

<b>BUBBLES</b>	150mL	250mL	BTL
Wolf Blass Bilyara Sparkling Brut NV (AUS)	\$8.00		\$25.00
Abel's Tempest Chardonnay Pinot Noir (TAS)			\$50.00
Georg Jensen Hallmark Cuvée By Heemskerk NV			\$60.00
Chandon S	\$10.00		\$47.00
Chandon Brut	\$10.00		\$47.00
Chandon Brut Rosé	\$10.00		\$47.00
Moët & Chandon Brut Impérial	\$20.00		\$96.00
Moët & Chandon Ice Impérial			\$135.00
Veuve Clicquot Veuve NV			\$110.00
Dom Pérignon Brut Vintage			\$390.00

<b>WHITE</b>	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	\$13.50	\$34.00
Hartog's Plate Semillon Sauvignon Blanc (WA)	\$9.00	\$13.50	\$34.00
Secret Stone Marlborough Pinot Gris (NZ)	\$9.00	\$13.50	\$34.00
T'Gallant Juliet Moscato (SA)	\$9.00	\$13.50	\$34.00
Squealing Pig Sauvignon Blanc (NZ)	\$9.00	\$13.50	\$34.00
Squealing Pig Rosé (NZ)	\$9.00	\$13.50	\$34.00
Penfolds Koonunga Hill Autumn Riesling (SA)	\$9.00	\$13.50	\$34.00

<b>RED</b>	150mL	250mL	BTL
<small>150mL Glass (1.5 Standard Drinks) 250mL Glass (2.5 Standard Drinks)</small>			
Saltram 1859 Shiraz (SA)	\$9.00	\$13.50	\$34.00
Wynns 'The Gables' Cabernet Sauvignon (SA)	\$9.00	\$13.50	\$34.00
Hartog's Plate Cabernet Merlot (WA)	\$9.00	\$13.50	\$34.00
Wolf Blass Yellow Label Merlot (SA)	\$9.00	\$13.50	\$34.00
St Huberts 'The Stag' Pinot Noir (VIC)	\$9.00	\$13.50	\$34.00
Pepperjack Graded McLaren Vale Shiraz (SA)			\$60.00

<b>WINE ON TAP</b>	150mL	250mL
<small>150mL Glass (1.5 Standard Drinks) 250mL Glass (2.5 Standard Drinks)</small>		
Squealing Pig Sauvignon Blanc (NZ)	\$9.00	\$13.50
T'Gallant Juliet Moscato (SA)	\$9.00	\$13.50
St Huberts 'The Stag' Chardonnay (VIC)	\$9.00	\$13.50
Saltram 1859 Shiraz (SA)	\$9.00	\$13.50

<b>BEER ON TAP</b>	POT	SCH	PITCHER
Rogers	\$6.00	\$8.50	\$19.00
Iron Jack	\$6.00	\$8.50	\$19.00
XXXX Gold	\$4.50	\$6.50	\$14.00
150 lashes	\$7.00	\$10.00	\$20.00

<b>BOTTLED BEER &amp; CIDER</b>			
Stone and Wood Pacific Ale	\$10.00	XXXX Bitter	\$8.00
Little Creatures range	\$9.00	Corona	\$8.00
White Rabbit range	\$9.00	Guinness	\$8.00
Hahn Premium Light	\$6.00	Great Northern	\$8.00
XXXX Gold	\$7.00	5 Seeds Cider	\$8.00

<b>SOFTDRINKS</b>	\$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**

**\$24 pp**



**CHICKEN THIGH**

1 HOUR SITTING  
PRICE IS PER PERSON  
- NO SHARING -



**PORK COLLAR**

### SAUCES

Chimmichurri \$3.00  
Red Wine Gravy \$3.00  
Brazilian Hot Sauce \$3.00  
Aioli \$3.00

### PREMIUM

Sweet Rosemary Jus \$5.00  
Creamy Blue Cheese \$5.00

### SERVED ON THE SIDE

MULLER BROS CREAMY SLAW  
CHIPS w/ BLACK GARLIC SALT

All meats are GF & sides available GF

### EAT MORE, WASTE LESS

Here at Muller Bros we are proud of offering our "Eat as much as you want" Brazilian inspired Churrasco and the delicious food our chefs prepare and serve to our customers. But there is one thing we are not proud of at all, which is the amount of food that sometimes is wasted and we have to throw away. So we would like to ask you to be food conscious and remember, you can always ask for more of your favourites. (depending on availability).

## VEGETABLE PLATE \$20

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 \$10.00 EACH

### Muller Bros Eton Mess

w/ Meringue, fresh berries, berry coulis  
& Chantilly cream

### Chocolate Mousse

Served under chocolate dome  
w/housemade honeycomb



CORPORATE  
SPECIAL EVENTS  
CELEBRATIONS  
BOARDROOM

To enquire about our catering service please ask one of our friendly staff.