

# Wednesdays & Thursdays

# Churrasco *at* Char

## CREATE YOUR OWN CHARGRILL EXPERIENCE

*Our chargrill experience was inspired by the traditional South American "Churrasco" dining experience, but we have put a tapas spin on the concept, plating smaller portions (approx. 100g each) so you can mix & match with plenty of chargrill variety! Share with your table or keep yours all to yourself. . . .*

SA SPENCER GULF KING PRAWNS with citrus & nam jim

WHOLE SQUID marinated with dill & coriander, served with seasonal pickles

ATLANTIC SALMON with wakame, sesame seeds & soy glaze

SA GAWLER RIVER QUAIL with green paw paw, cranberry & nuoc cham sauce

SA VENISON with beetroot jus & pickled blueberries

SA LAMB RIBS with green mango, fresh herbs & house made chilli jam

EYE FILLET served medium rare with red wine jus

SA MAYURA STATION WAGYU RUMP served medium rare with red wine jus

SCOTCH FILLET served medium rare with red wine jus

BAROSSA VALLEY CHEESE CO. HALOUMI with mint, balsamic soaked currants & lemon tahini dressing

CORN with chilli lime butter & parmesan

SPICED PUMPKIN with mint yoghurt & pepitas

"The Teaser"	Choose 2 dishes per person (entrée equivalent)	26
"Char Medley"	Choose 3 dishes per person (main course equivalent)	36
"Churrasco at Char"	Choose 4 dishes per person (generous main course)	46
"Chargrill Experience"	Choose 5 dishes per person (two course equivalent)	56
"Chargustation"	Choose 6 dishes per person (three course equivalent)	66

*Why not add some sides to complement your chargrill experience?*

OVEN ROASTED MUSHROOM, truffle oil, garlic thyme & fresh herbs 10

FRIES with rosemary salt & garlic aioli 9

GREEN BEANS, chilli caper dressing & almond flakes 9

GREEN SALAD with herb croutons & palm sugar vinaigrette 8