

# Char

## BAROSSA

### SET MENUS

Groups of 10+ guests

## SAMPLE MENU

### CANAPÉS

ARANCINI filled with mixed mushroom & parmesan with aioli

CROQUETTES filled with Spanish Jamón & mozzarella with aioli

### STARTER (all menus)

HOUSE MADE FOCACCIA BREAD with Torzi Matthews extra virgin olive oil & balsamic

### ENTRÉE

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

CRISPY SKIN PORK BELLY with pickled fennel, dill, apple purée & pork crackling crumb

CRISPY SEMOLINA CRUSTED BAROSSA VALLEY CHEESE CO. HALOUMI with za'atar spiced yoghurt, pistachio, chilli & mint

### MAINS

CHARGRILLED 36° SOUTH SCOTCH FILLET 300gram OR SA PRIME BEEF EYE FILLET 200gram served with crushed garlic & herb baby potato, caramelised onion butter, slow-roasted Roma tomato & house made bone marrow & red wine jus

PORTUGESE HALF ROASTED CHICKEN with pineapple & lime dressed crunchy slaw, red chimichurri & jalepeño relish

HOUSEMADE GNOCCHI with mixed gourmet mushrooms, parsnip shards, herb vinaigrette, Parmigiano Reggiano & truffle oil

FISH OF THE DAY

STEAMED BROCCOLINI with pistachio dukkah & butter

FRIES with char salt & garlic aioli

### DESSERT

BLUEBERRY & ALMOND FRIAND TART with summer berry compote & vanilla bean lavender cream

70% DARK CHOCOLATE & ESPRESSO MOUSSE TIRAMISU with mascarpone, raspberry & chocolate filo shards

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.

