

Soups

Available as a starter or Main Course

Coconut & Prawn Soup

South American inspired soup of prawns, vegetables in a seafood coconut cream broth

Starter 26 Main Course 36

Brazilian Style Chicken Soup

Typical Brazilian farmhouse chicken soup with carrots, celery and rice

Starter 26 Main Course 36

Salads

Brasil-Brasil Salad

Mixed greens, char grilled pineapple, cherry tomatoes topped with Pear vinaigrette

32

Brazilian Chicken Salad

Roasted chicken breast, onions, sweetcorn, grated carrots, capers, spring onions, mayonnaise, apples, green olives and raisins

39

Starters

Empanadas of Chicken

A traditionally baked Mexican pastry parcel Of shredded chicken with lemon & herbs

Starter 36 Main Course 73

Baked Crab

Crab sautéed in palm oil, red peppers, parsley, coriander, coconut milk, with parmesan cheese

45

Brazilian Ceviche

Fresh raw fish cured in citrus juices of lemons, chili peppers, chopped red onions, fresh herbs accompanied by side of slices of crostini and lettuce

45



We at Rio's maintain the Brazilian custom of cooking various cuts of seasoned meats over an open fire. This style of cuisine is known in Brazil as Churrascaria; meaning "house of Barbecue". It is a tradition that is more than four centuries old in Brazil. This original and unique way of roasting meat conserves the characteristic taste of each portion leaving the cuts full of its own natural juices and flavour's

Churrasco

125

Side Dishes

The side dishes are all served with the Churrasco on your table

Brazil Salad ~ Salad de Brazilia
Brazilian Potato Salad ~ Salad de Batana
Tapioca Chips ~ Mandioca Frita
Cous Cous Salad

Salsa

Vinaigrette ~ Molinho de Tomate
Green Chimichurri ~ Molho de Ervas
Red Chimichurri ~ Molho de Pimentao

Carved at your table

The Below Churrasco are all carved at your table Please advise your Gaucho server what you prefer

Beef rump

Grilled pineapple

Sirloin - lamb shoulder

Chicken drumstick & thigh

Homemade pork sausage

Chicken heart - king prawns

Fresh fish fillet

Slow roasted pork belly

Char-Grilled vegetables

Main Course

Fresh Fish Fillet

Please ask your service attendant for the day's market fish

Simply brushed with crushed coriander pan fried with olives served with root mash and beans

81

Seafood Moqueca

Fresh fish fillet, prawn, calamari, palm oil, capsicums, tomato, coconut milk, Brazilian nuts, with rice

93

Tasmanian Salmon

Atlantic salmon fillet, orange zest with corn polenta sweet potato mash & an exotic salad

93

Chicken Stroganoff

Sautéed chicken breast with mushrooms, onions in a brandy cream sauce, served with white rice

83

Steaks



Char-Grilled Scotch Fillet

300 grams steak, serve with French fries, herbed beans, Chimichurri & Pico de Gallo 99

Char-Grilled Sirloin Fillet

300 grams steak, serve with French fries, herbed beans and Chimichurri, Pico de Gallo 99

Gaucho Tenderloin

300grams of tenderloin steak, with garlic polenta Chimichurri salsa and smoked paprika & mushroom sauce 125

Char-Grilled Rib Eye

450 grams fillet of Rib Eye grilled steak, with garlic polenta Chimichurri salsa and smoked paprika & mushroom sauce 135

Ribs

Pork Baby Back Ribs

Slow cooked & barbequed with home-made BBQ sauce, coleslaw & yuka fries 95

"All steaks & Beef served in Rio's is Cape Grim - Grass fed & Organic"

The Churrasco is available Wednesday to Sunday for Dinner only

Please ask your service attendant to see our New **RIO'S** Dessert Menu