

BUBBLES

	150mL	250mL	BTL
Wolf Blass Bilyara Sparkling Brut NV (AUS)	\$8.00		\$25.00
Abel's Tempest Chardonnay Pinot Noir (TAS)			\$46.00
Georg Jensen Hallmark Cuvée By Heemskerk NV			\$56.00
Chandon S	\$10.00		\$45.00
Chandon Brut	\$10.00		\$45.00
Chandon Brut Rosé	\$10.00		\$45.00
Moët & Chandon Brut Impérial	\$20.00		\$86.00
Moët & Chandon Ice Impérial			\$125.00
Veuve Clicquot Veuve NV			\$96.00
Dom Pérignon Brut Vintage			\$390.00

WHITE

	150mL	250mL	BTL
<small>150mL Glass (1.5 Standard Drinks) 250mL Glass (2.5 Standard Drinks)</small>			
St Huberts 'The Stag' Chardonnay (VIC)	\$9.00	\$12.50	\$32.00
Hartog's Plate Semillon Sauvignon Blanc (WA)	\$9.00	\$12.50	\$32.00
Secret Stone Marlborough Pinot Gris (NZ)	\$9.00	\$12.50	\$32.00
T'Gallant Juliet Moscato (SA)	\$9.00	\$12.50	\$32.00
Squealing Pig Sauvignon Blanc (NZ)	\$9.00	\$12.50	\$32.00
Squealing Pig Rosé (NZ)	\$9.00	\$12.50	\$32.00
Penfolds Koonunga Hill Autumn Riesling (SA)	\$9.00	\$12.50	\$32.00

RED

	150mL	250mL	BTL
<small>150mL Glass (1.5 Standard Drinks) 250mL Glass (2.5 Standard Drinks)</small>			
Saltram 1859 Shiraz (SA)	\$9.00	\$12.50	\$32.00
Wynns 'The Gables' Cabernet Sauvignon (SA)	\$9.00	\$12.50	\$32.00
Hartog's Plate Cabernet Merlot (WA)	\$9.00	\$12.50	\$32.00
Wolf Blass Yellow Label Merlot (SA)	\$9.00	\$12.50	\$32.00
St Huberts 'The Stag' Pinot Noir (VIC)	\$9.00	\$12.50	\$32.00
Pepperjack Graded McLaren Vale Shiraz (SA)			\$56.00

WINE ON TAP

	150mL	250mL
<small>150mL Glass (1.5 Standard Drinks) 250mL Glass (2.5 Standard Drinks)</small>		
Squealing Pig Sauvignon Blanc (NZ)	\$9.00	\$12.50
T'Gallant Juliet Moscato (SA)	\$9.00	\$12.50
St Huberts 'The Stag' Chardonnay (VIC)	\$9.00	\$12.50
Saltram 1859 Shiraz (SA)	\$9.00	\$12.50

BEER ON TAP

	POT	SCH	PITCHER
Rogers	\$6.00	\$8.50	\$18.00
Iron Jack	\$6.00	\$8.00	\$16.00
XXXX Gold	\$4.50	\$6.50	\$14.00
150 lashes	\$7.00	\$9.50	\$18.00

BOTTLED BEER & CIDER

Stone and Wood Pacific Ale	\$10.00	Corona	\$8.00
Little Creatures range	\$9.00	Guinness	\$8.00
White Rabbit range	\$9.00	Great Northern	\$8.00
Hahn Premium Light	\$6.00	5 Seeds Cider	\$8.00
XXXX Gold	\$7.00	Tappo Cider	\$9.00
XXXX Bitter	\$8.00		

SOFTDRINKS

	\$4.50
Coke - Coke Zero - Tonic - Lift - Dry Ginger Ale - Sprite	



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, quality meats are seared over the "churrasqueira" then served, table to table to each guest's preference for a truly distinctive experience. During your time 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.

MINI BRAZILIAN INSPIRED CHURRASCO



**BEEF CAP
BEEF TRI TIP**

\$24 pp



CHICKEN THIGH

1 HOUR SITTING
PRICE IS PER PERSON
- NO SHARING -



PORK COLLAR

SERVED ON THE SIDE

MULLER BROS CREAMY SLAW
CHIPS w/ BLACK GARLIC SALT

All meats are GF & sides available GF

SAUCES \$3 EACH OR 4 FOR \$10

Chimmichurri - Red Wine Gravy - Sweet Rosemary Jus
Creamy Blue Cheese - Brazilian Hot Sauce - Aioli

VEGETABLE PLATE \$18

Seasonal mixed roasted vegetables
served with grilled halloumi,
churrasco pineapple & sides

(V) Available GF & Vegan upon request



VEGETARIAN



PAN FRIED BARRAMUNDI \$25

Served with Churrasco Pineapple,
Muller Bros Creamy Slaw & Chips
w/ Black Garlic Salt

Available GF upon request

DESSERT \$9.00 EACH

Muller Bros Eton Mess

w/ Meringue, fresh berries, mixed berry coulis,
chantilly cream and raspberry sorbet.

Available GF and DF upon request

Affagato

Vanilla Bean Icecream w/ Genovese espresso shot
& a trio of Brigadeiros (Brazilian Truffles).

Classic Milk Chocolate Mousse

Served under chocolate dome w/warmed raspberry
coulis & housemade honeycomb. (GF)

Chef's Selection

Your friendly server will advise of the current special.