

# BBQ

Available Thursday, Friday, Saturday and Sunday



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## 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

*The churrasco brings you a range of meats, poultry and sausages spit roasted and slowly cooked on a rotisserie barbecue over natural wood and coals. We also offer melt-in-the-mouth smoked food from our in house Smoker.*

*We don't work with a set menu, as we want to have the freedom to outsource fresh ingredients every day and move towards a farm to table concept. The selection of meats and sides can be changed daily according to availability of produce.*

*Our experienced team will be progressively serving bread, vegetables, cheese and salads made fresh on the day sourced from mainly local producers. Almost in a 'tasting style' but with the difference of being an all you can eat experience where customers can have different items more than once.*

We also have a VEGETARIAN option of a 3 course seasonal meal, plus all the sides, cheese and pineapple available on churrasco for:

\$44 per person - ask your wait staff about tonight's selection

## FOR THE LITTLE ONES

A choice of meat served with fries & tomato sauce 15

## DESSERT

Churros | Dulche de Leche 10

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

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

Dark Chocolate Mousse | Hazelnut Parfait 15

Mascarpone semifreddo | Mandarin | Milk Crumbs 15

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

# SHARING

Available all week



## SMALLS

- Green Tomato | Apple | Stracciatella | Pork Crackling 17
- 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
- BBQ'd Prawns (Over Coals) | Garlic Chives | Chilli | Samphire | Lemon Dressing 18
- Charred Octopus | Maitland Potatoes | Salsa Vierge 24
- Lamb Ribs | Spiced Labne | Za'atar 22

## LARGER

- Brassica | Goats Curd | Grains | Nuts 26
- Market Fish | Wombok | Burnt Herb Salsa 32
- 250g 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

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