

# Char

B A R O S S A  
SET MENUS

Groups of 10+ guests

## SAMPLE MENU

### CANAPÉS

ARANCINI with baccala & prosciutto

CROQUETTES filled with Barossa La Dame, gruyere & parmesan with siracha mayo

### STARTER (all menus)

HOUSE MADE BREAD with Torzi Matthews extra virgin olive oil & aged balsamic

### ENTRÉE

HOUSE MADE DUMPLINGS chicken & prawn or vegan with Asian dipping sauce

HOUSE MADE CHICKPEA FALAFEL with Barossa haloumi, hommus, labneh & pomegranate

SA CRISPY SKIN PORK BELLY, grilled cos lettuce, du puy lentils & saffron infused fennel

### MAINS

#### FISH OF THE DAY

SA GAWLER RIVER SPATCHCOCK with sautéed exotic mushrooms, truffled polenta chips & crispy Barossa prosciutto

HOUSE MADE POTATO GNOCCHI with semi-dried heirloom tomato, roasted peppers, Torzi Matthews Barossa olives, pine nuts & Barossa Valley Cheese Co. fetta

GRAIN FED SCOTCH FILLET 300gram, served with potato gratin, broccolini & house made red wine jus

⇒ *Optional: ANGUS PURE RIB EYE 450gram + \$10 per order*

GREEN BEANS, chilli caper dressing & almond flakes

FRIES with rosemary salt & garlic aioli

### DESSERT

WHITE CHOCOLATE & BAILEYS CHEESECAKE, raspberry & house made 'Bean Addiction' coffee ice cream

HONEY & PISTACHIO MILLE-FEUILLE with poached rhubarb, orange crème pâtissière & dried meringue

YOUR CHOICE OF DAILY CHEESE SELECTION with fresh fruit & nuts, muscadelles & house made lavosh

*\*Special requests welcome*

*\*\*Dietaries /allergies are all catered for in addition to the above selections. Please ensure you advise our staff prior to arrival to give our Chefs the opportunity to prepare something extra special for them.*

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## PRICING

|   |                 |
|---|-----------------|
| 2 COURSE   Main Course & Dessert                            | \$62 per person |
| 2 COURSE   Entrée & Main Course                             | \$65 per person |
| 3 COURSE   Entrée, Main Course & Dessert                    | \$80 per person |
| 4 COURSE   Canapés, Entrée, Main Course & Dessert           | \$85 per person |
| COCKTAIL EVENTS   Roaming canapés served in our Char Garden | Please enquire  |

## TRADING HOURS

LUNCH | from 12pm Wednesday-Sunday

DINNER | from 6pm Wednesday-Sunday

## EXCLUSIVE USE

MONDAYS & TUESDAYS | Please contact us on 08 7513 7885 to discuss booking Char exclusively for your next private function

## CHRISTMAS BOOKINGS

Bon bons are included complimentary for all Christmas bookings! We are also happy to print menus with your business name and/or a special message ready on the table for guest arrival.

## PLEASE NOTE!

If COVID-19 restrictions apply at the time of your booking we will work with you to adhere to restrictions but still give you the best Char experience possible! For instance if we can only serve guests while seated we can replace roaming canapes with seated starter platters instead.

