

# bebemos lunch menu

## BURRITOS & QUESADILLAS

### BREAKFAST BURRITO

Scrambled egg, wild boar bacon, chilli beans, salsa, cheese, coriander, rocket & sriracha mayo in a flour tortilla \$17

### VEGAN BREAKFAST BURRITO

Scrambled tofu, chilli beans, salsa, vegan cheese, coriander, rocket & sriracha mayo in a flour tortilla (vg) \$17

### VEGE QUESADILLA

Spinach, caramelised onion, mushroom & cheese in a flour tortilla, with tahini slaw (v) \$15

Swap for vegan cheese (vg) \$15.5

### CHICKEN QUESADILLA

Shredded chicken, chimichurri, pebre salsa, cheese & sriracha mayo in a flour tortilla, with tahini slaw \$16

add beer-battered fries \$5

add curly fries (vg) \$6

## AREPAS

### VEGAN AREPA

Scrambled tofu, guacamole, pebre salsa, rocket & sriracha mayo in South American cornbread (vg, gf) \$13

### BREAKFAST AREPA

Scrambled egg, wild boar bacon, pebre salsa, rocket & sriracha mayo, in South American cornbread (gf) \$14

## BURGERS

### GAUCHO

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

### FRANGO

Chipotle marinated chicken tenderloins, in Tempero Baiano flour, with tahini slaw, lettuce, tomato, chipotle hummus & mayo (gf\*) \$16  
add wild boar bacon \$3

### VEGAN FRANGO

Chipotle marinated Sunfed chicken, in Tempero Baiano flour, tahini slaw, lettuce, tomato, chipotle hummus & mayo (vg, gf\*) \$16

### BOHEMIAN RADISHY

Kumara & quinoa patty, tahini slaw, lettuce, tomato & horseradish cream cheese (vg, gf) \$15  
add beer-battered fries \$5  
add curly fries (vg) \$6

## LUNCH MAINS

### EGGS ON TOAST

Choose from scrambled, poached or fried free range eggs on toasted sourdough or five grain (v, gf\*) \$10  
add wild boar bacon \$6

### THE VEGAN GRANDE

Scrambled tofu, fried mushrooms & wilted spinach, grilled tomato, chilli beans, chipotle hummus & pebre salsa on toasted sourdough or five grain (vg, gf\*) \$22

Swap scrambled tofu for poached eggs (v) \$22

### THE WILD GRANDE

Fried eggs, wild boar bacon, wild pork chorizo, pan-fried mushrooms & wilted spinach, chipotle hummus & chimichurri, on toasted sourdough or five grain (gf\*) \$23

### HUEVOS RANCHEROS

Chilli beans, spicy tomato & capsicum sauce, baked egg & coriander, with toasted sourdough (v, gf\*) \$16  
add wild pork chorizo \$4

## SMALL PLATES

### BEER-BATTERED FRIES

with sriracha mayo (vg) \$9

### CURLY FRIES

with sriracha mayo (vg) \$10

### PÃO DE QUEIJO

Brazilian cheese bread balls with sriracha mayo (v, gf) \$10

### CALAMARI

Tempero Baiano seasoned calamari rings, with horseradish cream cheese (gf) \$12

### PAN-FRIED GREENS

Seasonal greens with crispy shallots & lemon (vg\*, gf) \$10

## SIDES

Toasted sourdough (2) \$5

Wild pork chorizo \$6

Wild boar bacon \$6

Guacamole (vg) \$6

Housemade chipotle hummus (vg, gf) \$6

### THE BOWLINHO

Quinoa & kumara bolinhos, chipotle hummus, guacamole, kale & rocket, cherry tomatoes, marinated olives, pickled salad & pebre corn (vg, gf) \$19

### FEIJOADA

Brazil's national dish is a slow cooked black bean stew with all wild goat, bacon & chorizo with farofa, sliced orange & rice. Single serve or share a pot for two (gf) \$23/39

### MOQUECA

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

### VEGAN MOQUECA

Bahian stew with jackfruit & seasonal greens in a tomato, red pepper, coriander & coconut moqueca sauce, with rice. Single serve or share a pot for two (vg, gf) \$23/39

### ARTICHOKE CEVICHE

Artichoke, mushroom, pickled beetroot & radish ceviche, with horseradish cream cheese & coriander citrus dressing (vg, gf) \$12

### BOLINHOS

Kumara & quinoa balls with housemade chipotle hummus (vg, gf) \$11

### FRIED CHICKEN

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

Pan-fried mushroom & wilted spinach (vg) \$6

Chilli beans \$5

Tahini slaw \$5

Eggs (2) \$5

Guacamole (vg) \$6

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, check with server; gf\* = gluten free bread \$2 extra or gluten free on request

