

Endless Feast. Brazilian style. \$50.00 per person

Starter

Pao de queijo (cheese balls)

Meats

Picanha (rump cap)

Picanha com alho (garlic steak)

Picanha na pimenta (black pepper steak) Costela (beef rib from the tableside trolley) Bananinha (beef rib fingers)

Xixo gaucho (southern Brazilian style kebab) Miolo da alcatra (whole rump)

Costela de porco (pork belly rib)

File de porco (pork scotch fillet)

Linguica (Brazilian sausage)

Pernil de carneiro (lamb leg)

Asinha de frango (chicken wings)

Frango com queijo (chicken with cheese) Frango com alho (garlic chicken)

Coracao de frango (chicken heart)

Frango com chilli (chilli chicken)

Pasta

A daily selection of 2 pastas from the following: White sauce lasagne – vg

Spaghetti napolitana – vg

Spaghetti al garlic – vg

Lapa's daily pasta special

Side Dishes

Salada jardineira (garden salad)

Maionese de batata (potato salad)

Shoestring fries

Feijao preto (black bean stew)

Arroz branco (white rice)

Bananinha frita (crumbed bananas)

Abacaxi com canela (pineapple with cinnamon sugar) Farofa (roasted cassava flour and bread crumbs with bacon)

Sauces

Gravy sauce Molho vinagrete (Brazilian salsa)

Chimichurri sauce (Argentinian sauce)

Quesadillas

A classic Mexican dish with a mix of bell peppers and mushrooms tossed in spicy sauce served with sour cream and salsa

\$16

Pumpkin ravioli

Roast pumpkin ravioli tossed in a Lapa napolitano sauce and finished with extra virgin pesto oil

\$22

Wild mushroom risotto

A panache of exotic mushrooms slowly cooked with Arborio rice pearls topped with extra virgin olive oil and Argentinian shaved parmesan

Lapa tasting plate

Beef, Pork, Chicken and Lamb selection with sauces, served with garden salad and shoestring fries

\$49

Picanha

Rump cap grilled to your liking

\$39

Costela de porco

Marinated pork belly slow cooked to perfection

\$38

Alcatra de carneiro

Grilled tender lamb rump

\$38

Frango com queijo

Chicken thighs topped with Argentinian parmesan

\$34

Frango com alho

Barbecued garlic and basil marinated chicken

\$34

Served with garden salad and mayo or shoestring fries
And either gravy, salsa, farofa or chimichurri sauce

Shoestring fries

\$7

Maionese de batata

(potato salad)

\$7

Salada jardineira

(garden salad)

\$7

Frango com alho

Barbecued garlic and basil marinated chicken

\$34

Feijao Preto

(black bean stew)

\$8

Arroz Branco
(steamed rice)

\$5

Farofa
(roasted cassava flour, bread crumbs with bacon)

\$5

Molho vinagrete
(Brazilian salsa, diced onion and tomato \$5 with vinegar and olive oil)

\$5

Chimichurri sauce
(Argentinian sauce)

\$5

Gravy sauce

\$5

Petit Gateau

Warm Chocolate cake served with vanilla bean icecream

\$12

Manjar de Coco

Traditional Brazilian coconut pudding topped with plum syrup

\$10

Mousse de Maracuja

Brazilian style passionfruit mousse

\$12

Pudim de Leite Condensado

Brazilian condensed milk pudding

\$12

Banana Flambada Com Sorvete

Flambe banana with vanilla bean icecream

\$12

Sorvete de Creme

Vanilla bean icecream with fresh strawberry

\$10

Coffee and Brazilian Honey Bread

Your choice of coffee or tea (excluding Affogato) & 3 traditional Brazilian
honey breads with different fillings (Chocolate, Coconut & Caramel)

\$12

Kid's endless feast

Under 10 years of age

\$19

Picanha

Rump cap with shoestring fries

\$12

Chicken wings

With shoestring fries

\$12