

LET'S WASTE LESS

At BRAZA, besides being proud of offering our "Eat as much as you want" Traditional Churrasco authentic Brazilian barbecue, we are also very proud of the delicious and unique Brazilian style food all our high qualified Chefs prepare and serve to our customers.

But there is one thing we are not proud of at all, which is the amount of food that sometimes is wasted and we have to throw in the rubbish bin.

This is why we decided to start the "Let's Waste Less" Campaign. It is something that, we as a business and you as a customer, can work on together to reduce the impact of food waste in Australia.

Let's think together for a moment... Have you stopped and had a good think about on how many people are involved and how much energy is spent to bring delicious food to your plate?

It all starts by the preparation of the land and the planting of a "seed". This seed is then cultivated, lots of people are involved and lots of energy is expended. Then this food is transported to be processed somewhere, where more costs start to build up and more energy is used. This food is only then transported to the restaurant, where a lot more people are involved in cooking and preparing and so on.

And then what do we do? Throw the food in the bin! Not very smart for us or our planet...

So... I would like to ask you, our customer, to be food conscious (food wise). Not just here at BRAZA, but also think about your food at home. How much do you waste? Let's work together to try in reducing this "waste" as much as we possibly can.

Thank you all for your cooperation! Be Food Conscious! LET'S WASTE LESS!

André Felicio

Brazilian Chef and Owner of Braza.

MORE INFORMATION AND A FEW THINGS YOU MIGHT LIKE TO KNOW...

- The Churrasco is traditionally served in "Rodizio" style, which means skewers come randomly to your table in no particular order. We serve over 20 different skewers, all of them worth a try (if you can!). Remember, you can always ask for more of your favourites. (Meats may vary depending on availability).
- Everyone at the table will be considered an eating customer, therefore paying for the Traditional Churrasco \$49 or Kids Price (Kids 5yr to 12yr old).
- Splitting bills can be difficult for us, however we accept a maximum of 2 cards for payments.
- Doggie bags or take away are not permitted. Sorry!
- No BYO food or beverages, we're fully licensed.
- We can supply cakes for special events, but if you would like to bring your own personalised cake to celebrate with us, a \$15 cakeage fee applies.



FOR OUR LATEST
NEWS AND TO
JOIN OUR BBQ
CLUB, VISIT OUR
WEBSITE OR



braza.com.au



**EAT FOR FREE
ON YOUR
BIRTHDAY!**
Ask your wait
staff for more
info.

**BRAZA
BBQ
HOUSES**

MIRANDA

600 Kingsway, Miranda
Westfield's Rooftop
9286 3733

MANLY

Lv 1, 42 North Steyne
Manly
9977 1222

LEICHHARDT

13 Norton Street
Leichhardt
9572 7921

DARLING HARBOUR

1-25 Harbour Street
Darling Harbour
9286 3733



LUNCH MENU

Welcome to BRAZA!

Try our Brazilian inspired dishes using the freshest Australian ingredients with our a la carte lunch menu. Each creation is a Brazilian Australian fusion food delight that is both delicious and convenient for lunch. Don't forget you can still have our famous "eat as much as you want" Traditional Churrasco menu for lunch too.

Enjoy!

braza.com.au

TRADITIONAL CHURRASCO Whole tables only \$3 per adult surcharge applies on Public Holidays. inclusive **49pp** All

Skewers

-  Rump Cap - Picanha
Flank - Fraldinha
Garlic Rump Cap - Picanha com Alho
Hump - Cupim
Beef Ribs - Costela
Tri Tip w/ Provolone - Maminha c/ Queijo
Scotch Fillet - Filé de Costela
-  Lamb Rump - Alcatra de Carneiro
Lamb Ribs - Costela de Carneiro
-  Pork Leg - Pernil
Pork Neck - Sobre Paleta (Copa)
Pork Ribs - Costelinha de Porco
Pork Belly - Panceta
Homemade Sausage - Linguíça Caseira
-  Chicken Drumettes - Coxinha da Asa
Chicken Hearts - Coração
Chicken Thigh Fillet - Filé da Sobrecoxa
Chicken Breast w/ Bacon - Medalhão de Frango
-  Fish (Barramundi) - Peixe na Folha de Bananeira
-  Halloumi Cheese - Queijo
Garlic Bread - Pão de Alho
Pineapple - Abacaxi

Side Dishes

Please choose your side dishes:

- Tomato Salsa - VinagreTche
- Cassava Flour - Doremifa Farofafa
- Brazilian Chillies - Pimentas da Malagueta
- Coleslaw - Salada de Repolho
- Mixed Salad - Salada Loca
- Rocket Salad - Salada Dois
- Potato Salad - Viajo na Maionese de Batata
- Brazilian Style Rice - Arroz da Vovó
- Black Beans - Feijão Preto
- Chinese Broccoli - Couve

Tá Fritos do BRAZA

- Beer Battered Chips - Batata Frita
- Cassava Chips - Mandioca Frita
- Polenta Chips - Polenta Frita
- Crumbed Banana - Banana Frita


KIDS CHURRASCO

Children 4 years old and under eat free.
Children 5 years old \$12. Add \$2 per year up to the age of 12.


VEGETARIAN CHURRASCO \$3 per adult surcharge applies on Public Holidays. inclusive **49pp** All

Please choose one Entrée and/or one Main.
Also note that all side dishes served with the Traditional Churrasco are purely vegetarian.

Entrée

- Bruschetta**
Tomato, basil, shaved parmesan and balsamic glaze.
- Eggplant Slider**
Crumbed eggplant, fresh tomato, cheese, napolitana sauce, chipotle aioli & pickles.
- Special Panko Crumbed Garlic Prawns**  for Fishetarians!
Served w/ chipotle aioli.

Main

- Char-grilled Veggie Platter**
With chimmi churri sauce, catupiry sauce and crostinis.
- Homemade Cassava Gnocchi**
Smoked onion w/ burnt butter, sage, grana padano & napolitana sauce.
- Fish of the Day**  for Fishetarians!
Always a nice surprise...

Extras

Cheese Bread	6	Sauces	Tartare	4
Potato Mash	5	Malagueta Chilli	Chimmi churri	
Sauteed Veggies		Aioli	Catupiry - Brazilian Cream Cheese	
		Chipotle Aioli	Red Wine Jus	
			Blue Cheese	

*You can also add a vegetarian dish to your Traditional Churrasco for \$14 for entrée and \$25 for main.

A LA CARTE *Available Monday to Friday, Lunch only. **Excluding Public Holidays. ***Whole tables only.

Small Bites

- Garlic Bread - Pão de Alho**  5
Homemade garlic butter with herbs.
- Bruschetta**  7
Tomato, basil, shaved parmesan and balsamic glaze.
- Brazilian Chicken Croquettes - Coxinha** 9
Served w/ malagueta chilli sauce.
- Brazilian Fried Chicken Wings** 13
Coxinha da Asa a Passarinho
Served w/ blue cheese sauce.
- BBQ House Marinated Halloumi Cheese**  14
Queijo Halloumi na Grelha
- Fish Fingers (Barramundi) - Isca de Peixe** 14
Served w/ tartare sauce, soy sauce and chilli sauce.
- Crab Stuffed Shell - Casquinha de Siri** 17
Served w/ malagueta chilli sauce.
- Special Panko Crumbed Garlic Prawns** 18
Camarão Empanado Frito
Served w/ chipotle aioli.

Big Bites

- Bamboo Skewers Combo - Espetinhos** 20
Your choice of 2 skewers served with salad, cassava flour & cassava chips.
- Rump Cap
- Chicken Breast Marinated
- Lamb Rump Marinated
- Pork Leg Marinated
- Pork Sausage - Homemade Chorizo Style


Taste the Churrasco - Prato Feito 18
"The best way to discover the taste of Brazil".
Brazilian rice, black beans, tomato salsa, beer battered chips, roasted cassava flour & your choice of rump cap, chicken thigh or lamb rump.

Brazilian Stew - Feijoada 22
Stew of black beans, beef & pork served with rice, cassava flour, tomato salsa, Brazilian chillies, fresh orange & chinese broccoli.

Flame Grilled Scotch Fillet Steak - 250g 29
Served with red wine jus, salad and your choice of potato mash or beer battered chips.

Mixed BBQ Rib Platter 36
Twice cooked beef short ribs & sticky BBQ pork ribs.
Served w/ chips.

Fish of the Day 26
Always a nice surprise...

Homemade Cassava Gnocchi  18
Smoked onion w/ burnt butter, sage, grana padano & napolitana sauce.

Salads

- Mixed Leaves** 11
Mesculin, cherry tomato, red onion & palm heart.
- Rocket** 11
Beetroot, blue cheese, red onion, Brazil nut & orange.
- Classic Caesar** 14
Cos, parmesan cheese, croutons, egg & bacon.
(Anchovies optional)
- Grilled Halloumi** 14
Mixed leaves, radish, red onion, cherry tomato, cucumber & dried figs.
- Coleslaw** 12
Cabbage, carrot, parsley, sultanas & parmesan.
- Add your choice of Meat** 5
Chicken, Beef, Lamb or Pork.

Burgers & Sandwiches

- Sliders - Choice of Three** 14
Pulled pork, pulled beef brisket, chicken thigh, chorizo or eggplant. Served w/ chips.
- Pulled Pork or Pulled Beef Burger** 16
Slow cooked, then char-grilled to perfection. With coleslaw and pickles, chipotle aioli. Served with chips.
- BRAZA Baguette - Carne Queijo** 16
Crispy baguette with tomato, onion, provolone cheese and your choice of flame grilled meat: beef, chicken, pork or lamb.
Vegetarian (Halloumi cheese, semi-dried tomato, rocket & lettuce). 

Cheese Picanha Burger 16
Homemade "Picanha" (Rump Cap) flame grilled beef patty, w/ cheese, tomato, lettuce, pickles & chipotle aioli. Served w/ chips.

The Monstrous - Signature BRAZA Burger 22
2x Homemade "Picanha" (Rump Cap) flame grilled beef patty, w/ bacon, lettuce, onion, tomato, cheese, pickles and chipotle aioli. Served w/ chips.

Beef 'n Pork Burger 21
Homemade flame grilled beef patty & our slow cooked pulled pork, w/ cheese, coleslaw, pickles, chipotle aioli & mustard seed sauce. Served w/ chips.

Fish 'n Bacon Burger 18
Crumbed barramundi fillet with smoked bacon, tartare sauce, tomato relish, fresh tomatoes, red onions, provolone & parmesan cheese & coleslaw.

Steak Sandwich 17
Flame grilled flank steak, on a sourdough with red onion, tomato, lettuce, relish & seeded mustard aioli. Served w/ chips.