

## Wines by the glass

### Champagne & sparkling

125 ml

NV <b>VEUVE CLICQUOT</b> Reims, France	26
NV <b>CHANDON BRUT</b> Yarra Valley, Vic	13

### White

Glass Carafe  
150 ml 375 ml

2015 <b>CAPE MENTELLE SSB</b> Margaret River, WA	11	27
2016 <b>HEN PECKED DRY BLEND</b> Margaret River, WA	11	27
2014 <b>SPY VALLEY RIESLING</b> Marlborough, NZ	12	29
2016 <b>INNOCENT BYSTANDER PINOT GRIS</b> Yarra Valley, Vic	13	32
2014 <b>TERRAZAS DE LOS ANDES RESERVA CHARDONNAY</b> Mendoza, Argentina	14	34

### Rosé

Glass Carafe  
150 ml 375 ml

2016 <b>ROCKFORD ALICANTE BOUCHET ROSÉ</b> Barossa Valley, SA	15	37
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### Red

Glass Carafe  
150 ml 375 ml

2015 <b>HEN PECKED DRY BLEND</b> Margaret River, WA	11	27
2013 <b>CAPE MENTELLE TRINDERS CAB MERLOT</b> Margaret River, WA	12	29
2015 <b>RUNNING WITH BULLS TEMPRANILLO</b> Barossa Valley, SA	12	29
2012 <b>QUINTAY CLAVA COASTAL RESERVE CARMENERE</b> Rapel Valley, Chile	13	32
2014 <b>TERRAZAS DE LOS ANDES RESERVA MALBEC</b> Mendoza, Argentina	14	34
2013 <b>IMPROMPTU PINOT NOIR</b> Central Otago, NZ	16	39

### Dessert wine

125 ml

2014 <b>INNOCENT BYSTANDER MOSCATO</b> Yarra Valley, Vic	10
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## Beers & ciders

### Tap beer

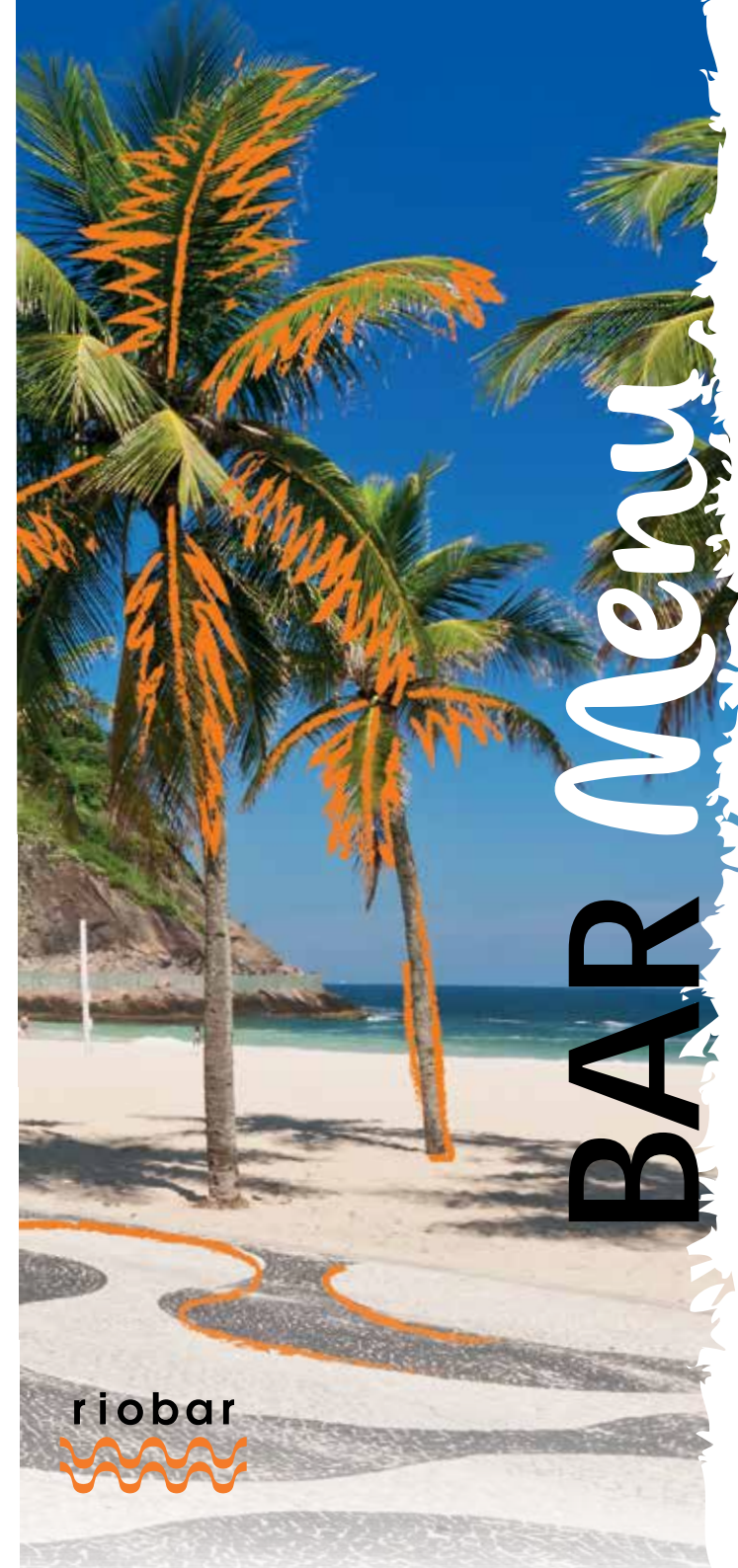
<b>XXXX GOLD LAGER</b> 3.5% QLD 425ML	7
<b>LITTLE CREATURES ROGERS AMBER ALE</b> 3.8% WA 425ML	9
<b>KIRIN MEGUMI</b> 5.0% Japan 425ML	9.5
<b>HEINEKEN LAGER</b> 5.0% Holland 425ML	9.5
<b>JAMES SQUIRE 150 LASHES PALE ALE</b> 4.7% NSW 425ML	9.5
<b>ESTRELLA DAMM LAGER</b> 4.6% Spain 330ML	10.5

### Bottled beer

<b>JAMES BOAGS PREMIUM LIGHT</b> 2.9% Tasmania 375ML	6.9
<b>ASAHI SOUKAI MID</b> 3.5% JAPAN 330ML	7.5
<b>HAHN SUPER DRY LOW CARB</b> 4.6% NSW 330ML	7.5
<b>FAT YAK PALE ALE</b> 4.7% WA 345ML	8.5
<b>COOPERS PALE ALE</b> 4.5% SA 375ML	8.5
<b>CROWN LAGER</b> 4.9% VIC 375ML	8.5
<b>PERONI NASTRO AZZURRO</b> 5.1% Italy 330ML	8.5
<b>STELLA ARTOIS LAGER</b> 5.0% Belgium 330ML	8.5
<b>CORONA LAGER</b> 4.5% Mexico 355ML	9
<b>JAMES SQUIRE CHANCER GOLDEN ALE</b> 4.5% NSW 345ML	9
<b>FOUR PINES STOUT</b> 5.1% NSW 330ML	9.5
<b>WHITE RABBIT DARK ALE</b> 4.9% VIC 330ML	9.5
<b>NEGRA MODELO AMBER LAGER</b> 5.4% Mexico 355ML	10
<b>PACIFICO PILSNER</b> 4.4% Mexico 355ML	10
<b>LITTLE CREATURES IPA</b> 6.4% WA 330ML	10
<b>STONE &amp; WOOD LAGER</b> 4.7% NSW 330ML	10
<b>STONE &amp; WOOD PACIFIC ALE</b> 4.4% NSW 330ML	10

### Cider

<b>SOMERSBY PEAR</b> 330ml	8.5
<b>KIRIN FUJI APPLE</b> 330ml	8.5
<b>REKORDERLIG APPLE</b> 500mL	15
<b>REKORDERLIG STRAWBERRY-LIME</b> 500mL	15



# BAR Menu

riobar

# Bar food menu

## Brazilian tapas

<b>PÃO DE QUEIJO</b> CHEESE BREAD	7
<b>AZEITONAS</b> MARINATED OLIVES	9
<b>COXINHA</b> BRAZILIAN CHICKEN CROQUETTE	9.5
<b>PROVOLONE FRITO</b> CRUMBED PROVOLONE	10
<b>BOLINHOS DE BACALHAU</b> COD FRITTERS	11
<b>NAVALA CHIPS</b> with cheese & bacon seasoning	10
<b>GRILLED HALLOUMI</b> & roast corn	15
<b>TWICE COOKED PORK BELLY</b> & pineapple salsa	16
<b>CHORIZO EMPANADA</b>	18
<b>ANTIPASTO &amp; CURED MEATS</b> selection of cured meats, grilled vegetables & olives	28



## BBQ meat nibbles

<b>SAUSAGE</b>	10
<b>CHICKEN THIGH</b>	
<b>RUMP CAP</b>	12
<b>PORK NECK</b>	
<b>LAMB RUMP</b>	15
<b>PRAWN CUTLETS</b>	

## Bigger bites

<b>SANDUICHE DE COSTELA</b> PULLED BEEF RIB BUN Chipotle BBQ sauce and tomato relish with beer battered chips	18
<b>BOBÓ DE CAMARÃO</b> KING PRAWN HOT POT Prawns, capsicum, dende oil and coconut cream served with rice and murupi sauce	21

# HAPPY Hours

**\$5 Beers\***

**\$10 Cocktails\***

**\*CHECK OUR DAILY  
SPECIALS AT THE  
COUNTER!**

**MONDAY TO FRIDAY  
3 TO 6PM**

**SATURDAY AND SUNDAY  
12 TO 5PM**

**riobar**

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**navala.com.au**

10% public holiday surcharge | minimum \$10 card transaction | 1% card fee surcharge



**BOLINHOS DE BACALHAU**  
COD FRITTERS



**PÃO DE QUEIJO**  
CHEESE BREAD



**GRILLED HALLOUMI**  
& roast corn



**BOBÓ DE CAMARÃO**  
KING PRAWN HOT POT