

# Brekky



Breakfast till 11:30 (11.15am Sat/Sun)  
Lunch: 11:30 till 3pm (Mon-Fri)  
12pm to 3 pm (Sat-Sun)  
Street Food All Day.

## Eggs your way

Two eggs poached, fried or scrambled and your choice of turkish or sourdough bread.....	12
Extra egg.....	2
Wilted spinach or mushrooms.....	3
Bacon or chorizo or avocado.....	4
Smoked salmon or haloumi.....	4.5

## Big breakfast

w/ your choice of eggs served with chorizo, bacon, mushroom, tomato relish and toast.....	19
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## Smashed Avocado

w/ smoked salmon, rocket, fresh tomato on sourdough toast.....	17.5
w/ bacon, rocket, fresh tomato on sourdough toast.....	16.5
w/ feta cheese, rocket, fresh tomato on sourdough toast.....	16.5
Add poached egg.....	2

## Ham & Cheese Tapioca

#StreetFood #GF

Simple breakfast with made with a crisp, tapioca crepe filled with ham and melted cheese.....	12
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## Tapioca w/ spreads

#StreetFood #GF

Two pieces of Brazilian tapioca w/ jam, butter, honey or vegemite.....	7.5
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## Pão de queijo

#BrazilianClassic #GF #Favourite

(6 units) Cheese bread made with cassava flour.....	7.5
Add homemade catupiry.....	3

## Açai bowl

#SuperFood #EnergyBoost #GymFood

This powerhouse breakfast features Brazil's most famous superfood: açai (pronounced "ah-sigh-ee"), a bright purple berry from Amazon blended with banana and served with muesli..... 16

## Pingado

#SimpleButDelicious

Coffee served with "paozinho frances" toast with butter and a side of homemade catupiry..... 10

## Breakfast Brioche

#QuickBrekky #OnTheGo

Scrambled egg w/ bacon & spinach.....	9.5
Scrambled egg w/ haloumi and spinach.....	10.5
Scrambled egg w/ smoked salmon and spinach.....	10.5

## Baked croissant

w/ jam or butter.....	5.5
w/ double smoked ham and cheese.....	7.5

## Banana bread

traditional.....	5.5
gluten free.....	6

## Toast

Two slices of sourdough or turkish bread w/ jam, butter, honey or vegemite.....	5.5
w/ avocado.....	9

\*no split bills on weekends please



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# Drinks



## Cold Pressed Juices

#Vitamins #BottledGoodness

BRUCE GREENER: Spinach, Kale, Apple, Spirulina & Lemon.....6.5

BRUCE RED: Raspberry, Apple & Lemon.....6.5

BRUCE GOLDEN: Mango, Peach & Passion Fruit.....6.5

## Exotic Brazilian Fruits

Acerola / Pitanga / Cajá / Guava / Caju / Cupuaçu (300mL).....7

Add Orange Juice.....1.0

## Fresh Juices

Orange / Apple / Carrot (500mL).....8

Acai + Orange + Banana (500mL).....9

## Soft Drinks

Guaraná / Coke / Coke Zero / San Pellegrino.....4.2

Still water.....3.5

## Coffees

Esspresso / Macchiato / Piccolo.....3

Cappuccino / Latte / Flat White / Mocha / Long Black  
Hot Chocolate / Chai Latte

Regular.....3.5

Large.....4

Extra shot/Soy Milk or Almond.....0.5

## Teas

English Breakfast / Earl Grey / Lemongrass and Ginger

Peppermint / Chai Tea / Chamomile.....4

# Entree

#BrazilianStreetFood



## Coxinha

#OvoSpeciality #Famous #Favourite

Savory fluffy dough shaped around a creamy chicken and catupiry filling, then crumbed and fried. A Brazilian favorite.....5

## Pastel

#CrowdPleaser #FestivalFood

Thin and crispy pastry filled with cheese or beef and served with a tangy vinegarett (brazilian salsa).....8

## Pão de Queijo

#OvoSpeciality #Favourite #GlutenFree

(6 pieces) Golden baked mini cheese rolls with soft chewy center, made from cassava starch. (GF).....7.5

## Bolinha de Queijo

(5 pieces) gnocchi-style dough, shaped into balls and filled with three cheeses and oregano.....8

## Kibe

(5 pieces) Beef croquette with herbs and spices.....8

## Share Plate

( 8 pieces) Mix of your favourite salgadinhos .....12.5

## Caldinho de Feijão

Beans soup served in a latte glass with crispy bacon and toast.....9

## Mushroom Empanadas

(3 pieces) Baked pastry filled with mushroom and spinach .....12

# LUNCH



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## PF (Prato Feito)

#SuperHealthy #Favourite #GlutenFree

Your choice of picanha (beef steak), grilled chicken or barramundi w/ black beans, white or brown rice and mixed leaves salad .....16.5  
Vegetarian option available with roasted veggies.....16.5  
Add fried egg.....2  
Add chips.....4

## Feijoada

#MostPopular #BrazilianClassic

Slow cooked smoked pork ribs, aged beef, bacon, chorizo and black beans served with rice, fresh salsa, cassava flour, orange and garlic kale.....23.5

## Baião de Dois

#SuperTasty #NorthOfBrazil

Typical dish from the Northeast of Brazil, it's a mix of all the good stuff: rice, beans, chorizo, shredded aged beef, coriander, spring onion and grilled haloumi on top.....21

## Arroz Carreteiro

#SuperTasty #SouthOfBrazil

Typical dish from the South of Brazil, it's a rice mixed with variety of meats as chorizo, bacon and salty beef, fresh herbs, garlic, onion and fresh tomatoes.....21

## Moqueca

#Seafood #Barramundi

Barramundi and prawns made with fresh tomatoes, capsicum, onion and coriander cooked in palm oil (dendê) served with white rice and corn farofa.....24

## Frango 'Caipira'

#ChefsSpecial

Chicken thighs cooked with herbs and spices in a traditional country side style, served with creamy polenta and garlic kale.....19

## Picanha Plate

#MeatLovers #Famous #AsSeenOnTV

Seasoned pieces of beef steak w/ mandioca frita (cassava chips), fresh salsa, mixed leaf salad, farofa (toasted cassava flour) and bread.

200g of picanha steak.....20  
400g of picanha steak.....24.5

## Picanha Share Plate

#BigEater #DateNight

600g of seasoned picanha steak w/ mandioca frita (cassava chips), fresh salsa, mixed leaf salad, farofa (toasted cassava flour) and bread AND sides of rice & black beans.....48.5

## Chicken Stroganoff

#BackByPopularDemand

Chicken in a creamy tomato and mushroom sauce, served with white rice and fries.....19

## Salad

w/ mixed leaves, spanish onion, cherry tomatoes, cucumber, corn and hearts of palm (palmito) in a vinaigrette sauce.....16.5

Add chicken or steak.....6

## SIDES

Black beans .....5  
Rice.....5  
Mandioca frita (Cassava chips) w/ homemade mayo.....8  
Chips.....4  
Farofa (Cassava).....2  
Couve (Garlic Kale).....4.5

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## BRAZILIAN TAPIOCA

#SomethingLight #StreetFood #GlutenFree

**SLOW COOKED BEEF AND GRILLED HALOUMI** - Ovo's secret recipe of pulled beef with capsicum and tomatoes with grilled haloumi.....17

**CHICKEN AND CATUPIRY** - shredded chicken cooked with tomatoes and spices with creamy homemade catupiry.....17

**VEGETARIAN** - Palm hearts, olives, peas, corn and creamy sauce.....17

\*Tapioca is a thin and crispy flatbread folded over like a pancake made of cassava flour and it's gluten free

## DESSERTS

#SomethingSweet #OvoCakes

**OVO'S FAMOUS BOLO DE CENOURA:** An Ovo speciality, this Brazilian carrot cake has a sweet coconut filling and decadent chocolate topping.....6.8

**MINI CHURROS:** Filled with doce de leite caramel and rolled in cinnamon sugar (8 pieces).....8.5

**PUDIM:** A Brazilian take on the French classic - creme caramel.....5.8

**BRIGADEIRÃO:** A chocolate version of cream caramel.....5.8

**BOMBOCADO:** Delicious muffin made with cassava and coconut AND it's gluten free.....5.5

**PÃO DE MEL:** Delicious spiced cake with flavours of honey, chocolate, cinnamon and cloves with a doce de leite filling and coated in chocolate.....5.5

**BRIGADEIROS/BEIJINHOS:** Balls of sweet chewy goodness of chocolate or coconut.....2.5

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