

TRADITIONAL CHURRASCO

Whole tables only.
\$5 per adult surcharge applies on Public Holidays.

62pp

All inclusive

Skewers

Rump Cap - Picanha
Flank - Fraldinha
Garlic Rump Cap - Picanha com Alho
Hump - Cupim
Beef Ribs - Costela
Tri Tip w/ Provolone - Maminha c/ Queijo
Sirloin - Contra-Filé



Lamb Rump - Alcatra de Carneiro
Lamb Leg - Pernil 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 - Peixe na Folha de Bananeira
Prawns - Camarão



Halloumi Cheese - Queijo
Garlic Bread - Pão de Alho
Pineapple - Abacaxi

Side Dishes

Please choose your side dishes:

Tomato Salsa - Vinagrete
Cassava Flour - Farofa
Brazilian Chillies - Pimentas Malagueta
Coleslaw - Salada de Repolho
Mixed Salad - Salada Mista
Rocket Salad - Salada de Rúcula
Potato Salad - Maionese de Batata
Brazilian Style Rice - Arroz Branco
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 \$14. Add \$2 per year up to the age of 12.

VEGETARIAN CHURRASCO

\$5 per adult surcharge applies on
Public Holidays.

62pp

All inclusive

Please choose one Entrée and/or one Main.

Also note that all side dishes served with the Traditional Churrasco are purely vegetarian.

Entrée

A little note about Palm Heart: Widely and traditionally consumed all over Brazil, Palm Heart is a vegetable harvested from the bud and the inner core of certain palm trees. Our fresh Aussie Palm Heart comes from the Peach Palm Tree ('Palmito Pupunha') grown at a sustainable far North Queensland farm. A simply unique delicate vegetable, great for grilling and barbequing.

"Spaghetti de Palmito"
Palm Heart, Shimeji Mushroom, Spring
Onion, Mixed Fresh Herbs.

Beetroot Delight
Beetroot, Smokey Beetroot Puree,
Catupiry, Caper Berries, Quail Eggs,
Red Radish, Walnut Crisp.

Eggplant Rollatini
Grilled Eggplant rolled w/ Tomato,
Olives, Capsicum, Chinese Broccoli
& Onion. Crunchy Garlic, Napoli-
tana Sauce and Chimichurri.

Main

Palm Heart 'Steak'
Mini-Peppers stuffed w/ BBQ Eggplant,
Caramelized Fennel & Shallot, Semi-
Dried Tomato Sauce, Tapioca Chips.

Veggies au Gratin
"Escondidinho" de Vegetais Gratinado
Mixed Veggies, Napolitana Sauce,
Mashed Potato, Liquid Cheese, Gouda,
Parmesan Cheese.

Fish of the day
Always a nice surprise...
*for Pescatarians.

Extras

Cheese Bread 7.5
Mashed Potato 5
Sauteed Veggies

Sauces

Malagueta Chilli 3
Aioli
Chipotle Aioli
Tartare
Catupiry - Brazilian Cream Cheese
White BBQ Sauce

Chimichurri 4
Blue Cheese
Red Wine Jus

*You can also add a vegetarian dish to your Traditional Churrasco for \$18 for entrée and \$29 for main.

A LA CARTE

Available Monday to Friday.
Lunch only. Excluding Public
Holidays & December.
Whole tables only.

Small Bites

- Garlic Bread - Pão de Alho 5
Homemade garlic butter with herbs.
- Tapioca Cheesy Dice 12
Dadinho de Tapioca, Molho
de Pimenta Agridoce c/ Cachaça
Served w/ a homemade sweet and sour,
chilli and cachaça sauce.
- Brazilian Chicken Croquettes - Coxinha 12
Served w/ malagueta chilli sauce.
- Fried Chicken Wings in a Sweet & Sour Sauce 13
Asa de Frango a Passarinho no molho Agridoce
Served w/ white BBQ sauce.
- Fish Fingers - Isca de Peixe 15
Served w/ tartare sauce, soy sauce and chilli sauce.
- BBQ House Marinated Halloumi Cheese 16
Queijo Halloumi na Grelha - Served w/ kiss pepper.
- Torresmo - Crunchy Pork Belly 16
Served w/ Kiss Pepper & Lime. An extremely traditional
Brazilian dish served at all good Bars ("Butecos") around
Brazil. Perfect with Beer, Caipirinha & Cachaca.
- "Spaghetti de Palmito" 18
Palm Heart, Shimeji Mushroom, Spring Onion, Mixed Fresh
Herbs.
- Crab Stuffed Shell - Casquinha de Siri 18
Served w/ malagueta chilli sauce.
- Braza's Loaded Fries 20
BBQ pulled beef hump, bacon, liquid cheese,
jalapeño and spring onion.
- Special Panko Crumbed Garlic Prawns 21
Camarão Empanado Frito - Served w/ chipotle aioli.
- Lamb Cutlet Schnitzel (4 bones) 22
Served w/ chimichurri & white BBQ sauce.
- Salads**
- Mixed Leaves 11
Mesculin, cherry tomatoes, red onion & palm heart.
- Rocket 12
Beetroot, blue cheese, red onion & orange.
- Coleslaw 12
Cabbage, carrot, onion, parsley, sultanas & parmesan.
- Classic Caesar 15
Cos, parmesan cheese, croutons, egg & bacon.
(Anchovies optional)
- Grilled Halloumi 16
Mixed leaves, radish, red onion, cherry tomato,
cucumber, dried figs & balsamic glaze.
- Beetroot Delight 18
Beetroot, Smokey Beetroot Puree, Catupiry, Caper
Berries, Quail Eggs, Red Radish, Walnut Crisp.
- Add your choice of Meat 6
Chicken, Beef, Lamb or Pork.

Big Bites

- Taste the Churrasco - Prato Feito 18
Brazilian rice, black beans, tomato salsa, beer battered
chips, roasted cassava flour & your choice of rump cap,
chicken thigh or lamb rump.
- Veggies au Gratin 22
"Escondidinho" de Vegetais Gratinado
Mixed veggies, napolitana sauce, mashed potato,
liquid cheese, gouda, parmesan cheese.
- Brazilian Stew - Feijoada 24
Stew of black beans, beef & pork. Served with rice,
cassava flour, tomato salsa, Brazilian chillies,
fresh orange & chinese broccoli.
- Flame Grilled Rump Cap "Picanha" Steak 26
300g - Served with red wine jus, salad and your choice
of mashed potato or beer battered chips.
- Fish of the Day - Always a nice surprise... 28
- Palm Heart 'Steak' 29
Mini-Peppers stuffed w/ BBQ Eggplant, Caramelized
Fennel & Shallot, Semi-Dried Tomato Sauce,
Tapioca Chips.
- Mixed BBQ Rib Platter 32
Twice cooked beef short ribs & sticky BBQ pork ribs.
Served w/ chips.
- Burgers & Sandwiches** | All served
w/ chips
- Cheese Burger 16
Homemade flame grilled beef patty w/ cheese, tomato,
red onion, lettuce, pickles, mustard & chipotle aioli.
- The Hulk - 'X-Frango Catupiry' 16
Chicken breast fillet, homemade catupiry (Brazilian
cream cheese), gouda cheese, tomato, green olives & aioli.
- Pulled Pork Burger 17
Smoked & slow cooked pork scotch w/ coleslaw,
pickles and chipotle aioli.
- Mushroom Burger 18
A crispy mushrooms filled w/ gouda and blue cheese,
lettuce, tomato, onion and our white BBQ sauce.
- "Sanduiche de Cupim" - Beef Hump Sandwich 18
Slow cooked Beef Hump, Halloumi Cheese, Tomato
Salsa, Aioli in a Petite Baguette.
- Montana's Merah 19
Homemade beef burger patty, grilled bacon, cheddar,
onion rings, tomato, lettuce, kiss pepper, chipotle aioli &
hickory BBQ sauce.
- Steak Sandwich 19
Flame grilled rump cap "Picanha" steak, on a
sourdough w/ red onion, tomato, lettuce,
tomato relish & seeded mustard aioli.
- Pork Belly Burger 19
Vinegar caramel glazed crispy BBQ pork belly on a
petite baguette w/ slaw and veggie pickles, tomato
and aioli.
- The Monstrous - Signature BRAZA Burger 22
2x Homemade flame grilled beef patty w/ bacon, lettuce,
red onion, tomato, cheese, pickles, mustard and chipotle
aioli.