



WELCOME TO MEET Restaurant & Bar

a place to eat, drink and play.

We have two menus at Meet, both based on a sharing concept where the whole party enjoys the various flavors of Brazil and South America. Meats, vegetables, accompaniments, and sides are all carefully prepared by our chefs and cooked over charcoal and ironbark wood.

Our Share plates menu consists of small and large plates designed to be shared. Focused on local produce that follows a farm-to-table concept. The meals are served progressively through the evening without the concept of starts and mains or individual meals.

The all you can eat Churrasco is more of a feast concept. With a wide range of choices between meats and sides you will not leave hungry. The food runners will continuously serve the Brazilian feast through the evening and at the end you will be able to request a repeat of your favorites, try one of our delicious desserts, or both!

After dinner, please feel free to move into our bar, where we have live entertainment every Saturday night.

Full Churrasco - \$68

Vegetarian / Vegan - \$58

Kids under 12yo churrasco - \$25

Kids Meal (Beef, Chicken or Chorizo, Chips & Coz salad) - \$15

(Ask our wait staff for tonight's selection, vegetarian and vegan options)

** If you have any dietary requirements, please inform your wait staff when you are seated.*

SHARING (progressive service)



Snacks

Freshly shucked Sydney Rock Oysters	\$4each
BBQ corn, crema, smoked chili, lime	\$6each
House made charred bread, extra virgin olive oil	\$8
Grilled Haloumi, palm hearts salad	\$16

Smalls

Tuna tartare, citrus dressing, fried wonton	\$20
Scallops A La Parmesana	\$24
Baked Camembert, Manchego, Salami, Olives, Pickles, Sourdough	\$25
Pil-pil Yamba Prawns, garlic, chilies, lemon	\$28

Large

BBQ duck breast, tamarind sauce, citrus salad	\$32
Half chicken, Aji Amarillo sauce,	\$32
Market fish fillet, preserved lemon butter, capers	\$34
400g Smoked beef ribs, Cassava puree	\$46
300g 21-day dry aged Scotch, mixed leaf, café de paris	\$49

Sides

Mixed leaf salad, champagne dressing	\$10
Fries, smoked garlic aioli	\$12
Grilled broccolini, kaffir yoghurt	\$12
Cassava chips, herb butter	\$12
Miso glazed eggplant	\$14

Desserts

Churros, dulce de leche	\$10
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** All items subject to availability*