i> <i>Red wine, Cointreau, orange, lemon, cinnamon, lemonade</i>	18	39
<i>White Sangria</i> <i>White wine, pineapple, lychee, mint, rum, lemonade</i>	18	39
<i>Espresso Martini</i> <i>Vodka, Kahlua, espresso coffee, Frangelico</i>	19	--
<i>Aviation</i> <i>Crème de Violette, Maraschino, Gin, lemon juice & cherry</i>	21	--
<i>Lychee Martini</i> <i>Soho, vodka, lychee juice</i>	20	--
<i>Brazilian Slipper</i> <i>Cachaça, Midori, Cointreau, lime juice, cherry</i>	21	--
<i>Long Island Iced Tea</i> <i>Vodka, gin, tequila, Cointreau, rum, coke, orange, and lime juice</i>	21	--
<i>Mezcal Margarita</i> <i>Mezcal, Cointreau, lime juice</i>	25	--
<i>Margarita</i> <i>Tequila, Cointreau, lime juice</i>	23	--
<i>Negroni</i> <i>Gin, sweet vermouth, Campari</i>	22	--
<i>Piña Colada</i> <i>Coconut cream, condensed milk, pineapple juice, rum</i>	20	--
<i>Old Fashioned Double Black</i> <i>Johnnie Walker Double Black, bitters</i>	23	--

SPIRITS		SOFT DRINKS		BEER ON TAP		
	30ml		Glass	Jug	Glass	Jug
Cachaca - Germana	12				Carlton Draught	8.5 24
Vodka - Grey Goose	15.5	Coke	4.5	14	Stella Artois 330ml	10.5 --
Vodka - Absolut	12	Coke w/Lemon	4.5	14	Stella Artois 500ml	15.5 --
Gin - Bombay Sapphire	13	Diet Coke	4.5	14		
Gin - Hendricks	16	Lemonade	4.5	14	BEER BY THE BOTTLE	Bottle 330ml
Mezcal - Vida	16.5	Lemon Lime Bitters	4.5	14	Corona <i>(Mexico - Lager 4.5%)</i>	10.3
Tequila - Espolon Reposado	14	Ginger Ale	4.5	14	Furphy Bottle <i>(Australia - Ale 4.4%)</i>	9.9
Red Rum - Bundaberg	12	Raspberry Soda	4.5	14	Dos Equis XX <i>(Mexico - Lager 4.2%)</i>	9.9
Spiced Rum - Kraken	13	Soda Water, Lime, And Bitters	4.5	14	Heineken Zero Alcohol	9
White Rum - Malibu Caribbean	12	Red Bull	7.5	--		
Scotch - Chivas Regal 12Y	13					
Whiskey - Canadian Club	12	JUICE	Glass	Jug	CIDER	Bottle 330ml
Whiskey - Fireball	12	Apple	5	16	The Hills Apple Cider	12.5
Whiskey - Johnnie W. Double Black	16	Cranberry	5	16		
Whiskey - Jameson Irish	12	Pineapple	5	16	WATER	Bottle Jug
Whiskey - Jack Daniels Tennessee	14	Orange	5	16	Sparkling Mineral Water 500ml	5.5 --
Bourbon - Jim Beam Whiskey	12				Hot Water with Lime	2 --
Baileys - Irish Cream	12	MOCKTAILS	Glass		Tonic Water	4.5 14
Campari Bitter	12	Virgin Orange Mojito	15		Soda Water	3 9
Sweet Vermouth - Maidenii	12	<i>Orange juice, fresh lemon, lemonade, plum syrup</i>				
Liqueur - Cointreau Orange	13	Strawberry Lemonade	15		SHOOTERS	Single Six
Liqueur - Frangelico Hazelnut	12	<i>Fresh strawberry and lemon, rosemary, ginger ale, lemonade</i>			Jager Bomb	15 65
Liqueur - Kahlua Coffee	12				<i>Jägermeister, red bull</i>	
Liqueur - Jägermeister Herbal	12	T2 TEA			NESPRESSO COFFEE	
<i>* Add Red Bull for 5</i>		Green Tea	4		Decaf	3.5
		Peppermint	4		Short Black	3.5
		Lemongrass Ginger	4		Long Black	3.5
		Melbourne Breakfast	4		Double Espresso	4

** Our team keeps this drink menu up-to-date as possible.

However, some items may not be available due to supply chain and logistics. Sorry for any inconvenience caused.

VEGETARIAN/VEGAN MENU

Entrée

*Gold and Red Beetroot Salad (VEG/VG/GF)

Refreshing mix of golden red beetroot with watercress, almonds, fetta cheese, pomegranate seeds and hint of mint. Dressed with a miso and tahini sauce and garnished with romesco cauliflower.

Vegan option available.

Main

*Vegan Feijoada Plate (VEG/VG/GF)

Stew black beans slow-cooked with carrots, tofu, pumpkin, and mushroom served with rice, vinaigrette, orange slices and a portion of crunchy farofa.

OR

*Charcoal Grilled Veggies (VEG/VG/GF)

A skewer served on the table with Capsicum red & yellow, pumpkin, eggplant, zucchini and mushroom marinated in a herb sauce with a touch of truffle oil. Accompanied by traditional rice fritters, herb tofu cream and capsicum tomato sauce.

Side Dishes

Vegetarian dishes on the night - free flow

Dessert

*Petit Gateau de Chocolate (VEG)

Chocolate cake with warm mellow filling served with vanilla ice cream.

OR

*Pudim de Leite with ice-cream (VEG/GF)

Cream caramel with one scope of vanilla ice cream.

OR

*Sorbet (VG) – enquire staff for available flavours

Drink

*Beer on tap/house wine/spirits/soft drink

VEG-VEGETARIAN / VG-VEGAN / GF-GLUTEN FREE

19 Oct 2023