

BUBBLES	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

WHITE	150mL	250mL	BTL
150mL Glass (1.5 Standard Drinks) 250mL Glass (2.5 Standard Drinks)			
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

RED	150mL	250mL	BTL
150mL Glass (1.5 Standard Drinks) 250mL Glass (2.5 Standard Drinks)			
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

WINE ON TAP	150mL	250mL
150mL Glass (1.5 Standard Drinks) 250mL Glass (2.5 Standard Drinks)		
Squealing Pig Sauvignon Blanc (NZ)	\$9.00	\$13.50
T'Gallant Juliet Moscato (SA)	\$9.00	\$13.50
Squealing Pig Rose (NZ)	\$9.00	\$13.50
Saltram 1859 Shiraz (SA)	\$9.00	\$13.50

BEER ON TAP	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
Broken Shackles	\$6.00	\$9.00	\$20.00
Byron Bay Premium Lager	\$6.00	\$9.00	\$19.00
Hahn Super Dry	\$6.00	\$8.00	\$19.00
Furphy	\$7.00	\$9.00	\$19.00

We have a range of bottled beer & cider available please ask staff for selection.

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.

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

\$25 pp

1 HOUR SITTING
PRICE IS PER PERSON
- NO SHARING -



CHICKEN THIGH



PORK COLLAR

SAUCES

Chimmichurri (DF GF) \$3.00
Red Wine Gravy \$3.00
Brazilian Hot Sauce (DF GF) \$3.00
Aioli (DF GF) \$3.00

PREMIUM

Sweet Rosemary Jus (DF GF) \$5.00
Creamy Blue Cheese (GF) \$5.00

SERVED ON THE SIDE

CHIPS w/ MULLER BROS SEASONING

SWEET CORN SALAD

All meats are gluten free & may contain traces of dairy.
Sides available GF and DF

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 Sweet Corn Salad &
Chips w/ Muller Bros Seasoning

Available GF upon request / Available DF upon request



DESSERT \$10.00 EACH

Muller Bros Eton Mess

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

Milk Chocolate Semifreddo

w/ Nutella Ganache, Pistachio Crumb, Raspberry
Coulis, Chantilly & Fresh Berries



CORPORATE
SPECIAL EVENTS
CELEBRATIONS
BOARDROOM

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

FUNCTIONS

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