

CHRISTMAS 3 COURSE CHURRASCO

Bring your family, friends & colleagues together for a Christmas like no other! Enjoy an authentic Brazilian Churrasco featuring succulent carved meats served right at your table, paired with specially curated beverage packages.

Gold Package | 119

Silver Package | 109

Teen 13 - 16 years | 80

Kids 5 - 12 years | 30

Kids 4 years or under | FREE

All tables have a seating time of 2 hours

All Attendees must have the same beverage package

Dietary Requirement to be provided at time of booking

BEVERAGE PACKAGES

SILVER PACKAGE

Great Northern
Great Northern Super Crisp
XXXX Gold
Cascade Light
Somersby Apple & Pear Cider
Sparkling Wine
Sauvignon Blanc
Chardonnay
Cabernet Merlot
Shiraz Cabernet
Pepsi, Pepsi Max, Lemonade
Ginger Ale
Tonic & Soda Water

GOLD PACKAGE

Standard Package +
Corona
Four Pines
Squalling Pig Rose
Yalumba Shiraz
Smirnoff Vodka
Gordons Gin
Jim Bean
Johnnie Walker
Bundaberg Rum

KIDS PACKAGE

Lemon Lime Bitters
Pepsi, Pepsi Max, Lemonade
Ginger Ale
Tonic Water
Soda Water
Orange Juice
Apple Juice
Pineapple Juice



Order additional drinks outside of your package by scanning QR code above

Bushfire
flame grill

CHURRASCO MENU

- 1** Order your Churrasco BBQ with our staff. Your selected starter platter and side dishes will be served to your table.
- 2** The Carvers will bring your first round of meats to your table. Use your STOP/GO block if you need service to pause.
- 3** At the completion of your first round, if you would like additional starters, sides or meats or are ready for something sweet, ask our staff and they will accommodate your requests.

STARTER PLATTER

- Casava Chips *V, DF*
- Crunchy Pork Crackle *GF*
- Cheese Bread *GF*
- Crispy Pumpkin Seeds *V, DF, GF*
- Watermelon, Feta & Pepitas *GF*

SIDES

- Brazilian Slaw *V, DF, GF*
- Black Bean Stew *V, DF, GF*
- Baby Potatoes *V, DF, GF*
- Rice *V, DF, GF*
- Bushfire BBQ Sauce *V, DF, GF*
- Chimichurri *V, DF, GF*

Merry
Christmas

MAINS *served to the table*

- Chicken Mojo, apricot glaze *GF*
- Mixed Reef Fish Parcels *GF*

V | Vegetarian, DF | Dairy Free, GF | Gluten Free
Your waiter is on hand to refill sides, request meat to table and take drink orders.

SKEWERS

Featured Carve of the Month

Ask your friendly carver about this month's specially selected cut

Beef Picanha *GF*, salt, pepper, garlic

Lamb Shoulder *GF*, lemon myrtle, garlic, rosemary

Moisture Infused Pork *GF*, Davidson's plum, sweet chilli and kaffir lime marinade

Spiced Brazilian Bratwurst *GF*, spiced honey glaze

Kangaroo Rump *GF*, 24-hour dry rubbed and basted in pineapple harissa paste

Grilled Pineapple *V, DF, GF*, cinnamon sugar

SOMETHING SWEET

Churros *V*, caramel dipping sauce
+3 Ice cream scoop