

entrées

Gambas Com Alho (Garlic Prawns) King prawns sizzling in garlic and olive oil and served in a terracotta dish.	\$16.0
Camrao 'A Portugalia (Portugalia Prawns) Succulent Australian prawns pan-fried with garlic, peri-peri and our unique Portugalia sauce.	\$17.0
Chourico Assado (BBQ Chorizo – Choice of Chicken or Pork) Smoked Portuguese sausage grilled, sliced and served with pickles.	\$14.5
Figados Trinchados (Chicken Livers Peri-Peri) Tender chicken livers cooked with brandy, onion and tomato. Delicately spiced with peri-peri and served in a terracotta dish.	\$13.5
Cogumelos 'a Portugalia (Garlic Mushrooms) Fresh mushrooms sautéed in a garlic, fresh chilli and cream sauce.	\$13.5

burgers

Chicken Burger Grilled chicken breast on a sesame bun, topped with lettuce, tomato and mayo and served with french fries.	\$14.0
Angelo's Burger Grilled chicken breast on a sesame bun, topped with pineapple, onion, a slice of smoked chilli chicken breast, egg, peri-peri, lettuce, tomato, mayo and served with french fries.	\$17.0
Prego Prime grain-fed rump on a sesame bun, topped with onion, lettuce and tomato and served with french fries, mayo and peri-peri sauce.	\$15.0

salad

	regular	large
Greek Roma tomatoes, cucumber, capsicum, Spanish onion, creamy fetta, Kalamata olives sprinkled with oregano and tossed with a delicious vinaigrette.	\$9.5	\$14.0
Garden Crisp Green leaves, tomato, cucumber, carrot and Spanish Onion. Tossed with the Portugalia salad dressing.	\$8.0	\$12.0

mains

Bife 'a Portugalia (Portugalia Steak) Prime grain-fed rump cooked in the traditional style topped with a fried egg and Portugalia sauce. Served with hand-made fries.	\$27.5
Bife Na Braza (Charcoal Grilled Steak) 300gm prime grain-fed rump, seasoned and grilled over the open charcoal. Served with your choice of chips, salad or rice.	\$27.5
Chanfana (Slow Roasted Lamb) Tender shoulder of lamb, slow roasted in red wine, onion and garlic in the traditional Portuguese style. Served in a terracotta pot with boiled baby potatoes on the side.	\$29.0
Medalhoes De Porco (Pork Medallions) Pan-fried pork medallions, topped with king prawns and cooked in a white wine and garlic sauce. Served with hand-made fries.	\$26.0
Pica Pau (Cubed Beef) Prime grain-fed beef, cubed and cooked in a red wine jus with a touch of mustard and topped with home-made giardinera. Served with hand-made fries	\$24.5
	half whole
Frango De Churrasco (Charcoal BBQ Chicken) The house special! Tender free-range chicken, butterflied, marinated using Angelo's legendary recipe and then BBQ'd over the open charcoal until absolutely perfect.	\$13.0 \$19.5
Espetada (Beef Skewer) Tender cubes of certified prime grain-fed beef, seasoned, skewered and then grilled over the open charcoal. Served with your choice of chips, salad or rice.	\$25.5
Camrao 'A Portugalia (Portugalia Prawns) Succulent Australian prawns pan-fried with garlic, peri-peri and our unique Portugalia sauce. Served with a side salad and sliced chips.	\$36.0
Bacalhau 'A Lagareiro (Grilled Codfish) Grilled salted codfish topped with garlic and Portuguese olive oil. Served with smashed cocktail potatoes.	\$27.5
Peixe Do Dia (Fish of the day) Please see our Specials Board for details.	See board for details
Bacalhau 'A Bras (Scrambled Codfish) Salted codfish, scrambled with egg and potatoes and topped with olives.	\$25.0

side orders

Sliced Chips	\$7.5
French Fries	\$7.5
Portugalia Rice	\$7.5
Tomato Rice	\$7.5
Mixed Steamed Vegetables	\$10.0
Additional Bowl of Olives	\$3.0
Additional Bread Roll	\$1.0

soft drinks

Coca Cola	\$3.5
Coke Zero	\$3.5
Diet Coke	\$3.5
Lift	\$3.5
Sprite	\$3.5
Fanta	\$3.5
Sumol Orange or Mango	\$4.0
Sumol Passionfruit or Pineapple	\$4.0
Orange Juice	\$3.5
Apple Juice	\$3.5
Guarana	\$4.5
Lemon/Soda lime and bitters	\$4.5
Luso Still Mineral Water (500ml)	\$4.0
Pedras Sparkling Mineral Water (250ml)	\$3.5

beer

Corona	\$8.0
Sagres Branca	\$6.5
Pure Blonde	\$6.5
Heineken	\$8.0
Crown Lager	\$7.0
Cascade Light	\$6.0
Stella Artois	\$8.0

hot beverages

Tea	English Breakfast, Earl Grey	\$4.0
	Chamomile, Peppermint, Green	\$4.0
Coffee	Flat White, Long Black, Café Latte	\$4.0
	Cappuccino, Mocha, Macchiato	\$4.0
	Espresso	\$3.0
	Hot Chocolate	\$4.0
	Chai Latte	\$4.0

children's menu

Grilled chicken breast served w/ chips	\$12.5
BBQ Steak served w/ chips	\$12.5

desserts

Crème Caramel	\$8.5
Not your typical Crème Caramel. This is prepared according to the traditional Portuguese recipe. Sensational!	
Chocolate Mousse	\$9.5
Soft, creamy and very, very chocolatey. Just the way it should be.	
Ice Cream & Mars-Bar Choc Sauce	\$10.0
Two scoops of Vanilla Bean ice cream smothered in a rich serving of Mars-Bar chocolate sauce. Your taste buds will love you forever!	
Don Pedro	\$12.0
The dessert of Kings (and Queens). The finest vanilla bean ice cream blended with Irish Whisky & Kahlua, garnished with grated Belgium chocolate. Delicious!	

spirits

Vodka	Smirnoff	\$6.5
Vodka	Absolute	\$8.0
Vodka	Grey Goose	\$11.0
Gin	Bombay	\$6.5
Bourbon	Jim Beam	\$6.5
Brandy	Macieira	\$6.5
Cognac	Hennessy	\$11.0
Scotch Whisky	J&B/Johnnie Red	\$6.5
Scotch Whisky	Bells/Jamesons	\$6.5
Scotch Whisky	Johnnie Walker Black	\$9.0
Scotch Whisky	Dimple Haig (15 yrs)	\$9.0
Scotch Whisky	Glenfiddig (18 yrs)	\$9.0
Spirit	Campari	\$6.5
Vermouth	Cinzano	\$5.5
Aguardente	CRF	\$7.5
Tequila	Jose Cuervo Gold	\$7.5
Tequila	Enejo 1800	\$11.0
Vintage Port	Taylors	\$9.5
Liqueur	Tia Maria	\$6.5
Liqueur	Cointreau	\$6.5
Liqueur	Baileys	\$6.5
Liqueur	Licor Beirao	\$6.5
Almond Liqueur	Amendoa Amarga	\$6.5
Bagaceira	Aldeia Velha	\$6.5
Anis	Escarchado	\$6.5