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# DIETARIES 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	C/GF, V, DF, NF	10
HOUSE MADE FOCACCIA BREAD	V, DF, NF	5pp
<u>or</u> FLAVOURED HOUSE MADE FOCACCIA BREAD OF THE DAY	Refer to staff	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)	VT, NF	14
FOUR CHEESE, CHORIZO & CHIVE CROQUETTES (4) served with house made aioli	NF	16
CHARRED LEEK & GOATS CHEESE ARANCINI (3)	VT, NF	18
on a bed of rocket with freshly grated parmesan & aioli		
TASTING BOARD (serves 2)	NF	42
A taste of several starters! 4 four cheese, chorizo & chive croquettes, 2 leek & goats cheese arancini & 2 eye fillet carpaccio tarts		

# ENTRÉE

SALT & PEPPER CALAMARI FRITTI with bean shoots, coriander, chilli & nam jim dressing	DF, NF	22
BAROSSA VALLEY CHEESE CO. HALOUMI	C/GF, VTA, NF, GOF	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	VA, DF, NF	24
served with chilli, fresh herbs, crispy shallots & house made dipping sauce		
TWICE COOKED PORK BELLY	CA/GFA, NF	24
with cauliflower purée, roasted fennel, apple gel & black garlic crumb		
EYE FILLET CARPACCIO with horseradish, pickled onion, capers & olive tapenade	C/GF, DF, NF	26
TUNA TATAKI with wasabi mayo, sake & sesame sauce & bonito flakes	C/GF, DF, NF	28

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## BURGERS

- SA MAYURA STATION WAGYU BEEF CHAR BURGER** CA/GFA, DFA, NF 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** GFA, NF 27  
crispy fried free range chicken breast served in a brioche bun with bacon, cheese, lettuce, tomato, pickle, siracha mayo & fries
- PULLED PORK BURGER** CA/GFA, DFA, NF 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 C/GF, NF 39
- 12 HOUR SLOW COOKED BRAISED PRESSED LAMB SHOULDER** C/GF, NF 36  
with truffled mash potato, baby carrots, charred shallot & lamb jus gras
- JAMÓN WRAPPED CHICKEN ROULADE** with cheese & bacon stuffing, CA/GFA, NF 34  
served on onion soubise, sautéed spinach & pan jus gras
- CHEF'S PIE OF THE DAY** encased in Tanunda's very own Carême pastry, NF 32  
served with hand cut chips, house tomato relish & winter green salad
- HOUSE MADE POTATO GNOCCHI** pan seared, served with sautéed mixed mushrooms, VT, NF 32  
crispy kale, white wine butter sauce & freshly grated Grana Padano
- ROASTED WINTER VEGETABLE SALAD** with quinoa, kale, walnuts, rocket & fresh herbs C/GF, V, DF 28

CHARGRILL MENU & SIDES OVER PAGE...



# CHARGRILL

**SA PRIME BEEF EYE FILLET 200gram\*** CA/GFA, DFA, NF, GOFA 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+** CA/GFA, DFA, NF, GOFA 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+** CA/GFA, DFA, NF, GOFA 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+** CA/GFA, DFA, NF, GOFA 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** CA/GFA, DFA, NF, GOFA 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

<b>BONE MARROW &amp; RED WINE JUS</b> CA/GF, DF, NF, GOFA	7
a 12hr reduction of red wine, roasted beef marrow bones, vegetables, herbs & spices	
<b>BLUE CHEESE &amp; COGNAC SAUCE</b> VT, NF	7
a creamy, rich & tangy blue cheese sauce with a hint of cognac for a luscious finish	
<b>HUNTER SAUCE</b> a demi-glaze base with mushrooms, garlic, shallots, garden herbs & a hint of cream GF, NF	6
<b>THREE PEPPERCORN SAUCE</b> mild, earthy, subtle spice & a hint of brandy & cream GF, NF	6
<b>RED CHIMMICHURRI</b> a fine blend of extra virgin olive oil, fresh herbs, garlic, paprika & chilli GF, VT, DF, NF	4
<b>HOUSEMADE MUSTARD PLATE</b> a trio of dijon, Horseradish & Hot English C/GF, VT/V, DF, NF, GOF	6
<b>HOUSEMADE BONE MARROW BUTTER</b> GF, NF	3

# SIDES

<b>FRIES</b> , char salt & garlic aioli CA/GF, VT/VA, DF, NF, GOFA	14	<b>SAUTÉED BROCCOLINI</b> CA/GF, VT/VA, DFA, NF, GOF	14
<b>ROASTED DUCK FAT POTATOES</b> , with rosemary salt C/GF, VT, DF, NF, GOF	15	<b>OVEN ROASTED MUSHROOMS</b> , truffle oil, garlic, thyme	15
<b>HONEY ROASTED CARROTS</b> , nigella seed C/GF, VT, NF, GOF	14	<b>WINTER GREEN SALAD</b> , palm sugar dressing C/GF, VT/V, DF, NF, GOF	12

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# DESSERT

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

\*Contains gelatine

# CHEESE

CA/GFA, VT, NFA, GOF

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		

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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*