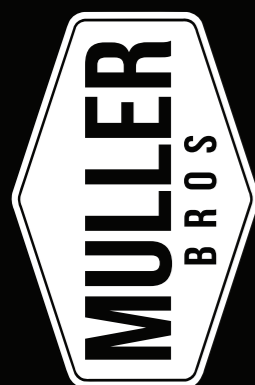


CHURRASCO DINNER MENU

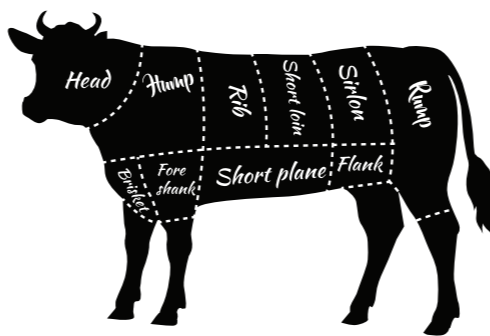


What is Churrasco?

Started on family farms throughout Southern Brazil in the early 17th century and now practiced at Muller Bros, the art of “churrasco” embodies a unique tradition of cooking over charcoals and open flames. This dining experience is representative of celebrations, sharing, acceptance and the hospitality among families, friends and neighbours.

Skewered and seasoned, a variety of fresh and high quality meats are seared over the “churrasqueira” then served, table to table to each guest’s preference for a truly distinctive experience - try them all (if you can!). During your two hours with us, we encourage you to sample a little of each cut at a time to prolong your enjoyment and reduce the chance of wasting good food. Stop and go blocks are supplied to help you demonstrate your will power.

Our “passadors”, the name for our meat-wielding waiters, appreciate that you keep your children seated during service; small children and large knives have never been a good combination.



BRAZILIAN INSPIRED CHURRASCO \$45pp

2 HOUR SITTING
PRICE IS PER PERSON
- NO SHARING -



Beef Rump Cap
Beef Tri Tip



Salmon



Marinated Lamb Leg



Pork Collar
Chorizo Sausage



Chicken Thigh



Pineapple
Halloumi

SERVED ON THE SIDE

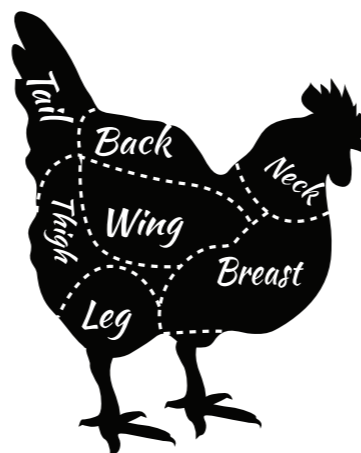
MULLER BROS SPECIAL SLAW
ROASTED CORN w/ HERB BUTTER
CHIPS w/ BLACK GARLIC SALT

SAUCES ON REQUEST

Smoked Aioli - Chilli Sauce
Chimichurri

• EXTRA SAUCES \$3 EACH •

Roasted Red Pepper and Corn Salsa
Blue Cheese Sauce
Red Wine Jus
Gravy



SOMETHING SMALLER?

Our tasting plates are a lighter option showcasing the flavour of the churrasco...

BEST OF BRAZIL \$28

A light tasting plate of beef, lamb & chicken served with churrasco pineapple, sides & sauces

VEGETABLE DELIGHT \$28

Seasonal mixed roasted vegetables served with churrasco pineapple, sides & sauces

CHEF'S CATCH \$28

Chef's special salmon served with churrasco pineapple, sides & sauces

- Dessert -

\$12 EACH

Caramelized Pineapple & Mascarpone Cheesecake

White Chocolate Panna Cotta
w/ Coconut Yoghurt, Berries, Toasted Coconut

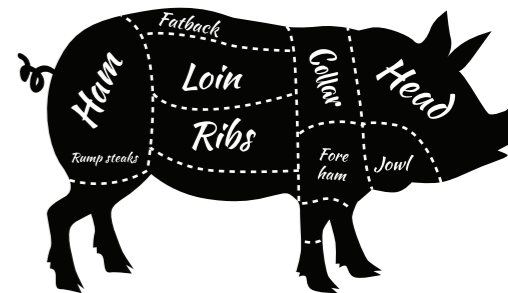
Dark Chocolate Mousse
w/ Honeycomb Crumble, Spiced Syrup

Strawberry Eton Mess
w/ Pomegranate Glass and Fresh Mint

Chocolate Hazelnut Tart
w/ Salted Caramel

Tiramisu- Layered Espresso Trifle

Cheese Platter
w/ Cheddar, Blue, Brie, Quince Paste & Crackers



FOR THE KIDS

- 14 YEARS & UNDER -

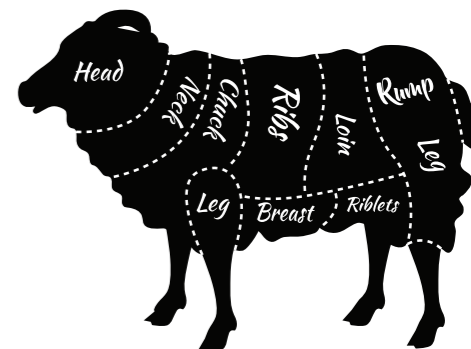
SPAGHETTI BOLOGNAISE

CRUMBED CHICKEN
w/ CHIPS

CRUMBED FISH w/ CHIPS

CHEESE BURGER w/ CHIPS
Beef Pattie, Cheese, Lettuce,
Tomato and Mayonnaise

\$14 EACH



FUNCTIONS

To enquire about holding your next function at Muller Bros please ask one of our friendly staff

MULLER BROS CAFE NOW OPEN

Mon - Fri 7am - 3pm
Breakfast Served 7am - 10am

Sat & Sun 7am - 1pm
Breakfast Served 7am - 11:30am