

# BRUNCH MENU

Served on weekdays from 11am to 3pm  
Weekends 10am to 3pm

## BURGERS

### Beetroot Burger

Beetroot, chickpea & sesame seed patty with latin slaw, red onion, herbed cheese sauce, lettuce, tomato & chimichurri, with fries & aioli (vg) \$22

### Gaucha Burger

Beef & chorizo patty, cheddar, latin slaw, habanero mustard, pickles, tomato chutney, with fries & chili mayo \$23  
add bacon \$3

### Frango Burger

Piri-Piri marinated chicken, coated in Tempero Baiano spice, with brie, latin slaw, smoky stonefruit BBQ sauce, topped with onion rings & served with fries (gf\*) \$23  
add bacon \$3

## SIDES

Free range eggs (2) \$5

Free-range bacon (gf) \$5

Pan-fried wild chorizo (gf) \$6

Halloumi (gf) \$6

Pan-fried mushrooms (vg\*, gf) \$5

Piri-piri marinated tofu (vg, gf) \$5

Costa Rican fried potatoes \$5

Pan-fried greens (vg\*, gf) \$5

Black beans (vg, gf) \$5

Latin slaw (vg\*, gf) \$5

Toasted sourdough/five grain (2) (vg) \$5

Gluten free bread (2) \$7

Chimichurri sauce (vg, gf) \$2

Criolla salsa (vg, gf) \$2

Aioli (vg) \$2

Habanero mustard (vg, gf) \$2

Housemade tomato chutney (vg, gf) \$2

Chili mayo (v, gf) \$2

## RAD SNACKS

### Eggs on Toast

Free range eggs on toasted sourdough or five grain (v, gf\*) \$10  
add bacon \$5 add halloumi \$6

### Winter Buckwheat Salad

Roasted root vegetable & buckwheat groats salad, with preserved lemon chimichurri & toasted pumpkin seeds (vg, gf) \$22  
add halloumi \$6 or Piri-piri marinated tofu \$5

### Misto Quente

Cheese & ham toasted sandwich with herbed béchamel sauce, topped with a fried egg, with smoky tomato & criolla salsa (v\*, gf\*) \$11  
add fries \$5

### Choripan

South American hotdog, with wild pork chorizo sausage, caramelised onion, criolla salsa & chimichurri in a hotdog bun \$12  
add fries \$5

### Fugazzeta

Slices of our Argentinian-style pizza, stuffed with caramelised onion & cheese, with a microflower & caramelised onion salad (v) \$12

### The Vege Grande

Poached eggs, halloumi, spicy black beans, Costa Rican-style fried potatoes & pan-fried greens & criolla salsa on toasted sourdough or five grain (v, gf\*) \$22

### The Big Brekkie

Fried eggs, bacon, wild pork chorizo, Costa Rican-style fried potatoes, pan-fried mushrooms, chimichurri & our house special feijoada, served on your choice of toasted sourdough or five grain \$23

### Panqueca Burrito Bowl

Roasted winter veg with chili beans & red pepper in a tortilla, with rice & salsa criolla (vg\*, gf\*) \$20  
add halloumi (v) \$6 or Piri-piri marinated tofu (vg) \$5

### Quesadilla

Spicy black beans, cheddar & red onion in a toasted tortilla, with criolla salsa & latin slaw (v, vg\*) \$14  
add wild chorizo \$6 and/or fries \$5

### Tacos

Your choice of protein with pickled slaw, radish, chili & lime remoulade & topped with criolla salsa

Choose from: Wild venison (gf\*) \$24

Tempero Baineiro chicken (gf\*) \$22

Piri-piri marinated tofu (vg, gf\*) \$21

### Feijoada

Brazil's national dish is a slow cooked black bean stew with beef, spicy chorizo & pork, served with coconut farofa, sliced fresh orange & rice. Single serve or share a pot for two (gf) \$23/38



## LARGER PLATES

### **Chupe de Centolla**

Chilean crab dip with crab, prawns, line caught fish & milk-soaked bread, gratinéed Parmesan crust & toasted tortilla chips \$21

### **Mariscos Bebemos**

Mussels & clams in coconut cream, white wine, garlic, chili & coriander, with toasted sourdough (gf\*) \$20

### **Fugazzeta**

Argentinian-style pizza, stuffed with caramelised onion & cheese, with a microflower & caramelised onion salad (v) \$15

### **Salchipapas**

Peruvian-style double loaded fries with wild pork chorizo, bacon, cheese, toasted pumpkin seeds, BBQ sauce & aioli \$17

Or fries topped with roasted winter veg, marinated tofu, toasted pumpkin seeds, herbed cheese & aioli (vg) \$17

## BURGERS

### **Beetroot Burger**

Beetroot, chickpea & sesame seed patty with latin slaw, red onion, herbed cheese sauce, lettuce, tomato & chimichurri, with fries & aioli (vg) \$22

### **Gaucho Burger**

Beef & chorizo patty, cheddar, latin slaw, habanero mustard, pickles, tomato chutney, with fries & chili mayo \$23  
add bacon \$3

### **Frango Burger**

Piri-Piri marinated chicken, coated in Tempero Baiano spice, with brie, latin slaw, smoky stonefruit BBQ sauce, topped with onion rings & served with fries (gf\*) \$23  
add bacon \$3

## SIDES

### **Pan-fried Greens**

Seasonal greens with crispy chickpeas & lemon (vg\*, gf) \$9

# DINNER MENU

Served from 5.30 - 9pm

## SMALL PLATES

### **Beer-battered Fries**

Fries with chili mayo (vg\*) \$9

### **Pão de Queijo**

Brazilian cheese bread balls with chili mayo (v, gf) \$9

### **Bolinhos de Beterraba**

Beetroot, chickpea & sesame seed fritters, with herbed cheese sauce (vg) \$12

### **Tempero Baiano Chicken**

Piri-Piri fried chicken seasoned in Tempero Baiano, with stonefruit BBQ sauce (gf) \$12

## MAINS

### **Pernil de Porco**

Wild slow braised pork shank, on smoked pumpkin purée with a chili caramel glaze, roasted pumpkin & coriander radish salad (gf) \$26

### **Quinotto**

Pan-fried spinach & caramelised onion quinoa risotto, with toasted pumpkin seeds, micro coriander & herbed cheese (vg, gf) \$21

### **Carne de Veada**

Wild venison Denver leg medallions, on creamy polenta with braised red cabbage & sangria jus (gf) \$26

### **Panqueca Burrito Bowl**

Roasted winter veg with chili beans & red pepper in a tortilla, with rice & salsa criolla (vg\*, gf\*) \$20  
add halloumi \$6

### **Winter Buckwheat Salad**

Roasted root vegetable & buckwheat groats salad, with preserved lemon chimichurri & toasted pumpkin seeds (vg, gf) \$22  
add halloumi \$6  
add Piri-piri marinated tofu \$5

### **Pasteis**

Brazilian empanadas stuffed with slow braised beef, chorizo, pork, beans & tomato chutney, with criolla salsa \$12

Or roasted winter veg & tomato chutney, served with criolla salsa (vg) \$12

### **Tempero Baiano Calamari**

Tempero Baiano seasoned pineapple cut squid, with jalapeño tartar (gf) \$10

### **Espétinhos**

Chargrilled halloumi & bell pepper skewers, with chimichurri sauce (v, gf) \$12

### **Tacos**

Your choice of protein with pickled slaw, radish, chili & lime remoulade & topped with criolla salsa

Choose from:

Wild venison (gf\*) \$24

Tempero Baiano chicken (gf\*) \$22

Piri-piri marinated tofu (vg, gf\*) \$21

### **Feijoada**

Brazil's national dish is a slow cooked black bean stew with beef, spicy chorizo & pork, served with coconut farofa, sliced fresh orange & rice.

Single serve or share a pot for two (gf) \$23/38

### **Moqueca de Peixe**

Bahian seafood stew of prawns, fish, mussels, clams, red peppers, coriander, tomato & coconut milk, with rice.

Single serve or share a pot for two (gf) \$25/40

### **Vegan Moqueca**

Bahian stew with roasted winter veg, & seasonal greens in moqueca sauce, served with rice.

Single serve or share a pot for two (vg) \$23/38