

BRAZILIAN DEGUSTATION

FRIDAY 25TH AUGUST | 65 PP | WINE MATCHING 25PP

STARTERS - TO SHARE

Panko crumbed Onion Rings stuffed with mozzarella served with Malagueta Pepper Aioli

**Grilled Caipirinha Chicken Skewers
Marinated in a unique alcohol called Cahaca, which is fermented sugarcane juice, with lime juice, red pepper & spices**

**Potato, corn and goat's cheese Empanadas
Served with an avocado chimichurri sauce**

**Chipotle Cinnamon Pineapple Manchego cheese Skewers
soft sweet pineapple & firm, nutty & salty Manchego**

WINE: Driftwood Oceania Sparkling Brut

ENTREE

**Curried Black Bean, Coconut and Sweet Potato Soup
topped with fresh coriander and lime juice.
Served with Pao de Queijo, a traditional Brazilian cheese bread & stuffed with Cacciatore and Parmesan cheese. Dip in and eat!**

WINE: Driftwood The Collections Classic White Semillon Sauvignon Blanc

MAINS

**Barramundi fillet with a roasted cumin seed crust
topped with an avocado hummus, served with a lime cilantro
rice with corn and jalapeño.**

WINE: Driftwood The Collection Chardonnay 2015

**Brazilian braised Pork in Passionfruit, orange & guajillo peppers.
This slow cooked simmered pork is braised in a blended passionfruit,
orange & chilli pepper. Served with 'Pure de Batata Doce' a traditional
mashed sweet potato with an addition of green apple, nutmeg & ginger.**

WINE: Driftwood Artifacts Shiraz 2014

DESSERT

**Passionfruit Cheesecake Malasadas
Soft, airy doughnut with a creamy & tangy Passionfruit
filling topped with a Passionfruit curd.
Served with a Brigadeiro icecream this fudge like
concoction will have your heart in one bite.**

WINE: Driftwood Cane Cut Semillon 2005