

# PORTUGUESE WINTER BRUNCH

Saturday/Sunday & Public Holidays

Adult: \$388 + 10%

## WELCOME COUVERT

House marinated Portuguese OLIVES, PATE & GARLIC BUTTER with bread

## STARTERS FOR SHARING

<b>SAPATEIRA SLIDER</b>	Brown crab on brioche toast
<b>CALDO VERDE</b>	Potato, chouriço and kale
<b>GARLIC OCTOPUS</b>	Chili, coriander & Vinho Verde
<b>CODFISH CAKES</b>	With citric mayonnaise
<b>CLAMS BULHAO PATO</b>	Garlic, olive oil, coriander, white wine and lemon juice
<b>PICA PAU</b>	Beef cubes, pickles, olives, mustard, meat sauce and coriander

## MAINS (CHOOSE ONE)

<b>LEITAO A BAIRRADA</b> Slow roasted suckling pig "À Bairrada" style	<b>ARROZ DE PATO</b> Oven baked duck rice, chouriço & bacon
<b>ROAST BEEF FRANCESINHA</b> Roast beef tenderloin, fresh chorizo, cheese, egg, potatoes & house sauce in the muffin bread, shaved truffle.	<b>"CABRITO" BABY GOAT</b> Spinach Esparredgada and mashed potatoes (add \$50)
<b>BACALHAU A LAGAREIRO</b> Bacalhau loin oven baked, roasted potatoes, kale, garlic and olive oil	<b>ANGUS BEEF CHEEKS</b> Slow cooked with sweet potatoes "Migas" (add \$50)
<b>PORTUGUESE SEAFOOD RICE</b> with shrimps, clams, mussels & coriander (add ½ lobster \$110)	<b>PORTUGUESE OCTOPUS</b> Potatoes-cauliflower cream, baked cherry tomato, caperberries and paprika
	<b>CODFISH IN CALDEIRADA</b> homemade seafood sauce & potatoes

## DESSERTS (CHOOSE ONE)

<b>CHOCOLATE MOUSSE</b>	Portuguese chocolate mousse
<b>SERRADURA</b>	Saw dust pudding
<b>PINEAPPLE RAVIOLIS</b>	with vanilla ice cream and pistachio sponge
<b>BOLO DE BOLACHA</b>	Portuguese biscuit cake with vanilla ice cream
<b>PERA BEBEDA</b>	drunken pear cooked in port

Tea / coffee

## FREE FLOW OPTIONS (FOR 2 HOURS)

**Non-Alcoholic Beverage \$108**

Soft Drink, Juices, Fresh Lime Soda

**Standard Alcoholic Beverage \$180**

Red Sangria & Vinho Verde

**Upgraded Alcoholic Beverages \$250**

House Red & White Wine, Sparkling Wine, Red Sangria & Vinho Verde

### BRUNCH COCKTAILS \$88

- **Mimosa**  
Orange Juice & Cava
- **Nazaré**  
Lychee Puree & Cava
- **Sintra**  
Butterfly pea gin, Hazelnut Liqueur, Lemon & Grapefruit Bitter
- **Bloody Mary**  
Vodka, Tomato Juice, Lemon Juice, Worcestershire Sauce, Tabasco, Salt & Pepper

### BRUNCH MOCKTAILS \$68

- **Lisbon Punch**  
Passionfruit, Pineapple, Cranberry & Citrus
- **Aromatic Collins**  
Lemon, Lime, Lemongrass, Bitters, Soda
- **Virgin Mary**  
Tomato Juice, Lemon Juice, Worcestershire Sauce, Tabasco, Salt & Pepper

10% service charge