

MENU



APROVEITE

Enjoy!

At Temple's kitchen we believe what's planted with love grows with love.

Our mise in place does not start in the kitchen it starts on the farm, nature and butcher.



[FROM THE GARDEN]

“Quiabo & Palmito” | 18 (vg, gf)
(Okra & Palm Hearts salad)

Palm hearts, pickled okra, cherry tomatoes, 3 colored capsicum, coriander, biquinho peper, shaved carrots, red & green cabbage w/ citrus house dressing

Add Prawns \$7 (5 units)

Add Fried Halloumi \$5

[BOTEÇO]

Brazilian Traditional Pubs Dishes

Torresmo de Minas | 23

(Crispy and salt pork belly snack)

Pork belly bites; with confit aioli and limes.

Feijoada Balls (3 pcs) | 18

Black bean filled croquettes, stuffed with chorizo, kabana, calabresa and kale served with horseradish relish & “farofa” (cassava toasted crumbs)

Vegan Feijoada Balls (3 pcs) | 18

Black bean filled croquettes stuffed with jackfruit, seasoned veggies, garlic, onion and capsicum. Served with coriander vegan mayonnaise + vinaigrette

Sambar & Love (5 pcs) | 20

Halloumi and homemade corned beef “carne seca” cubes w/ homemade chili jam.

[PASTELARIA] (3 units per serve)

Hand made daily deep fried pastry.

- All served with serve of vinagrete

Classic Wagyu | 22

Braised wagyu, parsley lightly spiced.

Carnival | 22 (vg)

Brussels sprouts, with capsicum, onion, garlic, herbs, palm hearts and cassava flour.

[PETISCOS] (for sharing)

Truffled grilled plantain & cachaça | 18 (vg) (gf)

Grilled Plantain “banana da terra” flambé w/ cachaça liquor drizzled with truffle oil.

Cassava Popcorn | 12 (vg)

A Colombian cassava turned into crispy and tender popcorn w/ adobo seasoning, and Guava barbecue

Chicken Coxinha (8 pcs) | 23

A special dough made with chicken broth filled with seasoned shredded chicken, mixed with homemade tomato paste and cream cheese w/ homemade chili jam.

Sausage Pillow (8 pcs) | 23

The ultimate combination of brazillian “Risoles” with classic Australian sausage roll filling, served with Chipotle mayo.

Bolinha De Queijo (8 pcs) | 23 (v)
(Cheese Croquette)

Our savory dough shaped into a small ball around a creamy cheese filling.

Linguiça | 23

The authentic Brazilian toscana sausage w/ 3 colored capsicum, vinaigrette and cassava crumbs “farofa”, served w/ spicy catupiry sauce.

Canoada Grilled Seafood Platter | 27 (gf)

Grilled Patagonian red prawn, baby calamari, grilled plandan capsicum, onion, garlic confit & herbs. Served with slaw, biquinho peper, moqueca sauce & banana leaves.

Canoada Vegan Platter | 25 (vg) (gf)

Grilled palm hearts tubes, brussels sprouts, grilled plantains, capsicum, onion, garlic served w/ slaw, biquinho peper, moqueca sauce & banana leaves.

Fries w/ Tomato Sauce | 12 (vg)

[TRUST THE CHEF PLATE]

Feed Me Plate | 45

Choice of meat or vegan - Serves 2

Pastel (3 pcs Per Plate Must Be The Same)

Feijoada Ball (3 pcs Per Plate Must Be The Same)

Cassava Popcorn (Half Serve)

Grilled Plantain (Half Serve)

Da Laje Plate | 58

Serves 2

“Linguiça” toscana sausage + catupiry spicy sauce

Torresmo de Minas (Crispy and salt pork belly) + confit aioli

Sambar e love tapioca diced + chili Jam (3 pcs)

Brazilian slaw with pickled okra and biquinho peper

****Add On Pastel Or Feijo Ball \$8 Each**

[MOQUECA STEW] (gfo) (vgo)

A colorful stew from Brazil with the fresh flavor of lime, coconut milk and the mellow taste of red palm-fruit oil, combined with 3 colored capsicum, garlic, onion and coriander served w/ rice, farofa crumbs and choice of chips / cassava popcorn.

Barramundi and Prawns | 38

Barramundi and Patagonia Prawns

Seafood | 38

Patagonia prawns, squid, plantain.

Lamb | 38

12hrs smoked boneless lamb shoulder and palm hearts. (mild spicy)

Vegan | 38 (vg)

Palm hearts, plantain, and brussel sprouts.

[SPECIALITIES]

Baião De Dois (Bi-Own Ghe Doy-Is) | 28

Northeast Brazilian classic, made with jasmine rice, black rice and borlotti beans cooked together with, “carne seca” (homemade corned beef), smoked sausage, halloumi, onion, garlic and coriander. Served w/ vinaigrette

Slow Cooked “Fraldinha” Flank Steak | 38 (gfo)

With Catupiry Djon sauce (cream cheese and dijon creamy sauce), aioli slaw, farofa (cassava toasted crumbs), vinaigrette & a choice of chips or popcorn cassava.

“Primo Canto” ½ Chicken | 35 (gfo)

With Herbed Cream Sauce, Aioli Slaw, Farofa (Cassava Toasted Crumbs), Vinaigrette & a Choice of Chips / Popcorn Cassa

[BETWEEN BUNS]

Add as a side: chips or cassava popcorns. \$5

“Sheess-too-doo” Burger | 18

Beef patty, cheese, tomato, cos lettuce, mustard, ketchup

Add Egg - \$4

Add Bacon - \$4

***gluten free bun available \$3.50**

“Sinistro” Burger | 18 (vg)

vegan bun, pulled jackfruit, vegan cheese, with slaw, tomato and coriander vegan mayonnaise.

***Gluten free bun available \$3.50**

“Moo-we-tow-bong” Hot Dog | 18

Traditional Frankfurt sausage, catupiry cheese, cassava crumbs, mustard, vinaigrette, guava barbecue and palha.

***Vegetarian option available (Palm hearts)**

[KIDS] (for kids under 12 only)

Cheese Burger w/ chips | 15

Chicken Nuggets w/ chips | 15

[DESSERT]

Lampião & Maria Bonita | 20

Fried “coalho” cheese (“ halloumi) with guava & cachaça liquor syrup