

Char

B A R O S S A
SET MENUS

Groups of 10+ guests

SAMPLE MENU

CANAPÉS

ARANCINI filled with roasted pumpkin & crumbled Barossa, topped with freshly grated parmesan & aioli

CROQUETTES filled with chorizo, leek & mozzarella, served with aioli

STARTER (all menus)

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

ENTRÉE

HOUSE MADE DUMPLINGS chicken & pork or vegan with chilli, crispy shallots, fresh herbs & Asian dipping sauce

TWICE COOKED PORK BELLY with charred cauliflower, kohlrabi purée & pork crackling crumb

CRISPY SEMOLINA CRUSTED BAROSSA VALLEY CHEESE CO. HALOUMI with roasted beetroot, pesto labneh, rocket & aged balsamic

MAINS

CHARGRILLED 36° SOUTH SCOTCH FILLET 300gram OR SA PRIME BEEF EYE FILLET 200gram

served with truffled pomme purée, king oyster mushroom, asparagus & house made bone marrow & red wine jus

CHARGRILLED HALF CHICKEN marinated with garlic, lemon & thyme, served with sautéed asparagus, potato gratin, crumbled bacon & onion stuffing & jus gras

HOUSEMADE GNOCCHI with char roasted seasonal vegetable puttanesca, ricotta & capers

FISH OF THE DAY

SAUTÉED SEASONAL GREENS with herbed compound butter

FRIES with char salt & garlic aioli

DESSERT

POACHED APPLE & RHUBARB GINGERBREAD CRUMBLE with house made vanilla bean ice cream & honey anglaise

70% DARK CHOCOLATE FONDANT with raspberry compote, house made buttered popcorn ice cream & candied popcorn

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

**Special requests welcome at time of booking*

***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	\$66 per person
2 COURSE Entrée & Main Course	\$72 per person
3 COURSE Entrée, Main Course & Dessert	\$88 per person

TRADING HOURS

LUNCH | from 12pm Wednesday-Sunday

DINNER | from 6pm Wednesday-Sunday

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.

