



Festival of Churrasco

*‘all you can
feast’*

BREAD

Brazilian style Cheesebread (GF) Tapioca, mozzarella, parmesan & fresh herbs	8
Crisp Garlic Bread grilled ciabatta slices, garlic olive oil	7
Grilled Ciabatta Bread (V) suitable to share Chimichurri & fresh tomato salsa	13

SALUMI



Spain

Jamon de Iberico Riservar 'Best in the World' – Black Pigs fed on acorns DOP stamped, aged 36mths	25
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Jamon de Serrano Riservar White Pigs pasture fed, DOP stamped, aged 36mths	16
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Italy

**Prosciutto Di Parma "incomparable" Tuscany region, DOP stamped, aged 18mths	15
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Amazing Value

Combine this salumi ** with a Churrasco Experience
meal and pay only \$5.00

Australia

San Marino Prosciutto (SA) – aged 12 mths made from selected female Australian pork	14
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*All Salumi is served with freshly baked artisan bread,
butter & antipasto garnish*



CHURRASCO

There's no better way to feast!

CHURRASCO EXPERIENCE

\$48.50p/p

Start with:

- Pork Crackling

Churrasco Skewers:

- Beef – oregano, cumin, bush pepper
- Pork – Davidson's plum, sweet chilli marinade
- Lamb – lemon myrtle, garlic, rosemary
- Chorizo – locally made mild-spicy sausage
- Mareeba Gold Pineapple – cinnamon sugar



Platters served to the table:

- Chicken – piri piri marinade
- Ribs – tamarind BBQ slow cooked pork

Served with the following side dishes:

- Ripened Tomato, Capsicum & Palm Heart Salad
- Vegetable Mornay (seasonal)
- Sauces – Chimichurri (Argentinean herb pesto) & Bushfire's own BBQ sauce



And please choose one of the following:

- Black Bean Feijoada – delicious, tasty Brazilian bean stew served with steamed Jasmine rice
- or*
- Baked Cocktail Potatoes

2 Course Amazing Value - for just an additional \$5.00p/p include one of the following:

SALUMI BOARD w/Prosciutto Di Parma

or DESSERT Spanish Churros



Items/selections subject to change due to availability & seasonality.
Credit Card surcharge: Mastercard/Visa 1.5%; Amex/Diners 3.5%
Split bill surcharge \$3 per check