



FROM THE FIRE

Combining the best of BBQ cooking, our Jospier Oven & Churrasco BBQ are the styles that showcase premium locally sourced produce from the region.

The Jospier Oven utilises chargrilling along with super high heats to lock-in the flavour, and keep the meats juicy & tender.

When our Churrasco BBQ fire pit gets going, meats are cooked whilst rotating slowly over a wood & charcoal fire.

All meats are seasoned throughout the cooking process, to ensure each slice is well balanced.

The Chefs use a variety of flavoured seasonings & sauces which enhance each cut. From our Red Wine Syrup that's served with our Tri-Tip, to our Chilli Caramel that's generously drizzled over our Chicken Thighs, we will take your tastebuds to another level.

\$65.00pp - SET SEATING TIMES APPLY

Price is per person - No Sharing

ALL ITEMS FROM THE FIRE ARE LOW GLUTEN

EAT MORE, WASTE LESS

At Muller Bros, we are proud to offer our From the Fire experience, for Lunch & Dinner. We would like to ask to you be food conscious when choosing this option, and please only request items that will be enjoyed during your seating, as we don't offer a doggy bags. This will ensure we can keep wastage to a minimum & continue to offer exceptional quality produce, and maintain the variety of menu items available when ordering From the Fire.

You will be served the following selections throughout the seating;

Beef · Rump Cap - Known in Brazil as Picanha, this prized part of the Rump, with its rich flavour coming not only from the meat, but from the slow cooked layer of fat.

Beef Tri-Tip - This lean cut is taken from the Rump. When expertly sliced by our chefs, its tenderness is second to none.

Pork - Collar Butt- With a Sweet BBQ Rub. Taken from the shoulder, this cut is best known for maintaining its juicy-ness while being grilled to perfection.

Chicken Thigh - With its flame grilled crispy skin, and moist tenderness, you'll see why it's a crowd favourite.

Lamb - Encrusted with a Mustard, Garlic & Herbs to compliment the rich full flavour.

Jalapeno & Cheddar Kransky - Sourced from Toni's Continental Butcher. Lightly spiced, cooked over the flame until crisp on the outside & oozing cheddar.

Prawns - Coated with our signature Garlic Butter & charred with our Jospier oven, don't forget to save room for these beauties.

Haloumi Cheese - with a light dusting of paprika & drizzled in hot honey the best of sweet & savoury in each bite.

Pineapple · SUGAR+CINNAMON = unforgettable taste sensation.

Seasonal Sides - Ask your friendly server what today's options are.

SOMETHING SMALLER

BAKED EGGPLANT (LOW GLUTEN)

Caramel Miso Glaze w/ Toasted Sesame & Crispy Aromatics served with Seasonal Sides

28

CHICKEN THIGH PLATE (LOW GLUTEN)

w/ Tomato Chilli Lime Chutney served with Seasonal Sides

38

PORK BELLY (LOW GLUTEN)

Coconut Roasted Pork Belly w/ Pineapple Syrup, Chilli Hot Sauce & served with Seasonal Sides

38

BEEF TRI TIP (LOW GLUTEN)

w/ Parsnip Puree, Bitter Greens & Red Wine Jus served with Seasonal Sides

38

MARKET FISH (LOW GLUTEN)

w/ Roasted Potatoes, Bitter Greens, Braised Fennel & Salsa Verde

38

LITTLE ONES

KIDS UNDER 12 ONLY

CHICKEN NUGGETS

w/ Chips & tomato sauce (GF)

14

KIDS BBQ PLATE (LOW GLUTEN)

Beef - Pork - Chicken w/ BBQ Pineapple served with Seasonal Sides

18

SAUCES \$5 EACH

Chimichurri (DF GF)

Aioli (DF GF)

Churrasco Gravy

House Made BBQ (GF)

Brazilian Hot Sauce (DF GF)

Creamy Blue Cheese (GF)

DESSERTS

STICKY DATE

w/ Toffee Ice Cream

15

CHOCOLATE BROWNIE (LOW GLUTEN)

Warmed brownie served with Chocolate Sauce, Caramelised White Chocolate Almond Crunch

15

FUNCTIONS & EVENTS

We have a variety of spaces & menu options to suit intimate gatherings through to large corporate functions.

We would love to host your next event.

Get in contact today by emailing functions@mullerbros.com