# BRONTE BELO KITCHEN

#### SHARE PLATES

Lime chilli and coriander chicken wings (500g)	\$16
Truffle Mushrooms & spinach arancini (6 units)	\$16
Polenta chips topped with Parmesan cheese & aioli on the side Bowl of chips \$8	\$14
Salt and Pepper Squid	\$18
Fried squid cubes served with chips and salad	
Chilli and Garlic Prawns	\$22
6 prawns cutlets cooked on garlic and chilli oil served with salad and crusty Parmesa	n bread

### SALAD

Belo Mediterranean chicken salad	\$18
Mixed leaves, danish feta, olives, avocado,	
tomato, cucumber, grilled chicken breast and	
balsamic dressing.	

#### MAIN

Spaghetti Bolognese with Garlic bread	\$16
Wagyu Beef burger and chips	\$19
toes	
With sauteed vegetables and mash pot	ia-
Slow cooked lamb shank	\$23
With salad, chips and gravy	
Chicken schnitzel	\$18
tartare sauce	
Beer buttered flats head, salad, chips a	and
FISN & Unips	213

## FROM THE GRILL

#### CHOSE OF 2 SIDES

Atlantic salmon	<b>\$23</b>	Chips
Barramundi fillet	<b>\$21</b>	Garden Salad
Lamb cutlets (3 pieces)	<b>\$28</b>	Mashed Potatoes
Angus rump cap (250g)	\$30	Seasonal sautéed vegetables
Peri peri chicken breast	<b>\$21</b>	Sweet potato chips

### BRAZILIAN SPECIALS

Feijoada A black beans stew with smoked chorizo, beef and pork, served with rice, cassava flour, salsa, and kale.	<b>Surrito Bowl</b> (Vegetarian and vegan options available) wagyu beef slow cooked for 12hours, served with rice, black beans, potato salad and salsa.
Moqueca \$30 A Brazilian style fish stew with coconut milk and dendê oil.	Coxinha \$15 brazilian style spicy chicken croquettes. 4 pieces
served with rice and mixed salad <b>Prato Feito</b> \$27	Pastel de Queijo \$10 brazilian style fried pie filled with cheese. 4 pieces.
A typical brazilian dish consisting of rice, black beans, chips, salad and your choice from the grill picanha, chicken, fish, or halloumi (vg)	Cassava chips \$14 served parmesan cheese, chilli flakes and aioli.
or vegetables (v) <b>Brazilian Nachos</b> \$20	<b>Bolinho de bacalhau</b> \$19 salted cod croquette served with homemade aioli sauce. 6 pieces
(Vegetarian and vegan options available) brazilian style slow cooked beef, beans, cheese, guacamole, sour cream, tomato salsa and jalapeños	Finger food tasting plate \$26 cassava chips (1), bolinho de bacalhau (2), pastel de queijo (4), coxinha (2), special vinaigrette and aioli.