



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
CHARRED LEEK & GOATS CHEESE ARANCINI (3)	18
on a bed of rocket with freshly grated parmesan & aioli	18
TASTING BOARD (serves 2)	
A taste of several starters! 4 four cheese, chorizo & chive croquettes,	42
2 leek & goats cheese arancini & 2 eye fillet carpaccio tarts	

ENTRÉE

SALT & PEPPER CALAMARI FRITTI with bean shoots, coriander, chilli & nam jim dressing	
BAROSSA VALLEY CHEESE CO. HALOUMI	22
pan fried with a lemon & honey dressing, pea tendrils & crispy jamón	22
HOUSE MADE DUMPLINGS (6) your choice of chicken & pork <u>or</u> vegan dumplings	
served with chilli, fresh herbs, crispy shallots & house made dipping sauce	24
TWICE COOKED PORK BELLY with cauliflower purée, roasted fennel, apple gel & black garlic crumb	
EYE FILLET CARPACCIO with horseradish, pickled onion, capers & olive tapenade	24
TUNA TATAKI with wasabi mayo, sake & sesame sauce & bonito flakes	26
	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 CONE BAY (WA) BARRAMUNDI with pipis, tomato ragu & polenta cake	39
12 HOUR SLOW COOKED BRAISED PRESSED LAMB SHOULDER	36
with truffled mash potato, baby carrots, charred shallot & lamb jus gras	
JAMÓN WRAPPED CHICKEN ROULADE with cheese & bacon stuffing,	34
served on onion soubise, sautéed spinach & pan jus gras	
CHEF'S PIE OF THE DAY encased in Tanunda's very own Carême pastry,	32
served with hand cut chips, house tomato relish & winter green salad	
HOUSE MADE POTATO GNOCCHI pan seared, served with sautéed mixed mushrooms,	32
crispy kale, white wine butter sauce & freshly grated Grana Padano	
ROASTED WINTER VEGETABLE SALAD with quinoa, kale, walnuts, rocket & fresh herbs	28

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	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 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

dine@charbarossa.com.au | www.charbarossa.com.au



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