



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	5pp
<u>or</u> FLAVOURED HOUSE MADE FOCACCIA BREAD OF THE DAY	6pp
with Torzi Matthews extra virgin olive oil & aged balsamic/David Franz vino cotto blend	
<u>or</u> house made bone marrow butter	
HOUSE MADE GARLIC & CHEESE FOCACCIA BREAD (2)	14
FOUR CHEESE, CHORIZO & CHIVE CROQUETTES (4) served with house made aioli	16
HOUSE ROLLED WHOLE PRAWN SPRING ROLLS (2) with dipping sauce	18
CHARRED LEEK & GOATS CHEESE ARANCINI (3)	18
on a bed of rocket with freshly grated parmesan & aioli	
TASTING BOARD (serves 2)	52
A taste of several starters! 2 four cheese, chorizo & chive croquettes, 2 hand rolled whole prawn spring rolls, 2 leek & goats cheese arancini & 2 eye fillet carpaccio tarts	

ENTRÉE

SALT & PEPPER CALAMARI FRITTI with bean shoots, coriander, chilli & nam jim dressing	22
BAROSSA VALLEY CHEESE CO. HALOUMI	22
pan fried with a lemon & honey dressing, pea tendrils & crispy jamón	
HOUSE MADE DUMPLINGS (6) your choice of chicken & pork <u>or</u> vegan dumplings	24
served with chilli, fresh herbs, crispy shallots & house made dipping sauce	
TWICE COOKED PORK BELLY with cauliflower purée, roasted fennel, apple gel & black garlic crumb	24
EYE FILLET CARPACCIO with horseradish, pickled onion, capers & olive tapenade	26
TUNA TATAKI with wasabi mayo, sake & sesame sauce & bonito flakes	28



BURGERS

SA MAYURA STATION WAGYU BEEF CHAR BURGER	29
150g house made wagyu beef patty served medium in a brioche bun with bacon, caramelised onion, cheese, lettuce, tomato, pickle, house made bacon jam, aioli & fries	
CRISPY FRIED CHICKEN BURGER	27
crispy fried free range chicken breast served in a brioche bun with bacon, cheese, lettuce, tomato, pickle, siracha mayo & fries	
PULLED PORK BURGER	25
spiced & slow cooked shredded pork shoulder with house made slaw, mayo & BBQ sauce in a brioche bun with Barossa dill pickled cucumber & fries	

MAINS

PAN FRIED DUCK BREAST	42
with confit duck leg roll, beetroot purée & heirloom beets finished with blackberry jus	
PAN FRIED CONE BAY (WA) BARRAMUNDI	39
with pipis, tomato ragu & polenta cake	
12 HOUR SLOW COOKED BRAISED PRESSED LAMB SHOULDER	36
with truffled mash potato, baby carrots, charred shallot & lamb jus gras	
JAMÓN WRAPPED CHICKEN ROULADE	34
with cheese & bacon stuffing, served on onion soubise, sautéed spinach & pan jus gras	
CHEF'S PIE OF THE DAY	32
encased in Tanunda's very own Carême pastry, served with hand cut chips, house tomato relish & winter green salad	
HOUSE MADE POTATO GNOCCHI	32
pan seared, served with sautéed mixed mushrooms, crispy kale, white wine butter sauce & freshly grated Grana Padano	
ROASTED WINTER VEGETABLE SALAD	28
with quinoa, kale, walnuts, rocket & fresh herbs	

CHARGRILL MENU & SIDES OVER PAGE...



CHARGRILL

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+

50

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.

KILCOY DIAMOND SCOTCH FILLET 300gram* MBS2+

55

Handpicked cattle raised on the lush pastures of Kilcoy, Queensland. This award-winning brand includes a 100-day grain-finishing period for its cattle resulting in excellent marbling & tenderness. Hormone-free, MSA graded beef with a marble score of 2+, this scotch fillet cut is prized for its flavour & luxurious texture.

ANGUS YEARLING RIB EYE 450gram* MBS5+

72

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 carved.

**All chargrilled steaks come with a rich ratatouille chutney, slow-roasted Roma tomato, broccolini & a glaze of bone marrow & red wine jus. We 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, Kilcoy Pure Scotch Fillet, chicken thigh skewer, chorizo sausage & SA Spencer Gulf King Prawns. Complemented by charred corn on the cob, wagyu fat roasted potatoes, broccolini, slow-roasted Roma tomato & 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
a 12hr reduction of red wine, roasted beef marrow bones, vegetables, herbs & spices	
BLUE CHEESE & COGNAC SAUCE	7
a creamy, rich & tangy blue cheese sauce with a hint of cognac for a luscious finish	
HUNTER SAUCE a demi-glaze base with mushrooms, garlic, shallots, garden herbs & a hint of cream	6
THREE PEPPERCORN SAUCE mild, earthy, subtle spice & a hint of brandy & cream	6
RED CHIMMICHURRI a fine blend of extra virgin olive oil, fresh herbs, garlic, paprika & chilli	4
HOUSEMADE MUSTARD PLATE a trio of dijon, Horseradish & Hot English	6
HOUSEMADE BONE MARROW BUTTER	3

SIDES

FRIES , char salt & garlic aioli	14	SAUTÉED BROCCOLINI	14
ROASTED DUCK FAT POTATOES , with rosemary salt	15	OVEN ROASTED MUSHROOMS , truffle oil, garlic, thyme	15
HONEY ROASTED CARROTS , nigella seed	14	MAPLE ROASTED PUMPKIN , tahini dressing	14
BUTTERED CORN ON THE COB , aioli, parmesan & jalapeno relish	14	HARD ROASTED BRUSSEL SPROUTS with caramelised onion & bacon	14
WINTER GREEN SALAD , palm sugar dressing	12		

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 strawberry panna cotta, mango cheesecake tart & dark chocolate nemesis with raspberry sorbet	20
BAILEYS & WHITE CHOCOLATE TIRAMISU espresso soaked savoiardi biscuits layered with a Baileys liqueur mascarpone	17
“DEATH BY CHOCOLATE”	17
BANOFFEE CRÈME BRULEE with chocolate-hazelnut ice cream, milk crumb & fresh berries	16
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	16/28/38
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	



*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.

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