A traditional Brazilian barbecue experience with a twist. Drawing on our Brazilian heritage MEET brings you a range of meats, poultry and sausages spit roasted to perfection over natural wood and charcoal.

Seasoned with a range of herbs, dry rubs and marinades to offer a taste that cannot be missed.

In addition to our Brazilian cuts of meat, we also smoke our own brisket and pork ribs, resulting in tender melt-in-your-mouth smokey flavoured meats.

Offering unlimited service, the meats are carved at your table and served with a range of traditional Brazilian sides. Eat what you want, and as much as you want.

FROM OUR CUSTOM MADE BARBECUE COOKED ON IRON BARK WOOD

Rump cap (picanha) Calabrese pepper sausage Paprika marinade lamb leg Pork shoulder on fennel mustard Mustard and lemon chicken thigh Chicken wings Chicken hearts Sugar cinnamon pineapple Grilled Haloumi

FROM OUR TEXAS STYLE PIT SMOKER

Smoked brisket Smoked pork belly Smoked beef ribs Smoked chorizo

KIOS

5vrs & under FREE **6-12yrs** \$15

·· SIDES & CONDIMENTS ··

Board and breads Salad of the week Cassava

Chips

Garlic rice

Brazilian garlic bread Brazilian cheese balls Crumbed banana

BBO sauce

Hot smokey paprika aioli Polenta chips with cheese sauce Chimmi churri

ITEMS AVAILABLE UPON REQUEST

Farofa (fried cassava flour) Vinagrete (tomato salsa) Smokey black beans

Vegetarian - All except black beans; though vegetarian option is available

Gluten free - All except garlic bread, crumbed banana and fries.

*All sides and condiments are refill.

VEGETARIAN -\$38

While the focus of our menu is on meat, vegetarians can also enjoy the Churrasco experience. We offer a range of grilled vegetables, cheeses, breads and delicious salads, along with traditional vegetarian Brazilian sides. The vegetarian range on offer will vary to make the most of seasonal produce.

DESSERTS

Churros with nutella and hazelnut Guava mousse

Brazilian style cream caramel with macadamia praline and fresh strawberries Meet banana split - Grilled banana, vanilla ice cream, caramel, hot chocolate sauce and crumbed peanut candy (allow 15 minutes).

BAR SNACKS -\$18

Choice of rump cap, chicken thigh, lamb leg, house pork sausage, pork shoulder, chicken heart or chicken wings — Served with fries and hot paprika aoili.

Add any side for \$6 / Add BBQ sauce for \$3

COCKTAILS

RED SANGRIA JUG / WHITE SANGRIA JUG - \$25

TÍLIA (CAIPIRINHA) — 914 The national cocktail of brazil and a renowned classic. Featuring Brazils national spirit cachaca, muddled lime and sugar, this drink is the perfect compliment to your brazilian experience here.



VICTORIA AMAZÓNICA − \$16 A sensory sensation combining our own 'gin' infused pisco, triple sec, violette liquer and fresh lemon juice. This cocktail is as visually striking as it is delicious.

 ${\color{red} \textbf{CACAUEIRO}} ~ - {\color{red} \textbf{5}} {\color{blue} \textbf{16}} ~~ \textbf{Meet's own riff on an espresso martini featuring the finest rum,} \\$ espresso and house made macadamia syrup as well as Jennifer Hawkins' own mocha liqueurwhich gives this cocktail a real sexy edge.



BROMELIA — \$16 Rum, tequila, coocnut, pineapple and lime come together for this sunny day cocktail or for those who like getting caught in the amazonian rain.

A PRIMAVERA — \$20 Sweet and Sour, but not all at once This cocktail has the base of a sour containing pisco, lemon and strawberries, complimented by a sweet foam of watermelon and apple brandy.

LÍRIO BRANCO — \$15 Negroni branco. Combining our house infused botanical pisco, lillet blanc and orange bitters this drink is short, dry and boozy, much like our bartender.

FLOR DE MAIO - **15** From Venice to Vitoria, our brazilian take on a spritz combines aperol with cachaca, lime, grapefruit and soda for a refreshing and delicious

PRINCESA FLOR - $^{\S}16$ Floral and tasty. Rum and lime link with the springtime flavours of blueberries, elderflower, violette and lavender to brighten your day or start your night.

CATTLEYA - **520** If granny Smith were a boozer, she'd be drinking her apples here with pisco, lemon juice and a native lemon myrtle syrup.

JACOBINIA - **18** A shaken combintion of rum, cachaca, lime, lychees and passionfruit come together to make a fresh and fruity cocktail with the addition of a ginger syrup to give the kick of a mule.

CAMELIA ROSA - **820** Bees and flowers seem inseperable in spring so this cocktail uses gin infused pisco, rosewater, jasmine syrup, honey and some lime to create a drink you will find inseperable



SPARKLING & ROSÉ

Hunter Valley, NSW	\$10 / 44
Goulburn Valley / Adelaide Hills	\$9 / 39
Reims Champagne, FRA	\$120
Margaret River, WA	\$39
	Goulburn Valley / Adelaide Hills Reims Champagne, FRA

Yelland & Papps Riesling	Eden Valley, SA	\$45
RidgeView 'Generations' Semillon	Hunter Valley, NSW	\$10 / 41
Brygon Reserve Wines 'Bruce' Chardonnay	Margaret River, WA	\$39
The Pass Pinot Gris	Marlborough, NZ	\$7 / 33
Brygon Reserve Wines 'Hummingbird' Sem / Sauv	Margaret River, WA	\$39
Totara Sauvignon Blanc	Marlborough, NZ	\$9 / 39
Salton 'Intenso' Sauv. Blanc/Viognier	Campanha Gaucha, BRA	\$44
Jed Torrantes	Mendoza, Argentina	\$41
Stanrock Albarino	Marlborough, NZ	\$39

RED WINE

Salton 'Volpi' Pinot Noir	Campanha Gaucha, BRA	\$45
La Crema 'Monterey' Pinot Noir	California, USA	\$79
Salton 'Paradoxo' Merlot	Campanha Gaucha, BRA	\$47
Brygon Reserve Wines 'Bruce' Merlot	Margaret River, WA	\$39
The Wine Bunch Zinfadel	California, USA	\$62
Casa Lluch Tempranillo	Valencia, ESP	\$7 / 33
Jed Limited Release Malbec	Mendoza, ARG	\$65
Finca Las Moras Reserve Malbec	San Juan, ARG	\$11 / 43
See Saw Shiraz/Mourvedre	Orange, NSW	\$39
RidgeView 'Impressions' Shiraz	Hunter Valley, NSW	\$68
William Cole 'Columbine SR' Cab Sauv	Maipo Valley, CHI	\$11 / 43
Salton 'Paradoxo' Cab Sauv	Serra Gaucha, BRA	\$52
Garcia & Schwaderer 'Bravado' Carignan / Syrah / Grenache	Itata Valley, CHI	\$50
Finca Las Moras ' Mora Negra' Malbec / Bonarda	San Juan, ARG	\$79

BEER & CIDER

Kosciuszko \$8
Stone & Wood Garden Ale\$8
Hillbilly Pear Cider\$8
Hillbilly Apple Cider\$8

SPIRITS

VUUKA	HUM / CACHACA
Ketel One\$7	Germana Soul Cachaca\$8
Grey Goose\$9	Germana 10yo\$13
Crystal Head\$12	Diplomatico Blanco\$7
nin .	Diplomatico Reserve Rum\$8
GIN	Diplomatico Exclusiva\$14
Bombay Sapphire\$7	Diplomatico Ambassador
Juniper Green\$9	Selection\$30
Tanqueray No.10 \$12	Plantation Pineapple Rum\$12
TEQUILA / MEZCAL	Brinley Gold Shipwreck Spiced
Arette Blanco\$7	Chairman's Reserve Spiced\$8
	APERITIF / LIQUEURS
Arette Reposado\$8	Aperol\$8
Arette Anejo\$8	Lillet\$8
1800 Coconut\$8	Suze\$8
Tapatio Blanco\$10	
Tapatio Resposado\$10	Cedilla (Acai Liqueur)\$8
Sesion (Mocha Tequila)\$9	Chambord (Black Raspberry) \$8
Illegal Mezcal\$10	Limoncello\$8
SCOTCH	Massenez Lychee\$9
	Massenez Curacao Triple Sec\$9
Johnny Walker Black\$7	Massenez Pineapple / Coconut \$9
Laphroaig 10y/o Malt\$12	Massenez Strawberry \$9
Oban 14y/o \$14	St. Germain (Elderflower) \$8
Stronachie 18y/o\$16	Frangelico (Hazelnut)\$8
BOURBON	Baileys (Irish Cream)\$8
Jack Daniels 1907\$8	Mr. Black (Coffee)\$8
Maker's Mark 46\$10	Punt E Mes\$8
Bulleit \$7	Luxardo (Maraschino)\$8
Bulleit Rye\$8	Apricot Brandy\$8
Bib & Tucker Small Batch 6y/o \$18	,
DDANDY / DODT - oo	
BRANDY / PORT -60ML	
Hennessy\$18	
Penfolds Grandfather	
Tawny Port\$18	

Campo De Entacanto Pisco

Chateau Du Breuil Calvados

COFFEE

spresso\$3	Cappuccino	. \$
ccolo / Macchiato\$4	Mocha	. \$
at White\$4	Long Black	\$
atte\$4		

Soy \$0.50 / Syrup \$0.50 / Extra Shot \$0.50

SOFT DRINKS × JUICE

Coke / Coke Zero / Sprite / Ginger Ale / Tonic Water / Soda Water	. \$4
Guaraná	. \$4
Cape Grim Sparkling Water 750ml	. \$!
Orange / Apple / Pineapple Juice	. \$!