

# bebemos dinner menu

## QUESADILLAS & AREPAS

### CHICKEN OR VENISON QUESADILLA

Cheese, chimichurri, pebre salsa, rocket & chilli mayo in a toasted flour tortilla, with tahini slaw

Choose from:

**venison** or **shredded chicken** (gf\*) \$16

### SPINACH QUESADILLA

Spinach, caramelised onion, mushroom & cheese sauce, in a flour tortilla, with tahini slaw (vg, gf\*) \$15

### VEGAN CHICKEN QUESADILLA

Vegan chicken, cheese, rocket, red onion & tahini mayo in a flour tortilla, with tahini slaw (vg) \$16

### VEGAN CHICKEN AREPA

Vegan chicken, caramelised onion, cheese, salsa, rocket & chilli mayo, in South American cornbread (vg) \$14

**swap for chicken (gf) \$14**

### VENISON AREPA

Pulled wild venison shoulder, caramelised onion, salsa, coriander & cheese sauce, in South American cornbread (gf) \$15

## ADD ONS

add beer-battered fries (vg) \$5

add curly fries (vg) \$6

add side salad (vg, gf) \$6

## BURGERS

### GAUCHO

Wild pork & chorizo patty, tahini slaw, cheese, pickles, lettuce, tomato & habanero mustard (gf\*) \$17  
add wild boar bacon \$3

### FRANGO / VEGAN FRANGO

Chipotle marinated chicken, with tahini slaw, lettuce, tomato, cheese sauce, sriracha sour cream & jalapeño lime mayo (vg\*, gf\*) \$16

add wild boar bacon \$3

**swap for vegan chicken (vg\*) \$16**

### BOHO

Black bean & corn patty, guacamole, lettuce, tomato, tahini slaw, salsa, cheese sauce, & jalapeño lime mayo (vg, gf\*) \$15

## DESSERTS

### TORTE DE LIMAO

Brazilian lime & condensed milk cheesecake \$12

### CHURROS

With chocolate dipping sauce (vg) \$10  
add vanilla bean ice cream (vg) \$4

## DINNER MAINS

### THE WINTER BOWL

Roasted chipotle winter veg, chickpea popcorn, quinoa, rocket, kale, cherry tomato & toasted sunflower seeds with tahini dressing (vg, gf) \$19

add **shredded chicken** (gf) or **vegan chicken** (vg) \$6

### SECO DE CORDERO

Slow braised wild goat shank in a spiced, beer & coriander marinade, with corn purée, roasted chipotle winter root veg & charred broccolini with jus (gf) \$27

### FEIJOADA

Our interpretation of Brazil's national dish: wild meat & black bean stew, served with farofa, sliced orange & rice. Single or double portion (gf) \$24/39

### MOQUECA

Bahian stew with prawns, mussels, tenderised squid & clams, in a tomato, red pepper, coriander & coconut moqueca sauce with rice. Single or double portion (gf) \$25/40

### VEGAN MOQUECA

Bahian stew with vegan calamari & seasonal veg in tomato, red pepper, coriander & coconut moqueca sauce with rice. Single or double portion (vg, gf) \$25/40

WE USE PREMIUM GAME MEATS WHICH ARE ETHICALLY SOURCED, WILD & SUSTAINABLE

## SHARING PLATES

### BEER-BATTERED FRIES

with chilli mayo (vg) \$10

### CURLY FRIES

with chilli mayo (vg) \$10

### PÃO DE QUEIJO

Brazilian cheese bread balls with chilli mayo (v, gf) \$11

### LOADED NACHOS

Tortilla nachos topped with cheese sauce, guacamole, sriracha sour cream, pebre salsa & coriander

Choose from:

**Shredded chicken** \$17

**Chilli beans** (vg) \$16

### VEGAN CHICKEN SKEWERS

Chargrilled vegan chicken, red onion, mushroom & zucchini with chimichurri (vg\*) \$14

### PRAWN SKEWERS

Chargrilled prawns, wild chorizo & red onion skewers, with chimichurri (gf) \$14

### CALAMARI

Tempero Baiano seasoned calamari rings, with jalapeño lime mayo (gf) \$13

### VEGAN CALAMARI

Oyster mushroom calamari with jalapeño lime mayo (vg, gf) \$12

### PAN-FRIED GREENS

Seasonal greens with chickpea popcorn & lemon (vg\*, gf) \$10

### ARTICHOKE CEVICHE

Artichoke, radish, mushroom, red onion, & jalapeño lime ceviche (vg, gf) \$14

### FRIED CHICKEN

Chipotle marinated chicken in Tempero Baiano flour, with chilli mayo (gf) \$14



Please inform us of any allergies or dietary requirements

v = vegetarian; vg = vegan; vg\* = vegan available upon request; gf = gluten free, may not be suitable for coeliac, gf\* = gluten free bread/bun \$2 extra