



FROM THE FIRE

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

The Jospir 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 of our 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.

\$35.00 Wednesday to Friday

\$40.00 Saturday

Price is per person - No Sharing

ALL ITEMS FROM THE FIRE ARE LOW GLUTEN

You will be served the chef's selections of the following throughout the seating;

Beef - 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.

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

Pineapple · SUGAR+CINNAMON = unforgettable taste sensation.

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

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.

SAUCES \$5 EACH

Chimichurri (DF GF)

Aioli (DF GF)

Churrasco Gravy

House Made BBQ (GF)

Brazilian Hot Sauce (DF GF)

Creamy Blue Cheese (GF)



SOMETHING SMALLER

BAKED EGGPLANT

Caramel Miso Glaze w/ Toasted Sesame & Crispy Aromatics served with Seasonal Sides
(LOW GLUTEN)

28

MARKET FISH

w/ Roasted Potatoes, Bitter Greens, Braised Fennel & Salsa Verde
(LOW GLUTEN)

38

LITTLE ONES

KIDS UNDER 12 ONLY

CHICKEN NUGGETS

w/ Chips & tomato sauce (GF)

14

KIDS BBQ PLATE

Beef - Pork - Chicken w/ BBQ Pineapple served with Seasonal Sides
(LOW GLUTEN)

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

Warmed brownie served with Chocolate Sauce, Caramelised White Chocolate Almond Crunch
(LOW GLUTEN)

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