

BBQ



WELCOME TO MEET

Where we will serve you our SIGNATURE CHURRASCO – an all you can eat Brazilian style barbeque :

\$59 per person

\$25 for under 12yrs

There is also a choice of some daily Specials. Ask your waitstaff to see what's on today...

On our churrasco menu, you will be progressively served, tableside carved cuts of meat as well as vegetable dishes cooked over coals on our rotisserie BBQ and Smoker.

We also have a VEGETARIAN OPTION of a 3 course seasonal meal for :

\$44 per person – ask your waitstaff for details.

WHAT'S ON THE CHURRASCO?

Picanha (Rump Cap)

Paprika Lamb Leg

Chorizo

Herbed Chicken Wings

Coração (Chicken Hearts)

White and Mustard Chicken Thigh

White Wine and Fennel Pork Scotch Fillet

12hr Smoked Brisket

12hr Smoked Beef Short Ribs

Cheese Bread, Grilled Haloumi, Cassava Chips, Fries

Seasonal salads and vegetables

Banana Fritters, Cinnamon Grilled Pineapple

FOR THE LITTLE ONES

A choice of meat served with fries & tomato sauce 15

DESSERT

Churros | Dulche de Leche 10

Whipped St. Agur | Truffled Honey | Muscatels | House Lavosh 15

"Set" Yogurt | Melon Granita | Sesame | Basil 15

BBQ Banana "Split" | Vanilla Gelato | Candied Pecans | Cinnamon 15

Dark Chocolate Mousse | Hazelnut Parfait 15

**If you have any dietary requirements, please inform your wait staff when you are seated.*

SHARING *(progressive service)*



SMALLS

- BBQ Corn | Smoked Chilli | Dried Ricotta | Lime 5
Smoked Eggplant | Pickled Eggplant | Charred Pita 14
Fried Pigs Ears | Togarashi | Yuzu 10
Chicken Liver Pate | Pickles | Foie Gras | Sourdough 19
Kingfish Crostini | Chilli | Lemon oil | Chives 20
Wood Fire Queso Fresco | Pepperonata | Ortiz Anchovies 19
Beef Tartare | Smoked Crème Fraiche | Truffled Dwarf Peaches | Sorrel 19
School Prawns (Over Coals) | Garlic Chives | Chilli | Samphire | Lemon Dressing 18
Clarence River Baby Octopus | Maitland Potatoes | Salsa Vierge 24
Lamb Ribs | Spiced Labne | Za'atar 22

LARGER

- Brassica | Goats Curd | Grains | Nuts 26
Swordfish Steak | Royal and Speckled Snow Peas | Red Wombok | Burnt Herb Salsa 32
200g Wagyu Flap | Seaweed and Horseradish Butter | Charred Greens | Pickled Cucumber 34
500g "Little Joe" Rib Sirloin | Mustards | Smoked Truss Tomatoes | Jus 49
500g Whole Baby Barramundi (Deboned) | Herb Butter | Fennel 45
1kg Wagyu MS6 Rib Eye on the Bone | Chips | Salad | Jus (45min) 120

SIDES

- Shoestring Fries | Herb Salt | Black Garlic Aioli 9
Cos Hearts | Radish | Champagne Vinaigrette 9

SWEETS

- Churros | Dulche de Leche 10
Whipped St. Agur | Truffled Honey | Muscatels | House Lavosh 15
"Set" Yogurt | Melon Granita | Sesame | Basil 15
BBQ Banana "Split" | Vanilla Gelato | Candied Pecans | Cinnamon 15
Dark Chocolate Mousse | Hazelnut Parfait 15

BAR



BBQ Corn Smoked Chilli Dried Ricotta Lime	5
Smoked Eggplant Pickled Eggplant Charred Pita	14
Fried Pigs Ears Togarashi Yuzu	10
Chicken Liver Pate Pickles Foie Gras Sourdough	19
Kingfish Crostini Chilli Lemon oil Chives	20
Wood Fire Queso Fresco Pepperonata Ortiz Anchovies	19
Beef Tartare Smoked Crème Fraîche Truffled Dwarf Peaches Sorrel	19
School Prawns (Over Coals) Garlic Chives Chilli Samphire Lemon Dressing	18
Swordfish Steak Royal and Speckled Snow Peas Red Wombok Burnt Herb Salsa	32
200g Wagyu Flap Seaweed and Horseradish Butter Charred Greens Pickled Cucumber	34
Shoestring Fries Herb Salt Black Garlic Aioli	9
Cos Hearts Radish Champagne Vinaigrette	9
Churros Dulche de Leche	10
Whipped St. Agur Truffled Honey Muscatels House Lavosh	15