



ENTRADA

Cheesy Garlic Bread /18 (v)

Freshly baked baguette with garlic butter, cheese and herbs

Prawns in Garlic /26 (df)

Pan fried prawns in garlic butter with garlic bread and salada

Empanadas /22 (df)

2 portions

Hand made Argentinian filled pastry
Choose: steak / lamb / sweetcorn (v)

Grilled Halloumi /18 (gfo, v)

Served with fresh tomato salsa & finished with a rich balsamic glaze

Croquetas /22 (df)

Crunchy croquettes filled with tender beef or lamb, seasoned with herbs & spices

Oysters /POA

(subject to availability)

Natural oysters served with chimichurri

v = vegetarian df = dairy free dfo= dairy free option.

Please let your server know if you have any allergies or intolerances

Although some of our products are gluten friendly,

we cannot guarantee that they do not contain traces of gluten.

ALL-YOU-CAN-EAT BRAZILIAN BBQ EXPERIENCE

Experience a Brazilian feast of endless BBQ meats carved at your table served with bottomless traditional sides & sauces.

Use your table indicator to let us know:

GREEN = **Mais Carne** - More Meat, **RED** = **Pausa** - Take a break

STANDARD BBQ EXPERIENCE /89.95
BBQ + BRAZILIAN COCKTAIL /94.95
BBQ + WINE FLIGHT /98.95

ALL-YOU-CAN-MEAT CHURRASCO

BEEF

Picanha Rump Cap Steak
Picanha com alho Garlic Steak
Fraldinha Herbed Flank
Costela de Boi Short Rib

PORK

Linguiça Brazilian Sausage
Chorizo Smoky Sausage
Costela de Porco Baby Back Ribs
Barriga de Porco Pork Belly
Cerdo Mustard
Marinated Pork Loin
Porquitos
Pork Wrapped in Bacon

CHICKEN

Frango com Bacon
Chicken Wrapped in Bacon
Coração de Frango Chicken Hearts
Tulipa Marinated Wings
Frango Frito
Brazilian Fried Chicken

LAMB

Cordeiro NZ Lamb Rump
Croquetas Lamb Croquettes

PLUS Abacaxi com Canela
BBQ Cinnamon Pineapple

ENDLESS SIDES & UNLIMITED SAUCES

Traditional Black Beans (df)	Garlic Bread
Brazilian Rice (df)	Fried Banana
Tomato Salsa (df)	BBQ Sauce (df)
Roast Potatoes (df)	Chimichurri (df)
Garden Salad (df)	Malaqueta Chilli Sauce (df)
Farofa (toasted panko)	Aioli

Kids under 7: \$24.95

Kids 7-12: \$34.95

(includes ice cream & Brazilian Lemonade)

ASADO FROM THE GRILL

'Asado' is more than just a method of cooking; it's a cherished Argentinian tradition. This technique involves slowly flame-grilling meats over open fire and charcoal, creating a unique and flavourful experience. However, it's not just about the food; it's also a social event, where friends and family gather to feast.

Grab an **Argentinian Malbec** to pair perfectly with the rich, smoky meat

Ojo de Bife Ribeye 350g /62

Bife de Lomo Fillet 180g /48

Fraldinha Flank 350g /56

Cordeiro Lamb Rump 300g /52

SERVED WITH

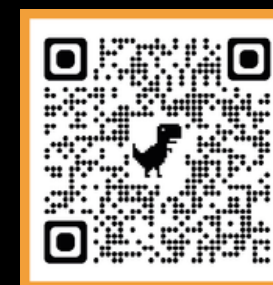
Your choice of:
Mushroom sauce
Chimichurri

Your choice of:
Fries
Crispy Fried Polenta
Garden Salad
Steamed Vegetables

Upgrade to surf & turf /14

Follow us on social media
for current deals and tag
us in your stories!

If you enjoyed your
experience let us know on
Google and **TripAdvisor**



@fogoqueenstown



A LA CARTE

Pan-Fried Salmon Fillet /48 (dfo)

Served with roast potatoes,
steamed veggies,
chimichurri & lemon

Mussels /49.95

Cooked in white wine, lemon &
mixed herb sauce, served with grilled
bread

Veggie Mini Chur /44 (v, df)

Seasonal BBQ Veggies
with Polenta and Fried Banana
Served with rice, tomato salsa, black
beans,
farofa & chimichurri

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BBQ PLATTERS

PLATTERS FOR ONE

BBQ Ribs Full Rack /59

1/2 Rack /35

Spiedo Chicken /59

1/2 Spiedo Chicken /35

Half & Half /59

Served with Fries &
Garden Salad

PLATTERS FOR TWO

Boteco /115 (df)

Picanha, Lamb Rump,
Chicken wrapped in Bacon
& Pork Belly

Served with rice, black beans,
farofa

Parrillada /115 (df)

Bone in Beef Short Rib, Pork Sausage,
Porquitos & ½ Spiedo Chicken

Served with Roast Potatoes, Garden Salad,
Chimichurri

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WELCOME TO FOGO

Where we bring you the vibrant flavours of
South American cuisine.

In Portuguese, Fogo means **fire**, which is at the
heart of our cooking philosophy of
flame grilling meats to perfection.

Churrasco or **Asado**, which mean

BBQ in Portuguese / Spanish,

are central to our menu,

showcasing the rich and

diverse culinary traditions of South America.

On our menu, you'll find a mix of Portuguese,
the official language of Brazil, and Spanish,
spoken in the rest of the continent.

EXTRA SIDES /14

Steamed Vegetables

Black Beans

Brazilian Rice

Roast Potatoes

Crispy Polenta

Fries

Garden Salad

Fried Banana

BBQ Pineapple

EXTRA SAUCES

Farofa, Chimichurri

Tomato Salsa, Malaqueta

Chilli /3.5

Aioli, BBQ, Ketchup
all complimentary