

# Menu

## STARTERS

- Appetizer Platter** 12.80  
Marinated quail eggs, pickled cucumbers, cheese, salami and assorted marinades, accompanied with herbs and olive oil
- Torresmo Pork Belly** 16.80  
Traditional Brazilian herbed and spiced crispy pork belly served with lime
- Crispy Fries** 12.80  
Crispy potato fries served with a side of tomato sauce
- Crumbed Polenta Chips** 12.80  
Served with a choice of:  
Gorgonzola cheese sauce OR Melted cheese sauce

## MAIN COURSE

- Carne De Sol Risotto** 28.80  
Delicious sun dried beef risotto indulged in pumpkin sauce, topped with julienned zucchini salad and sprinkles of crispy bread crumbs
- Moqueca Baiana** 42.80  
Creamy Brazilian fresh white fish stew marinated in lime juice and slow cooked with aromatic herbs, garlic, onion and capsicum, served with rice
- Feijoada** 37.80  
A hearty Brazilian stew made with black beans and a variety of pork and beef. Served with white rice, kale, fried banana, cassava and oranges

## CHURRASCO PLATTER

38.80

*A selection of BBQ varieties with secret spices and Brazilian flavours accompanies with potato salad and crunchy toasted cassava seasoning.*

*Each option includes 175g, choose 2 from the following options:*

**Chicken & Bacon**  
Juicy chicken thighs paired with crispy bacon

**Brazilian Sausage**  
Seasoned with garlic, onion, paprika and spices

**Chicken Hearts**  
Aromatic spices and slight tanginess

**Lamb**  
Marinated butterfly cut

**Picanha**  
Special beef cut of the rump area, seasoned with wine salt

**Vegetarian**  
capsicums, zucchini, onions, tomatoes, mushrooms

*Sauce options: +\$5 chimichuri sauce or vinaigrette | Additional meat: +\$15 per additional option*

*Add rice +\$5*

## DESSERTS

**Pudim de Leite**  
Rich and creamy Brazilian caramel milk pudding  
12.80

**Lemon Mousse**  
A light and refreshing mousse with a zesty lemon flavour  
12.80

## DRINKS

**Lime Caipirinha**  
Sugarcane rum with lime and suar  
12.80

Brazilian Nights

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