

Char

B A R O S S A

MENU

STARTERS

HOUSE MADE BREAD (2) with Torzi Matthews extra virgin olive oil & aged balsamic	4
TORZI MATTHEWS GREEN & KALAMATA OLIVES marinated with garlic, chilli & herbs	6
ARANCINI (3) baccala & prosciutto	8
CROQUETTES (4) filled with Barossa La Dame, gruyere & parmesan with siracha mayo	10
CALAMARI FRITTI with aioli & lime	10

ENTRÉE

HOUSE MADE DUMPLINGS (6) chicken & prawn <u>or</u> vegan with Asian dipping sauce	16
HOUSE MADE CHICKPEA FALAFEL with Barossa haloumi, hommus, labneh & pomegranate	18
SA CRISPY SKIN PORK BELLY, grilled cos lettuce, du puy lentils & saffron infused fennel	20
SA VENISON CARPACCIO with raspberry, baby beetroot, macadamia & parmesan	22
SA SPENCER GULF KING PRAWNS (4) with sweet green mango & cucumber salad, peanuts & chilli caramel	24

MAINS

SA MAYURA STATION WAGYU BEEF CHAR BURGER served medium with bacon, cheese, lettuce, tomato, pickle, bacon jam & fries	25
PERI PERI CHICKEN BURGER with bacon, cheese, lettuce, tomato, jalapeños, peri peri & fries	23
HOUSE MADE POTATO GNOCCHI, with semi-dried heirloom tomato, roasted peppers, Torzi Matthews Barossa olives, pine nuts & Barossa Valley Cheese Co. fetta	30
HOUSE SMOKED DUCK BREAST with sautéed spinach, roasted heirloom carrots, spiced blood orange sauce & hazelnuts	38
FISH OF THE DAY	POA

CHARRILL

SA GAWLER RIVER SPATCHCOCK, with sautéed exotic mushrooms, truffled polenta chips & crispy Barossa prosciutto	32
SA LAMB RUMP with baba ganoush, spiced eggplant salsa, puffed black rice & pistachio	36
ANGUS PURE EYE FILLET 200gram	45
SA MAYURA STATION WAGYU RUMP 220gram	42
GRAIN FED SCOTCH FILLET 300gram	48
ANGUS PURE RIB EYE 450gram	58

All steaks are served with potato gratin, broccolini & house made red wine jus

SIDES

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

DESSERT

WHITE CHOCOLATE & BAILEYS CHEESECAKE, raspberry & house made Barossa 'Bean Addiction' coffee ice cream	14
HONEY & PISTACHIO MILLE-FEUILLE with poached rhubarb, orange crème pâtissière & dried meringue	15
CALLEBAUT CHOCOLATE MOUSSE with house made peanut butter ice cream & honeycomb	15
CHAR DESSERT TASTING PLATE	18
AFFOGATO espresso, house made vanilla bean ice cream, Frangelico, amaretto biscuit	15
DAILY SELECTION OF CHEESE with fresh fruit & nuts, muscadelles & house made lavosh	
1 selection	14
2 selections	24
3 selections	30



DINE IN & TAKEAWAY WEDNESDAY-SUNDAY | Lunch from 12noon | Dinner from 6pm
89 Murray Street Tanunda SA 5352 Barossa | Phone 7513 7885
dine@charbarossa.com.au | www.charbarossa.com.au
10% public holiday surcharge applies