



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 talented 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 take dietary requirements & food allergies seriously and highly recommend notifying us of any requirements prior to your arrival to ensure our Chefs adequate time to prepare. Please ask to see our dietaries menu for additional information on coeliac, gluten free, dairy free, nut free, vegetarian/vegan & garlic/onion free options, and speak with our friendly staff prior to ordering.

STARTERS

TORZI MATTHEWS KALAMATA OLIVES marinated with garlic, chilli & herbs	10
HOUSE MADE FOCACCIA BREAD	6pp
with Torzi Matthews extra virgin olive oil & aged balsamic/David Franz vino cotto blend	
HOUSE MADE GARLIC & CHEESE FOCACCIA BREAD (2)	14

ENTRÉE

ROASTED RED PEPPER ARANCINI (3) with chipotle aioli, red onion jam & freshly grated parmesan	18
JAMÓN, POTATO & PEA CROQUETTES (4) served with house made aioli	18
KARAAGE CHICKEN with lemon braised onion, sriracha mayo, freshly grated parmesan & aioli	22
HOUSE MADE DUMPLINGS (5) your choice of chicken & pork <u>or</u> vegan dumplings	24
served with chilli, fresh herbs, crispy shallots & house made dipping sauce	
SLOW BRAISED PORK BELLY crisped to order, served with harissa-spiced carrot purée,	24
blistered cherry tomato & black garlic crumb	
TUNA TARTARE with ponzu sauce, jalapeño mayo, nori salt & prawn crackers	26
BEEF TATAKI served rare, with mustard, potato crisps & seaweed	28
SA SPENCER GULF TANDOORI KING PRAWNS (2) with mango chutney, pickled beetroot & samphire	28



BURGERS

SA MAYURA STATION WAGYU BEEF CHAR BURGER	32
150g house made wagyu beef patty served medium in a brioche bun with bacon, cheese, lettuce, tomato, yellow mustard pickled chutney & sauce, served with fries & aioli	
CRISPY FRIED CHICKEN BURGER	30
crispy fried free range chicken breast served in a brioche bun with bacon, cheese, hot honey BBQ sauce, lettuce, tomato & pickles, served with fries & aioli	
PULLED PORK BURGER	28
spiced & slow cooked shredded pork shoulder with jalapeño, rocket, cucumber slaw, cheese, house made BBQ sauce & chipotle mayo, served with fries & aioli	

MAINS

PAN SEARED ATLANTIC SALMON with cauliflower purée, wild mushrooms & red wine sauce	42
BLOODY MARY STEAK SALAD marinated SA Prime Eye Fillet of Beef cooked medium rare with cherry tomatoes, celery, parsley leaves, red onion, jalapeño, cos gem lettuce leaves, crumbled feta & bloody mary dressing *dressing contains vodka	38
SPICE-CRUSTED HALF CHICKEN pan fried, served with lentil, chickpea & summer herb salad, finished with chicken jus	38
CHEF'S PIE OF THE DAY encased in Tanunda's very own Carême pastry, served with truffle mash & salad	34
CHEF-CRAFTED POTATO GNOCCHI with sage-infused burnt butter, zucchini, snap peas, asparagus & freshly grated Grana Padano	34

CHARGRILL MENU & SIDES OVER PAGE...



CHARGRILL

SA PRIME BEEF EYE FILLET 200gram* 50

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+ 52

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.

SOUTHERN GRAIN SCOTCH FILLET 300gram* 56

Handpicked Angus cattle raised on the lush pastures of Southern Australia. This premium quality beef is grain-fed for 150 days resulting in excellent marbling & tenderness. Hormone-free, MSA graded beef with a marble score of 2+, this scotch fillet cut is prized for its rich flavour & luxurious texture.

ANGUS YEARLING RIB EYE 450gram* 75

Our rib eye comes from hand selected Angus cattle in the rich fertile pastures of Naracoorte, South Australia. 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.

***All chargrilled steaks are basted in a wagyu beef tallow creating a rich, caramelised crust and bold, charred flavour. Accompanied by watercress salad & balsamic onions, we also recommend ordering sides to complement your dish.**

CHARASCO PLATTER FOR TWO 125

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, Southern Grain Scotch Fillet, karaage chicken skewers, chorizo sausage & SA Spencer Gulf King Prawns. Complemented by corn riblets, kipfler potatoes, broccolini, balsamic onions & housemade bone marrow & red wine jus. A generous main course, your platter includes approximately 300g of protein per person plus accompaniments.

SAUCES, CONDIMENTS & EXTRAS

BONE MARROW & RED WINE JUS	7
WILD MUSHROOM SAUCE	6
PEPPERCORN & COGNAC SAUCE	6
THREE CHEESE SAUCE	6
CHIMMICHURRI	4
HOUSEMADE MUSTARD PLATE a trio of dijon, Horseradish & Hot English	6
HOUSEMADE CHILLI BUTTER <u>or</u> HOUSEMADE GARLIC & HERB BUTTER	3

SIDES

FRIES, char salt & garlic aioli	14
TWICE COOKED DUCK FAT POTATOES	15
TRUFFLE MASH POTATO	15
SAUTÉED BROCCOLINI with herb butter	14
CORN RIBLETS with tajin spice & lime	14
CHOPPED SUMMER SALAD cos lettuce, cucumber, tomato, carrot, celery & palm sugar dressing	14

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, firm with some resistance, not much moisture

WELL DONE

No pink, firm, no moisture



DESSERT

CHAR DESSERT TASTING PLATE miniature dark chocolate panna cotta, white chocolate & raspberry blondie & whiskey poached pear crumble tart	20
CALLEBAUT DARK CHOCOLATE FONDANT with mixed berry compote, house made Tia Maria & espresso ice cream	17
CINNAMON WHISKEY POACHED PEAR TART with dulce de leche, honey crème pâtissière & house made cardamom ice cream	17
WARM WHITE CHOCOLATE & RASPBERRY BLONDIE with house made fig ice cream, pistachio chocolate shards & persian fairy floss	17
HOUSE MADE DUO OF SORBET mango sorbet, coconut sorbet, almond crumble, fresh berries & meringue shards	15
AFFOGATO espresso, house made vanilla bean ice cream, Frangelico & amaretto biscuit	18

CHEESE

INTERNATIONAL CHEESE PLATE your choice of 1, 2 or 3 cheeses from the below selections served with fresh fruit, nuts, muscadelles & house made 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, Causess de l'Aveyron, France	16/28/38
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*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

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Minimum spend of \$30 per person applies at all times. Public holidays incur a 15% surcharge on the total bill.

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