



WELCOME TO MEET

Where we will serve you our SIGNATURE CHURRASCO - an all you can eat Brazilian style barbeque (Gluten free option)

\$59 per person

\$25 for under 12yrs

The churrasco brings you a range of meats, poultry and sausages spit roasted and cooked on a rotisserie barbecue over natural wood and coals. We also offer melt-in-the-mouth slowly 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 everyday 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 days 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 - extra

Churros, Dulche de Leche 10

Glazed Banana, Dark Chocolate, Nut Roll, Prosciutto 18

Corn Husk Pannacotta, Grilled Strawberries, Raspberry Vinegar, Coriander 17

BBQ Brie, Guava Paste, Basil, Pepper, Tapioca, Lavosh (gf) 14

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



SMALLS

- Chilli & Chocolate Mixed Nuts (gf, v) 3.5
Freshly Shucked Port Stephens Oysters, Ginger Mignonette 4.5 each
BBQ Corn, Smoked Chilli, Dried Ricotta, Lime (v) 5 each
Smoked Eggplant, Pickled Eggplant, Charred Sourdough (v,*gf,df) 16
Foie Gras Pate, Malagueta, Chicken Crackling, Sourdough 19
Coal Roasted Beetroot, Smoked Goats Cheese, Banksia, Hazelnut (gf,df) 16
Market Fish Ceviche, Grapefruit, Carrot, Anchovy 16
Pan Fried Plantain Gnocchi, Raisins, Peanuts, Confit Garlic (v,df) 19
3x BBQ Fried Chicken, Zuni, Chipotle Mayo 14
Guava Glazed Pork Ribs, Cassava Puree, Sauce Verde (df) 26

PARRILLA

- Lamb Duo, Carrots, Nasturtium Sala 42
500g Whole Baby Snapper (Deboned), Coconut Broth, Fennel (gf) 41
400g Aged Pork Rib Chop, Caramelized Onion, Rhubarb Chutney, Bacon Farofa (gf) 34
400g Little Joe Sirloin MS4+, Tomato (gf) 48
1kg Wagyu MS6+ Rib Eye On The Bone (gf) 125
(aged in Whiskey, Cooked in Hay, with Shoestring Fries & Cos Lettuce - allow 60 minutes)

SIDES

- Shoestring Fries, Black Garlic Mayo (v,df) 10
Cassava Chips (gf) 12
Cos, Radish, Champagne Vinaigrette (vg,gf,df) 10
Grilled Green Bean, Elderflower Dressing (v,gf,df) 10
Bush Oven Sweet Potatoes, Basil Gremolata, Candied Bacon 14

SWEETS

- Churros, Dulche de Leche 10
Glazed Banana, Dark Chocolate, Nut Roll, Prosciutto 18
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BBQ Brie, Guava Paste, Basil, Pepper, Tapioca, Lavosh (gf) 14

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*Vouchers available online & inhouse
Business card draw last Friday of the month*