

## 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](http://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



# SPECIAL GROUP CHURRASCO MENU

Welcome to BRAZA!

Authentic Brazilian barbeque house serving world-renowned Australian

meats. We are an "all-you-can-eat" restaurant with "Rodizio" service,

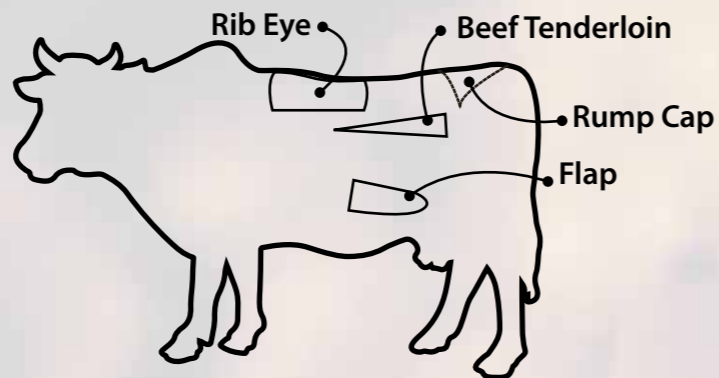
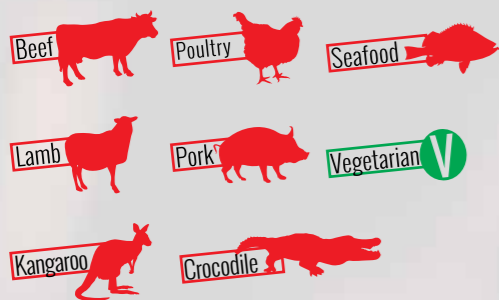
where the Passadores (meat carvers) rotate from table to table serving

more than 20 different types of skewers.

Just sit back and enjoy this unique Brazilian barbeque experience...!

[braza.com.au](http://braza.com.au)





## SPECIAL GROUP CHURRASCO Whole tables only \$3 per adult surcharge applies on Public Holidays. inclusive **89pp**

### Skewers

- Pork Loin w/ Parmesan & Chinese Broccoli
- Wild Boar Saddle w/ Plum Sauce
- King Prawns
- Scallops w/ Prosciutto
- Cured Salmon
- Smoked Scampi
- Crocodile Sausage
- Lamb Cutlets w/ Mustard & Herbs
- Rib Eye
- Stuffed Rump Cap
- Wagyu Flap
- Beef Tenderloin w/ Bacon
- Quail
- Spatchcock
- Kangaroo Tenderloin
- Halloumi Cheese w/ Vine Leaves
- Pineapple

- Lombo de Porco c/ Parmesão e Couve*
- Javali c/ molho de Ameixa*
- Camarão Pistola*
- Vieira c/ Prosciutto*
- Salmão Curado*
- Lagostim Defumado*
- Linguíça de Crocodilo*
- Carré de Cordeiro c/ Mostarda e Ervas*
- Noix (Chuleta)*
- Picanha Recheada*
- Fraldinha Wagyu*
- Filé Mignon c/ Bacon (Medalhão)*
- Codorna*
- Galeto*
- Filé de Canguru*
- Queijo c/ Folha de Vinha*
- 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

### EXTRAS

- Cheese Bread 6
- Potato Mash 5
- Sauteed Veggies

### Sauces

- Malagueta Chilli 3
- Aioli
- Chipotle Aioli
- Tartare 4
- Chimmi Churri
- Catupiry - Brazilian Cream Cheese
- Red Wine Jus
- Blue Cheese

## SPECIAL VEGETARIAN CHURRASCO (Including Seafood)

All inclusive **89pp**

Whole tables only. \$3 per adult surcharge applies on Public Holidays.

Despite BRAZA Churrascaria being "the meat-lovers house" – we do our best to cater for vegetarians. Our Special Vegetarian Churrasco will make the most hardcore meat lovers jealous. Don't forget to enjoy all of our vegetarian side dishes too.

### Entrée

#### Bruschetta

Tomato, basil, shaved parmesan and balsamic glaze.

#### Eggplant Slider

Crumbed eggplant, fresh tomato, cheese, napolitana sauce, chipotle aioli & pickles.

### 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.

## KIDS SPECIAL CHURRASCO

Children 4 years old and under eat free.  
Children 5 years old \$18. Add \$3 per year up to the age of 12.

## Whole Adventure Add-On

Add **15pp**

A splendid BRAZA BBQ adventure to complement your Special Group Churrasco. Includes Caipirinha jugs to share, Petit Four Degustation Platter to share for dessert and a Tea or Coffee (1 per person).

Every cut of meat you try as part of our Special Group Churrasco is now available for you to take home.

Delivery or Pick Up  
[braza.com.au/meats](http://braza.com.au/meats)



**NEW** BRAZA Catering

Bringing to your PRIVATE FUNCTIONS the best Brazilian BBQ!  
For more information visit [braza.com.au/catering](http://braza.com.au/catering)