



SET MENU

Groups of 10+ guests

STARTER (all menus)

HOUSE MADE FOCACCIA BREAD with Torzi Matthews extra virgin olive oil & a blend of aged balsamic & David Franz vino cotto

ENTRÉE

HOUSE MADE DUMPLINGS (6) your choice of chicken & pork or vegan dumplings served with chilli, fresh herbs, crispy shallots & house made dipping sauce

SALT & PEPPER SPICED CALAMARI FRITTI with sauce gribiche & herbs

TWICE COOKED PORK BELLY, cauliflower purée, charred broccoli florets, apple emulsion & pork crackling crumb

MAIN

CHARGRILLED TEYS BLACK SCOTCH FILLET 300gram OR SA PRIME BEEF EYE FILLET 200gram served with vine blistered tomato, broccolini & finished with a glaze of housemade bone marrow & red wine jus

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

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

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

BROCCOLINI tossed in herb butter with macadamia dukkah

FRIES with char salt & garlic aioli

DESSERT

“PEACHES & CREAM” SEMIFREDDO with meringue, seasonal fruit & white chocolate shards

70% DARK CHOCOLATE FONDANT with Kahlua & scorched macadamia ice cream, fresh berries & compote

INTERNATIONAL CHEESE PLATE

your choice of 1 of the below cheeses served with fresh fruit & nuts, muscadelles & housemade lavosh

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

89 Murray Street Tanunda SA 5352 Barossa | Phone 7513 7885
dine@charbarossa.com.au | www.charbarossa.com.au
OPEN WEDNESDAY - SUNDAY | Lunch from 12noon | Dinner from 6pm

Char

B A R O S S A

SET MENU

Groups of 10+ guests

PRICING

2 COURSE Main Course & Dessert	\$72 per person
2 COURSE Entrée & Main Course	\$78 per person
3 COURSE Entrée, Main Course & Dessert	\$90 per person

DIETARIES/ALLERGIES & SPECIAL REQUESTS

All dietaries & allergies are 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. If our team are only advised after guests' arrival, the alternative menu choices may be more limited. Special requests or amendments to set menus are welcome at the time of booking. Please discuss with our Restaurant Manager Kyran.

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.

DECORATIONS

We welcome decorations to help celebrate special occasions! If you are coordinating the delivery of flowers/décor please coordinate with our staff prior to. Please also ensure collection of all items prior to our next dining service. And sorry, table confetti is prohibited.

CAKEAGE

Please understand that bringing food to a restaurant is generally not permitted. We do however welcome special celebration cakes but BYO does incur a charge (just as BYO wine incurs a corkage fee). A charge of \$10 per person applies and we are happy to plate and serve your cake with accompaniments for you. Alternatively our dessert menu is available.

EXCLUSIVE USE

Prefer privacy? Why not book our Char Garden and/or Restaurant exclusively for your next function? Minimum spend applies. Please contact us on 08 7513 7885 and our Restaurant Manager Kyran would be happy to discuss options with you.

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