



MENU

Welcome to Char Barossa.

We offer relaxed dining with a chargrill inspired seasonal menu.

Our food philosophy is simple food, done well.

We are passionate about quality South Australian produce and supporting local businesses.

Our Chefs make all elements of our dishes on site wherever possible
and we take great pride in serving them to you with friendly hospitality!

*We recognise dietary requirements & food allergies are important
and are happy to customise any dish to your requirements.
Please ask to see our dietaries menu for additional information
and speak with our friendly staff prior to ordering.*

STARTERS

HOUSE MADE FOCACCIA BREAD with Torzi Matthews extra virgin olive oil & a blend of aged balsamic & David Franz vino cotto	4pp
TORZI MATTHEWS KALAMATA OLIVES marinated with garlic, chilli & herbs	10
CROQUETTES (6) filled with chorizo, leek & mozzarella, served with siracha aioli	18
ARANCINI (3) filled with roasted pumpkin & crumbled Barossa fetta, served on a bed of rocket, topped with freshly grated parmesan & aioli	18
ATLANTIC SALMON TARTARE with miso kewpie, edamame, togarashi, toasted nori & housemade sesame Lavosh	18

ENTRÉE

HOUSE MADE DUMPLINGS (6) your choice of chicken & pork <u>or</u> vegan dumplings served with chilli, fresh herbs, crispy shallots & house made dipping sauce	22
SALT & PEPPER SPICED CALAMARI FRITTI with sauce gribiche & herbs	22
TWICE COOKED PORK BELLY, cauliflower purée, charred broccoli florets, apple emulsion & pork crackling crumb	24
CHARRED OCTOPUS, Barossa chorizo, panfried chat potato, rocket, herbs & paprika oil	24
KINGFISH CRUDO with raspberry pickled fennel, fresh apple, sumac mayo, finger lime & citrus dressing	26
SA SPENCER GULF KING PRAWNS (3) butterflied & grilled with chilli, lime & parsley butter	28



BURGERS

SA MAYURA STATION WAGYU BEEF CHAR BURGER

150g house made wagyu beef patty served medium in a brioche bun with bacon, caramelised onion, cheese, lettuce, tomato, pickle, house made bacon jam & fries 29

CRISPY FRIED CHICKEN BURGER

crispy fried free range chicken breast served in a brioche bun with bacon, cheese, lettuce, tomato, pickle, chipotle mayo & fries 27

FRIED FALAFEL BURGER

house made chickpea falafel pattie served in a brioche bun with lettuce, tomato, red onion, house pickled vegetables, cucumber dressing, aioli & fries 25

MAINS

HERB CRUSTED SA LAMB RACK with charred leek, pan-roasted heirloom baby carrots & Baba ganoush 50

TEA SMOKED DUCK BREAST, celeriac puree, caramelised witlof, gratin dauphinois & blueberry jus 42

PAN FRIED NT BARRAMUNDI with asparagus, duck fat potato & leek velouté 38

GREEK LAMB SALAD tender lamb backstrap served medium with Barossa fetta, Torzi Matthews kalamata olives, cherry tomatoes, red onion, cucumber, mesculin, & housemade Greek dressing 36

PAN FRIED HALF CHICKEN with onion soubise, sage stuffing crumb, green beans, sautéed spinach & jus gras 34

PAN SEARED HOUSE GNOCCHI, peas, asparagus & Grana Padano on a bed of white wine béchamel sauce 30

ROASTED ZUCCHINI ROLLS with housemade vegan cheese sauce, rocket, tomato sugo, semi-dried tomato & pangrattato 30

CHARGRILL MENU OVER PAGE...



CHARGRILL

SA KING HENRY PORK CHOP 450gram 42

Succulent prime cut of pork from the loin full of flavour and tenderness. Served with braised fennel, onion petals & mustard jus gras topped with crispy crackling!

SA PRIME BEEF EYE FILLET 200gram* 49

Teys eye fillet is sourced from prime beef cattle pastured in the Limestone Coast of Naracoorte, South Australia (a region renowned for producing some of the best quality meat in Australia). Grass-fed providing a more distinct, natural flavour. The melt-in-your-mouth tender texture of this tenderloin cut makes it a must try!

SA MAYURA STATION WAGYU RUMP 220gram* MBS9+ 47

Mayura Station is an award-winning Wagyu cattle station in the Limestone Coast of South Australia. Their cattle's exceptional pedigree is a distinguishing factor in the quality of their beef with its copious marbling & buttery tenderness. Fun fact: High-fat products such as molasses are usually used by cattle farmers to help in the fattening process, and Mayura Station uses chocolate instead. It gives the beef a unique flavour; sweet with a nutty undertone.

TEYS BLACK SCOTCH FILLET 300gram* 54

Handpicked cattle raised on the lush pastures of South Australia, Teys Black is crafted through a nourishing, minimum 100-day grain feeding regime. This results in beef that is consistently marbled, rich in flavour & superior quality. MSA graded beef with no added hormones, luxurious texture and unrivalled tenderness.

ANGUS YEARLING RIB EYE 450gram* MBS5+ 70

Our rib eye comes from hand selected Angus cattle in the rich fertile Murray Valley region of Victoria. Raised on the highest level of nutrition providing Australia's finest quality Angus beef on the market. MSA grading, grain-feeding & high marble scores ensures this beef is tender, moist & flavoursome. Served on the bone.

***All steaks are served with vine blistered tomato, broccolini & finished with a glaze of housemade bone marrow & red wine jus**

CHARASCO PLATTER FOR TWO 110

Our 'Charasco' experience was inspired by the traditional South American "Churrasco" dining experience to feature the chargrill. Enjoy chargrilled SA Prime Eye Fillet, SA Mayura Station Wagyu Rump, Teys Black Scotch Fillet, lamb backstrap, chicken thigh skewer, chorizo sausage & marinated squid. Complemented by charred corn on the cob, duck fat potatoes, vine blistered tomatoes, broccolini & housemade bone marrow & red wine jus. A generous main course, your platter includes approximately 300g of protein per person plus accompaniments.

**TEYS
BLACK**



AUST. EST. 1845
Mayura



SAUCES, CONDIMENTS & EXTRAS

SA SPENCER GULF KING PRAWN served on top of your steak	9
BONE MARROW & RED WINE JUS a 12hr reduction of red wine, roasted beef marrow bones, vegetables, herbs & spices	6
BLUE CHEESE & COGNAC SAUCE a creamy, rich & tangy blue cheese sauce with a hint of cognac for a luscious finish	6
HUNTER SAUCE a demi-glaze base with mushrooms, garlic, shallots, garden herbs & a hint of cream	5
AU POIVRE SAUCE four peppercorn jus with a hint of brandy & cream	5
RED CHIMMICHURRI a fine blend of extra virgin olive oil, fresh herbs, garlic, paprika & chilli	3
CARAMELISED ONION BUTTER	3
HOUSEMADE MUSTARD PLATE a trio of dijon, Horseradish & Hot English	6

SIDES

FRIES with char salt & garlic aioli	13
OVEN ROASTED MUSHROOMS, garlic, thyme & fresh herbs	14
BROCCOLINI tossed in herb butter with macadamia dukkah	13
CHARGRILLED CORN ON THE COB with siracha mayo, Grana Padano & chipotle butter	13
CAESAR COS WEDGE SALAD with shaved cured egg yolk, parmesan, crispy bacon, herbed croutons & housemade dressing	16

RARE

Very red, cool centre, soft & juicy

MEDIUM RARE

Red, warm centre, tender & juicy

MEDIUM

Pink centre, balance of firm & soft, some moisture

MEDIUM WELL

Slightly pink centre, firm with some resistance, not much moisture

WELL DONE

No pink, firm, no moisture



DESSERT

COCONUT CRÈME BRULEE with housemade mango sorbet & toasted coconut flakes	17
“PEACHES & CREAM” SEMIFREDDO with meringue, seasonal fruit & white chocolate shards	17
70% DARK CHOCOLATE FONDANT with housemade Kahlua & scorched macadamia ice cream, fresh berries & compote	17
SUMMER SPONGE with berry gel, vegan “honeycomb”, vegan whipped cream & berries	17
CHAR DESSERT TASTING PLATE a Chef’s selection of three miniature desserts	20
AFFOGATO espresso, house made vanilla bean ice cream, hazelnut liqueur, amaretto biscuit	18
INTERNATIONAL CHEESE PLATE your choice of 1, 2 or 3 cheeses from the below selections served with fresh fruit & nuts, muscadelles & housemade lavosh	16/28/38
SOFT CHEESE Paysan Breton Brie, Brittany & Pays de la Loire, France	
SEMI-HARD CHEESE Quesos Valdivieso Artisan Raw Milk Manchego, Argamasilla de Alba, Spain	
BLUE CHEESE Gabriel Coulet Roquefort, Causes de l’Aveyron, France	

DESSERT WINE & FORTIFIED

	<u>G</u>	<u>B</u>
DESSERT WINE Barossa Boy Late Harvest Semillon, 60ml Glass/375ml Bottle	11	60
TAWNY Seppeltsfield Para Grand, 45ml Glass	9	
TAWNY Rockford P.S. Marion, 45ml Glass	11	
TOKAY Seppeltsfield DP57, 45ml Glass	11	
MUSCAT Seppeltsfield DP63, 45ml Glass	11	
PEDRO XIMENEZ Turkey Flat, 45ml Glass Served Chilled	13	
2021 VP SHIRAZ Lost Wolf, 375ml Bottle		65

COFFEE & TEA

Our house coffee blend is ‘Roasters Madness’ by local Barossa producers ‘Bean Addiction’

COFFEE Cappuccino, Latté, Flat White, Long Black, Hot Chocolate, Mocha, Chai Latté	6
COFFEE Espresso, Macchiato	5
POT OF LOOSE LEAF TEA English Breakfast, Earl Grey, Chamomile, Peppermint, Lemongrass & Ginger, Organic China Sencha (Green)	5



*Our Char family thank you
for dining with us today!*

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



EAT
LOCAL
SOUTH AUSTRALIA

Minimum spend of \$30 per person applies at all times. Public holidays incur a 15% surcharge on the total bill.
All card payments incur a 1.6% surcharge which is passed on directly from our provider. Cash accepted.

Thank you for understanding & for supporting our family-owned small business