

*Welcome to*

**MEET**



**RESTAURANT**



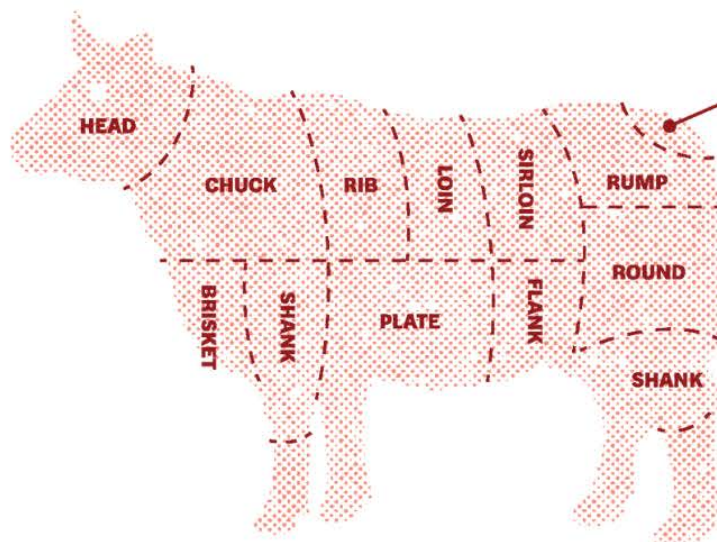
# WELCOME TO MEET RESTAURANT

MEET is the one and only Churrasco restaurant in Newcastle and is built on a labour of love from our Brazilian owners. The whole party will enjoy the various flavours of Brazil and South America, with dishes carefully prepared and cooked over charcoal and ironbark wood by our chefs.

## Churrasco

Churrasco is a Brazilian and South American style banquet where we take guests on a journey through tasting a range of different dishes from our kitchen. From 15 cuts of meat to sides, salads and sweets, our carvers explain each dish as we offer them progressively throughout the evening. A simple yes or no, more or less, is all that's required from our guests.

For our guests that don't eat meat, we also offer Vegetarian and Vegan feasts for you to enjoy. This includes 4 main dishes and a variety of side dishes, much like the Churrasco.



### PICANHA

Picanha is Brazil's favourite cut of meat thanks to the succulent fatty cap and juicy, tender meat!



# CHURRASCO \$69pp

V - Vegetarian VG - Vegan VGO - Vegan Option Available

## STARTERS

Brazilian style garlic bread (cont. gluten)  
Pao de queijo (Brazilian Cheese Bread) (Cont. Dairy)

## SWEETS

BBQ Pineapple | Cinnamon  
Banana Fritters (Cont. gluten)  
Churros | Dulce de Leche + \$10

## CARVED TABLESIDE

Picanha  
Pork Scotch | Fennel & Mustard  
Lamb Leg | Paprika Marinade

## FROM THE SMOKER

12hr Smoked Brisket  
12hr Smoked Beef Ribs  
8hr Smoked Boston Butt (Pork)

## FROM THE BBQ

Garlic & Parmesan Chicken Wings (cont. dairy)  
Spanish Chorizo (cont. gluten & dairy)  
Mustard & Citrus Chicken Thigh  
Salt & Pepper Pork Belly  
Flank Steak  
Rump Steak  
Lamb Ribs  
Chicken & Bacon | Tomato Relish  
Coração de frango (Chicken Hearts) | chimichurri

## SIDE DISHES

Garden Salad | Pickled Vegetables | Champagne | Vinaigrette (vg)  
Tomato Salad | Cucumber | Oregano | Whipped Feta (cont. dairy) (vgo)  
Shoestring Fries (vg)  
Brazilian Style Garlic Rice  
Cassava Chips | Chilli 'Butter' (vg)  
Penne Pasta | Tomato Sugo (cont. gluten & dairy)  
Grilled Haloumi (cont. dairy)  
Grilled Seasonal Vegetables

## ADD ONS :



### SEAFOOD PACKAGE \$18pp

- Sydney Rock Oyster
- Grilled Prawns | garlic & chilli
- Torched Spanish Mackrel
- BBQ'd Sardines | Salsa Verde





# VEGETARIAN FEAST \$65pp

## Brassica Salad (vg, df)

Grilled cauliflower | Romanesco | Cashew Labneh | Spiced Dukkah | Fresh Herbs

## Kentucky Fried Mushroom (vg, df)

Oyster Mushroom | Umami Dipping Sauce

## Elote (vg, df)

BBQ Corn | Nutritional Yeast Pangrattato | Lime & Jalapeño Crema | Coriander

## Eggplant Thermidor (v)

Smoked Eggplant | Charcoal Thermidor Sauce | Mozzarella | Mint

## SIDE DISHES

Cassava Chips | Chilli 'Butter' (vg)

Penne Pasta | tomato sugo (cont. gluten & dairy) (vgo)

Grilled Haloumi (cont. dairy)

Grilled Seasonal Vegetables

Garden Salad | pickled vegetables | Champagne vinaigrette (vg)

Tomato Salad | cucumber, oregano | whipped feta (cont. dairy) (vgo)

Shoestring Fries (vg)

Brazilian Style Garlic Rice

Grilled Seasonal Vegetables

# VEGAN FEAST \$62pp

## Brassica Salad (vg, df)

Grilled Cauliflower | Romanesco | Cashew Labneh | Spiced Dukkah | Fresh Herbs

## Kentucky Fried Mushroom (vg, df)

Oyster Mushroom | Umami Dipping Sauce

## Elote (vg, df)

BBQ Corn | Nutritional Yeast Pangrattato | Lime & Jalapeño Crema | Coriander

## Meatloaf (vg, df)

BBQ Seitan | Maple Slaw | Hot & Sour Pickle

## SIDE DISHES

Cassava Chips | Chilli 'Butter' (vg)

Penne Pasta | Tomato Sugo (cont. gluten, vgo)

Grilled Seasonal Vegetables (vg)

Brazilian Style Garlic Rice (vg)

Garden Salad | Pickled Vegetables | Champagne Vinaigrette (vg)

Tomato Salad | Cucumber | Oregano (vg)

Shoestring Fries (vg)



# WINES BY THE GLASS

Vintage	Wine	Region	Glass
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## REDS

2020	Panul, Camenere	Chile	\$12
2022	Moments of Clarity, Shiraz	Barossa Valley, SA	\$12
2022	Geoff Merril Saint Nic, GSM	McLaren Vale, SA	\$12
2023	Puppet Master, Grenache	Margaret River, WA	\$14
2021	Capa, Tempranillo	Castilla La Mancha, Spain	\$15
2023	Lino Ramble Pee Wee, Nero d'Avola	McLaren Vale, SA	\$15
2020	Piandimare, Montepulciano d'Abruzzo DOC	Villamanga, Italy	\$17
2022	Pizzini Nonna Gisella, Sangiovese	King Valley, VIC	\$18
2019	Majella, Cabernet Sauvignon	Coonawarra, SA	\$21

## WHITES

2021	Piquitos, Moscato	Valencia, Spain	\$10
2023	Mr Brightside, Piquepoul	McLaren Vale, SA	\$12
2023	R. Palazzo, Sauvignon Blanc	Southern NSW	\$12
2022	La Farella Bella Modella, Pinot Grigio	Abruzzi, Italy	\$12
2022	Bouchard Aine & Fils, Pinot Grigio	Burgundy, France	\$12
2022	Honey Tree, Semillon	Hunter Valley, NSW	\$14
2023	De luliis, Verdelho	Hunter Valley, NSW	\$14
2023	Wilson Watervale, Reisling	Clare Vale, SA	\$15
2023	Clouston & Co, Sauvignon Blanc	Marlborough, NZ	\$17

## ROSÉ

2022	La Tonelle, Rosé	France	\$12
2023	Mon Tout Strange Love, Rosé	Hunter Valley, NSW	\$15

## BUBBLES

NV	Villa Fresco, Prosecco	Italy	\$11
NV	Howard Park, Petit Jete Cuvee	Margaret River, WA	\$12



# BEER

## ON TAP

Estrella Dam, Spain, 4.6%	\$10
Swinging Tap - Ask your server what's on tonight!	\$10

## PACKAGED BEER & CIDER

Antarctica Original, Brazil, 5.0%	\$10
Modelo Mexico, Mexico, 4.5%	\$10
Pacifico, Mexico, 4.4%	\$10
Asahi, Japan, 5%	\$10
WILDE Pale Ale, Australia, 3.5% (gf, vg)	\$9
Peroni Libera, Italy, 0%	\$7
Barossa Cider Co, Apple Cider, 5%	\$11

# SOFT DRINKS

Coke	\$5
Coke Zero	\$5
Sprite	\$5
Lift	\$5
Raspberry Lemonade	\$5
Tonic	\$3
Soda Water	\$6
Guarana Antarctica, Brazil	

## JUICE

Apple	\$5
Orange	\$5
Pineapple	\$5
Cranberry	\$5





# COCKTAILS

## SIGNATURE COCKTAILS

### Coco Loco \$21

Grey Goose Vodka, SOHO Lychee liqueur,  
Coco Lopez Coconut Syrup, Lemon, Sugar

### Summerside \$22

Bombay Sapphire Gin, St Germain Elderflower  
Liqueur, Cucumber, Lemon, Sugar

### Apple Pie \$23

Gospel Solera Rye Whiskey, Green Apple Liqueur,  
Honey, Lemon, Orange & Aromatic Bitters

### Man Goes MEET \$22

Bacardi Spiced Rum, Pineapple Liqueur Mango  
Syrup, Lime, Orange

## SOUTH AMERICAN CLASSICS

### Caipirinha \$20

Sagatiba Cachaca, Lime, Sugar

### Classic Margarita \$21

Patron Tequila Blanco, Cointreau, Lime

### Pisco Sour \$22

Pisco Barsol, Lime, Sugar, Egg Whites

### Pina Colada \$22

Bacardi Rum, Pineapple, Coco Lopez Coconut  
Cream

## MOCKTAILS

### Strawberry Daiquiri \$15

Alcohol Free Spiced Cane Spirit, Strawberry  
Syrup, Lime

### Amaretti \$15

Alcohol Free Amaretti, Lemon, Sugar, Egg  
Whites

### Pina No Lada \$15

Alcohol Free Spiced Cane Spirit, Pineapple,  
Coconut



# WINES BY THE BOTTLE

Vintage	Wine	Region	Bottle
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## BUBBLES

NV	Villa Fresco, Prosecco	Italy	\$50
NV	Howard Park, Petit Jete Cuvee	Margaret River, WA	\$60
NV	Serenello, Prosecco	Treviso, Italy	\$65
NV	Marchand and Burch, Crémant	Burgundy, France	\$72
2015	Laurent Perrier, Millesime	Tours-sur-Marne France	\$290

## FRESH & VIBRANT WHITES

2023	Mr Brightside, Piquepoul	McLaren Vale, SA	\$48
2022	Honey Tree, Semillon	Hunter Valley, NSW	\$50
2019	Mount Pleasant Lovedale, Semillon	Hunter Valley, NSW	\$160
2023	Wilson Watervale, Reisling	Clare Valley, SA	\$45
2019	Bream Creek Old Vine, Reisling	Tasmania	\$70
2023	R.Paulazzo, Sauvignon Blanc	Southern NSW	\$40
2023	Clouston & Co, Sauvignon Blanc	Marlborough, NZ	\$70
2022	La Farella Bella Modella, Pinot Grigio	Abruzzi, Italy	\$50
2023	Flametree Pinot Grigio	Margaret River, WA	\$50
2022	Tamellini, Soave DOC	Tuscany, Italy	\$75
2022	Gotas De Mar, Albarino	Rias Baixas, Spain	\$80
2022	Domaine Fournier Les Deux Cailloux, Pouilly Fume Sancerre	Sancerre, France	\$100

## TEXTURAL & RICH WHITES

2022	Bouchard Aine & Fils, Pinot Grigio	Burgundy, France	\$50
2022	Greystone, Pinot Gris	Waipara, NZ	\$70
2023	De luliis, Verdelho	Hunter Valley, NSW	\$65
2023	Billy Button Gruner, Veltliner	Alpine Valley, VIC	\$75
2022	Dune Athabasca, Chenin Blanc	McLaren Vale, SA	\$68
2022	Tellurian, Marsanne	Heathcote, VIC	\$68
2023	Winmarke Rusty Run, Chardonnay	Hunter Valley, NSW	\$70
2023	Printhie Topography, Chardonnay	Orange, NSW	\$66
2019	Nelson, Chardonnay	USA	\$99
2019	Arnaud Baillet Bourgogne, Chardonnay	Burgundy, France	\$130
2022	Domaine Gautheron, Chablis	Chablis, France	\$150
2021	Scarborough Keeper of the Flames, Chardonnay	Hunter Valley, NSW	\$185
2021	Leeuwin Art Series, Chardonnay	Margaret River, WA	\$365





# WINES BY THE BOTTLE

Vintage	Wine	Region	Bottle
<b>ROSÉ</b>			
2022	La Tonelle, Rosé	Alpes de Haute, France	\$55
2023	Mon Tout Strange Love, Rosé	Margaret River, WA	\$65
2023	Angels & Cowboys, Rosé	Sonoma Co, USA	\$80
<b>LIGHT &amp; BRIGHT REDS</b>			
2022	Geoff Merrill Saint Nic, GSM	McLaren Vales, SA	\$55
2023	Tuesner Joshua, GMS	Barossa Valley, SA	\$85
2023	Puppet Master, Grenache	Margaret River, WA	\$65
2020	Maison Bouachan, Gigondas	Rhone Valley, France	\$120
2022	Pizzini Nonna Gisella, Sangiovese	King Valley, VIC	\$80
2021	Chiara Condello Predappio, Sangiovese	Emilia Romagna, Italy	\$115
2023	Lino Ramble Pee Wee, Nero d'Avola	McLaren Vale, SA	\$70
2020	Piandimare, Montepulciano d'Abruzzo DOC	Villamanga, Italy	\$80
2021	Ca Di Bruno, Nebbiolo DOC	Piedmont, Italy	\$78
2022	Jean-Paul et Charly Thevent Regnie En Voiture Simone	Beaujolais, France	\$125
2021	Derwent Lime Kiln, Pinot Noir	Tasmania	\$69
2021	Rob Dolan White Label, Pinot Noir	Yarra Valley, VIC	\$74
19/20	Chateauneuf - Du - Pape	Maison Bouachon	\$210
2019	Paringa Estate, Pinot Noir	Mornington Peninsula, VIC	\$149
2020	Chard Farm Tiger, Pinot Noir	Central Otago, NZ	\$175
2020	Arnaud Baillot Pommard Vieilles Vignes	Burgundy, France	\$315
<b>RICH &amp; STRUCTURED REDS</b>			
2019	Cannonball, Merlot	Medicine County, USA	\$77
2020	Panul Reserve, Carmenere	Chile	\$55
2022	Moments of Clarity, Shiraz	Barossa Valley, SA	\$55
2022	Paxton Queen of the Hive, Shiraz Mataro	McLaren Vale, SA	\$49
2021	De luliis Lovedale, Shiraz Touriga	Hunter Valley, NSW	\$105
2021	Scotchmans Hill Shiraz	Geelong, VIC	\$88
2015	Geoff Merrill Reserve, Shiraz	McLaren Vale, SA	\$135
2017	Mount Pleasant 1949 Vines Rosehill Vineyard, Shiraz	Hunter Valley, NSW	\$315
2022	Polenta Finca La Ulema, Malbec	Mendoza, Argentina	\$45
2019	Renato Corino Barolo DOCG	La Morra Barolo, Italy	\$235



# WINES BY THE BOTTLE

Vintage	Wine	Region	Bottle
<b>RICH &amp; STRUCTURED REDS (Cont)</b>			
2021	Capa, Tempranillo	Castilla La Mancha, Spain	\$70
2021	Lock n Key, Cabernet Sauvignon	Hilltops, NSW	\$40
2019	Majella, Cabernet Sauvignon	Coonawarra, SA	\$100
2021	Utopias, Cabernet Sauvignon	Barossa Valley, SA	\$160
2018	Howard Park Abercrombie, Cabernet Sauvignon	Margaret River, WA	\$300
2022	Mosswood Amys, Bordeaux Blend	Margaret River, WA	\$78
2015	Château Franc Le Maine Saint Emilio Grand Cru	Bordeaux, France	\$157
2019	Edmeades, Zinfandel	Medicine County, USA	\$112

## DESSERT & SWEET

2021	Piquitos, Moscato	Valencia, Spain	\$35
2023	De luliis Late Picked, Semillon	Hunter Valley, NSW	\$65
2019	Ridgeside Vidal, Icewine	Niagara, Canada	\$125

