

BRAZA is an Authentic Brazilian Barbeque house that serves world-renowned Australian meats. BRAZA is an "all you can eat" restaurant, with typical Brazilian service style known as "Rodízio" where Passadores (meat carvers) rotate from table to table serving more than 20 different types of skewers. Just sit back and enjoy the experience.



Traditional Churrasco

Whole tables only
\$3.00 per adult surcharge applies on Public Holidays.

49pp

All Inclusive

Skewers:

Rump Cap - Picanha
Flank - Fraldinha
Garlic Rump Cap - Picanha com Alho
Hump - Cupim
Beef Ribs - Costela
Tri Tip w/ Provolone - Maminha c/ Queijo



Pork Leg - Pernil
Pork Neck - Paleta
Sausage - Linguiça
Pork Ribs - Costelinha de Porco
Pork Belly - Panceta
Chicken Drumettes - Coxinha da Asa
Chicken Hearts - Coração
Chicken Thigh - Filé da Sobrecoxa
Chicken Breast w/ Bacon - Medalhão de Frango



Halloumi Cheese - Queijo
Garlic Bread - Pão de Alho
Pineapple - Abacaxi



Fish - Peixe na Folha de Bananeira
Prawns - Camarão

Side Dishes:

You can always order more side dishes, but please respect our environment by ordering only what you are going to eat.

Please choose your side dishes:

Tomato Salsa - VinagreTche
Cassava Flour - Doremifa Farofafa
Brazilian Chillies - Pimentas da Malagueta

Coleslaw - Salada de Repolho
Mixed Salad - Salada Loca
Rocket Salad - Salada Dois
Potato Salad - Viajo na Maionese de Batata

Brazilian Style Rice - Arroz da Vovó
Black Beans - Feijão Preto
Chinese Broccoli - Couve

Tá Fritos do BRAZA

Beer Battered Chips - Batata Frita
Cassava Chips - Mandioca Frita
Polenta Chips - Polenta Frita
Crumbed Banana - Banana Frita

Extras

Cheese Bread 6

Vegetables

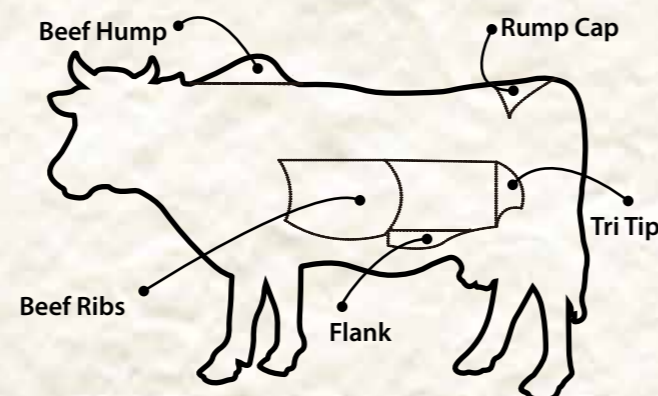
Green Pea & Potato Mash 6
Seasonal Sauteed Veggies 6

Sauces

Tartare 3
Malagueta Chilli 3
Chimichurri 3
Aioli 3
Chipotle 3

Catupiry - Brazilian Cream Cheese 4
Mushroom 4
Porto Jus 4
Blue Cheese 4

Beef Cuts:



Vegetarian Churrasco

49pp

In case of having the Traditional Churrasco and a vegetarian dish an additional surcharge of \$13 for entree and \$25 for main applies. \$3.00 per adult surcharge applies on Public Holidays. Take Away of any vegetarian dish is not allowed.

Despite BRAZA Churrascaria being "the meat-lovers house" – we do our best to cater for vegetarians. For the same price of the Traditional Churrasco, vegetarians are allowed to choose one vegetarian entrée and/or one main dish. Also, vegetarians are able to enjoy all the side dishes available and enjoy some vegetarian skewers served on the Churrasco.

Please note that all side dishes served with churrasco are purely vegetarian (except Cassava Flour).

Entree

Bruschetta

Tomato, Basil, shaved Parmesan and Balsamic Glaze.

Eggplant Slider

Crumbed Eggplant, fresh Tomato, Cheese, Napolitana Sauce, Chipotle Aioli & Pickles.

Panko Crumbed Garlic Prawns

Served w/ Chipotle Aioli.

Main

Moqueca

Brazilian stew w/ capsicum, onion, tomato, coriander, chilli, coconut milk and lemon juice. Fish and Prawns optional.

Homemade Cassava Gnocchi

w/ burned Butter, Sage & Granapadano.

Fish of the Day

Always a nice surprise...

Kids Churrasco

Children 4 years old and under eat free.
Children 5 years old \$12. Add \$2 per year up to the age of 12

Whole Adventure Add-on

Add 15 pp

*Available for groups of 4 or more people. *Whole table only.

A splendid BRAZA BBQ adventure to complement your Traditional Churrasco.

The "Whole Adventure" is simply... an ADVENTURE!

Includes Caipirinha jugs to share, Petits Fours for dessert and a Tea or Coffee.

Special Group Churrasco

70 pp

All inclusive

* Must be ordered 2 days in advance.

Available only for groups of 12 or more people.

Try something very different from the usual, try our Special Group Churrasco menu.

Specialty offerings in this menu include Beef Rib Eye, King Prawns, Kangaroo, Quail, Pork Loin plus more.

Believe it or not... we have a Special Vegetarian Group Churrasco too.

*For more information, ask our Restaurant Manager about our Special Group Churrasco.





Restaurant Policy and Rules

- The Churrasco is traditionally served in "Rodizio" style, which means skewers come randomly to your table in no particular order. We serve over 20 different skewers, all of them worth a try (if you can!). Remember, you can always ask for more of your favourites. (Meats may vary depending on availability).
- Everyone at the table will be considered an eating customer, therefore paying for the Traditional Churrasco \$49 or Kids Price (Kids 5yr to 12yr old).
- We do not split bills, however we accept a maximum of 2 cards for payments.
- Doggie bags or take away are not permitted.
- BRAZA does not allow BYO of any meal, snacks or burgers. Also BRAZA is fully licensed and does not allow BYO of beverages.
- Even though BRAZA supply cakes, you can bring your own personalised cake to celebrate with us. A \$15 Cakeage fee applies.
- BRAZA restaurant does not assume responsibility or liability for any loss or damage to any property belonging to the client, client's guests or invitees or for any injury sustained to the client or any guest during their time at BRAZA.
- BRAZA restaurant reserves the right to exclude or remove any undesirable person from the restaurant premises without liability.

LET'S WASTE LESS

At BRAZA, besides being proud of offering our "Eat as much as you want" Traditional Churrasco Authentic Brazilian Barbecue menu, we are also very proud of the delicious and unique Brazilian style food all our high qualified Chefs prepare and serve to all our customers.

But there is one thing we are not proud of at all, which is the amount of food that sometimes is wasted and we have to throw in the rubbish bin.

This is why we decided to start the "Let's Waste Less" Campaign. It is something that, we as a business and you as a customer, can work together and try to reduce our food waste impact in Australia.

Let's think together for a moment... Have you stopped and had a good think about on how many people are involved and how much energy is spent to bring delicious food to your plate?

It all starts by the preparation of the land and the planting

of a "seed". This seed is then cultivated, where lots of people are involved and lots of energy is spent. Then this food is transported to be processed somewhere, where more costs start to build up and more energy is spent. Then this processed food is transported to the restaurant, where a lot more people are involved and so on.

And then what do we do? Throw the food in the bin! Not very humanly smart...

So... I would like to ask you, our customer, to be food conscious (food wise). Not just here at BRAZA, but also think about your food at home. How much do you waste? Let's work together to try in reducing this "waste" the maximum we possibly can. Actually, should we call it waste?

Thank you all for your cooperation! Be Food Conscious!

Andre Felicio
Brazilian Chef and BRAZA's Owner



Traditional Churrasco Menu

Get the latest offers, specials and news about BRAZA through our website or social medias!

braza.com.au



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