



mains

	half	whole
 Frango De Churrusco (Charcoal BBQ Chicken) The house special! Tender free-range chicken, butterflied, marinated using Angelo's legendary recipe and BBQ'd over the open charcoal until absolutely perfect.	\$13.9	\$19.9
 Espetada (Beef Skewer) 300gm prime Angus beef, cubed, seasoned, skewered and grilled over the open charcoal. Served with chips or rice.		\$26.9
Espetada Carneiro (Lamb Skewer) 300gm tender cubes of Australian lamb, seasoned with rosemary and garlic and grilled over the open charcoal. Served with chips or rice.		\$28.9
Costeletas De Vitela (Veal Cutlets) Two tender veal cutlets BBQ'd over the open charcoal then topped with the chef's unique mushroom sauce. Served with chips or rice.		\$31.9
	half	full
Costelas De Porco Grelhadas (BBQ Pork Ribs) Succulent "fall off the bone" ribs marinated in a unique Portugalia sauce and grilled over the open charcoal. Served with chips or rice.	\$25.9	\$33.9
 Gambas Grelhadas (BBQ King Prawns) Whole Australian king prawns, butterflied, basted and BBQ'd over the open charcoal. Served with lemon/butter sauce and chips or rice.		\$35.9
 Bacalhau 'A Lagareiro (Grilled Codfish) Grilled slated codfish topped with garlic and Portuguese olive oil. Served with smashed cocktail potatoes.		\$28.9
Arroz De Marisco (Seafood Rice) A sensational dish of crab, king prawns, calamari, mussels, clams, garlic prawns, coriander, garlic and a touch of chilli. Cooked with Portugalia rice and served in a terracotta dish.		\$35.9
Peixe Do Dia (Fish of the Day) The freshest grilled fish from the market. Served with chips or rice.	See Board for details	

Bacalhau 'A Bras **\$24.9**
(Scrambled Codfish)
Salted codfish, scrambled with egg, potatoes, onion and topped with olives.

Bife Na Braza **\$27.9**
(Charcoal Grilled Steak)
Prime Angus rump, seasoned and grilled over the open charcoal. Served with Chimichurri and chips or rice.

 **Bife 'a Portugalia** **\$27.9**
(Portugalia Steak) Prime Angus rump cooked in the traditional style topped with a fried egg and Portugalia sauce. Served with hand-made fries.

 **Chanfana** **\$28.9**
(Slow Roasted Lamb)
Tender shoulder of Australian lamb, slow roasted in red wine, onion, and garlic in the traditional Portugal style. Served in a terracotta pot with boiled baby potatoes.


Medalhoes De Porco **\$25.9**
(Pork Medallions)
Pan-fried pork medallions, topped with king prawns and cooked in a white wine and garlic sauce. Served with hand-made fries.


Pica Pau **\$23.9**
(Cubed Beef)
Prime Angus beef, cubed and cooked in a red wine jus with a touch of mustard and topped with home-made gardeniera. Served with hand-made fries.

Costeletao Boi Na Braza **\$28.9**
(Charcoal Grilled Rib-Eye)
Prime Angus Rib-Eye on the bone, charcoal grilled and served with chimichurri and chips or rice.

desserts

Crème Caramel **\$9.9**
Not your typical Crème Caramel. This is prepared according to the traditional Portuguese recipe. Sensational!

 **Ice Cream & Mars-Bar Choc Sauce** **\$10.9**
Two scoops of Vanilla Bean ice cream smothered in a rich serving of hot Mars-Bar chocolate sauce. Your taste buds will love you forever!

 **Don Pedro** **\$13.9**
The dessert of Kings (and Queens). The finest vanilla bean ice cream blended with Irish Whisky & Kahlua, & garnished with grated Belgium chocolate. Delicious!

 = ANGELO'S SIGNATURE DISHES

entrées


Gambas Com Alho \$15.9
(Garlic Prawns)
Australian prawns sizzling in garlic and olive oil. Served in a terracotta dish.


 **Camarao 'A Portugalia**

entrée	main
\$16.9	\$33.9

(Portugalia Prawns)
Succulent Australian prawns pan-fried with garlic, peri-peri and our unique Portugalia sauce.

Chourico Assado \$13.9
(BBQ Chorizo – Choice of Chicken or Pork)
Smoked Portuguese sausage grilled, sliced and served with pickles.

 **Figados Trinchados** \$13.9
(Chicken Livers Peri-Peri)
Tender chicken livers cooked with brandy, onion and tomato. Delicately spiced with peri-peri and served in a terracotta dish.

 **Cogumelos 'a Portugalia** \$12.9
(Garlic Mushrooms)
Fresh mushrooms sautéed in a garlic, chilli and cream sauce.

Ameijoas 'a Portugalia

entrée	main
\$17.9	\$34.9

(Portugalia Clams)
Fresh clams cooked in a sauce of garlic, onion, capsicum and olive oil.

Feta Plate \$12.9
The finest Danish Feta cheese served with olives, olive oil and organum.

burgers

Chicken Burger \$13.9
Grilled free range chicken breast on a sesame bun, topped with lettuce, tomato and mayo and served with French fries.

Angelo's Burger \$16.9
Grilled free range chicken breast on a sesame bun, topped with pineapple, onion, a slice of smoked chilli chicken breast, egg, peri-peri, lettuce, tomato and mayo and served with French fries.

Prego \$14.9
Prime grain-fed rump on a sesame bun, topped with onion, lettuce and tomato and served with French fries, mayo and peri-peri sauce.

salads

	regular	large
Greek	\$9.5	\$13.9
Tomato, cucumber, capsicum, Spanish onion, creamy feta, Kalamata olives, sprinkled with oregano and tossed with a delicious vinaigrette.		

	regular	large
Garden	\$7.9	\$11.9
Crisp Green leaves, tomato, cucumber, carrot and Spanish onion. Tossed with Portugalia salad dressing.		

Salada De Galinha \$18.9
(Char-grilled Chicken Salad)
Grilled chicken breast, Roma tomatoes, olives, beetroot, feta, avo, cucumber, lettuce, & balsamic vinaigrette

Salada De Carneiro \$18.9
(Grilled Lamb Salad)
Grilled lamb fillets, Roma tomatoes, avacado, olives, feta, beetroot, cucumber, lettuce, caramelised onions & balsamic vinaigrette

side orders

Sliced chips	\$7.5
French Fries	\$7.5
Portugalia Rice	\$7.5
Mixed Grilled Vegetables	\$9.9

extras

	regular	large
Additional Peri-Peri	\$1.0	\$3.5
Additional bread roll		\$1.0
Additional bowl olives		\$3.5
Additional Giardinera (Pickles)		\$3.5
Additional Feta Cheese		\$3.5
Additional Mars-bar chocolate sauce		\$2.0

children's menu

Grilled chicken breast served with chips	\$13.9
BBQ Steak served with chips	\$13.9

 = ANGELO'S SIGNATURE DISHES