



MENU
InBarbi
BRAZILIAN STYLE BBQ


☎ 0420782762 📷📱 inbarbibbq








MENU

InBarbi



How it works:

- 1 - Select pre-assembled pack or create your own pack;
 - 2 - Choose the types of meat, salads and side dishes;
 - 3 - Contact our team and inform your choices;
 - 4 - Book the date and confirm the last details with our team;
 - 5 - All set, you can now let your guests know that you have the best of Brazilian Barbecue at your celebration.
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Packages

(minimum of 20 pax)

Gaucho Pack

BEEF, CHICKEN and SAUSAGES + 2 Salads/Side Dishes
+ Chef`s Signature Garlic Bread. - **\$50pp. + GST**

Rio de Janeiro Pack

BEEF, CHICKEN, PORK, SAUSAGES + 2 Salads/Side Dishes +
Chef`s Signature Garlic Bread. - **\$55pp. + GST**

São Paulo Pack

BEEF, CHICKEN, PORK, SAUSAGES and LAMB + 3 Salads/Side
Dishes + Chef`s Signature Garlic Bread. - **\$62pp + GST**

Vegetarian (Minimum 30pax)

BBQ with Corn, Zucchini, Capsicum, Carrots, Potatoes, Pumpkin,
Sweet Potato, Eggplant, Onions, Asparagus, Tomatoes, Mushrooms,
Broccoli + 2 Choices of Salads, or Side Dishes + Chef`s Signature
Garlic Bread. - **\$50pp. + GST**

*All packages include **Chef Signature Garlic Bread**

* Service and travel fees not included in packages price.






Salads

- 1-Creamy Potato Salad (V)
- 2-Garden salad with pear and walnuts (GF/DF/VG)
- 3-Coleslaw salad with green apple (VG/GF)
- 4-Mix leaves with mango and prosciutto (GF)
- 5-Greek salad (GF/V)
- 6-Beetroot, fetta, black rice and walnuts(V/GF/DF)
- 7-Pesto pasta salad, rocket and sundried tomatoes(V)
- 8-Lentil salad (V/GF/DF)
- 9-Pumpkin couscous with fresh mint




Side Dishes

- 1 - Grilled potato and onions with garlic and fresh herbs butter.(V)
- 2 - Seasonal mix vegetables (VG GF DF)
- 3 - Grilled mushrooms and corn with seasoned butter(V/GF)
- 4 - Grilled butternut pumpkin with fire roasted onions (VG/DF/GF)
- 5 - Aromatic basmati rice(VG/DF/GF)



Meats choices

1 - Beef

- Rump Cap Picanha
- Thin Flank
- Beef Ribs

2 - Chicken

- Thigh fillet
- Wings
- Drumsticks

3 - Sausages

- South American Chorizo
- Smoked Chorizo
- Beef Sausages

4 - Pork

- Pork Fillet
- Pork Leg

5 - Lamb

- Lamb Rump
- Lamb Shoulder



Sauces

- Chimichurri
- Barbecue
- Chilli mayo
- Adobo mayo
- Smoked Aioli

You can also add to your event.

Canapes

- 1 - Chicken croquette coxinhas (+\$5pp)
- 2 - Vegan creamy croquettes. (+5\$pp)
- 3 - Garlic prawns served with rose sauce (GF) (+\$7pp)
- 4 - Crostini with salmon, creme fraiche and fresh Dill (+\$5pp)
- 5 - Sliced cucumber with homemade hummus (VG/GF) (+\$4pp)
- 6 - Cheese Balls(V) (+\$5pp)
- 7 - Bruschetta with basil salsa, balsamic dressing (VG) (+\$5pp)
- 8 - Ricotta and Corn balls (+\$5pp) (V)

Seafood (request a quote)

- Salmon
- Lobster
- Prawns



Charcuterie and cheese platter: \$200

Seasonal fruit plate: \$80

Deserts

- 1 - Nutella Cake: \$60/kg
- 2 - Chocolate coconut cake: \$60/kg
- 3 - Brazilian chocolate ball: \$60/ 50 units
- 4 - Passionfruit cheesecake: \$60/1.5kg

