

C = Coeliac

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GF = Gluten Free

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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

HOUSE MADE FOCACCIA BREAD V, DF, NF	4pp
<u>or</u> FLAVOURED HOUSE MADE FOCACCIA BREAD OF THE DAY	5pp
with Torzi Matthews extra virgin olive oil & aged balsamic/David Franz vino cotto blend	
TORZI MATTHEWS KALAMATA OLIVES marinated with garlic, chilli & herbs C/GF, V, DF, NF	10
PICKLED CRUDITÉ PLATTER a selection of charred & pickled vegetables, V, DF, NF	30
marinated Torzi Matthews Kalamata olives & our house made focaccia bread	
with Torzi Matthews extra virgin olive oil & aged balsamic/David Franz vino cotto blend	

ENTRÉE

BEETROOT ARANCINI (3), rocket, freshly grated parmesan & beet aioli VT, NF	18
JALAPEÑO & THREE CHEESE CROQUETTES (4) served with house made ranch mayo VT, NF	18
HOUSE MADE DUMPLINGS (6) your choice of chicken & pork <u>or</u> vegan dumplings DF, NF, VA	
served with chilli, fresh herbs, crispy shallots & house made dipping sauce	22
TWICE COOKED PORK BELLY, C/GF, DF, NF, GOFA	24
cucumber sunomono, chilli, sesame, coriander, nam jim	
SALTBUSH DUKKAH CRUSTED KANGAROO served rare C/GF, DF, GOFA	24
with macadamia purée, rocket & radish	
CHARRED WA OCTOPUS, romesco, pickled grape & fennel salad C/GF, DF	26
SESAME SEARED TUNA, C/GF, DF, NF, GOFA	26
siracha mayo, puffed rice & chilli with a ginger sesame dressing	
SA SPENCER GULF KING PRAWNS (3) C/GF, NF	28
with nduja spiced butter, locally grown micro herbs & chorizo crumb	

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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 Jimmy's Barossa dill pickled cucumber & fries	

MAINS

CHEF'S PIE OF THE DAY encased in Tanunda's very own Carême pastry, NF	32
served with a quenelle of truffle mashed potato & mixed leaf salad	
PAN FRIED CHICKEN BREAST & MUSHROOM DUXELLE BALLOTINE C/GF, NF	34
on a bed of creamy white wine sauce with spinach & button mushrooms	
12 HOUR SLOW BRAISED SHORT RIB C/GF, NF	36
with truffle mashed potato, pea purée, charred shallots & salsa verde	
PAN FRIED SWORDFISH C/GF, DF, NF	38
with crushed Jerusalem artichoke, tomato arrabbiata sauce & soft herb salad	
HOUSE MADE POTATO GNOCCHI VT, NFA, GOF	30
pan seared with brown butter sauce, served with roasted & puréed pumpkin, sage, spinach, walnuts, ricotta & freshly grated parmesan	

Vegan ~ please contact us at least 24 hours prior to your reservation to discuss your food preferences and our Chef's will create a special dish for you based on our weekly produce.

CHARGRILL MENU & SIDES OVER PAGE...



CHARGRILL

SA PRIME BEEF EYE FILLET 200gram* CA/GFA, DFA, NF, GOFA 49

Tey's 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 49

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.

TEYS BLACK SCOTCH FILLET 300gram* CA/GFA, DFA, NF, GOFA 54

Handpicked cattle raised on the lush pastures of South Australia, Tey's Black is crafted through a nourishing, minimum 100-day grain feeding regime. This results in beef that is consistently marbled, rich in flavour & superior quality. MSA graded beef with no added hormones, luxurious texture and unrivalled tenderness.

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 steaks are served with charred shallot, onion jam & a glaze of bone marrow & red wine jus*

CHARASCO PLATTER FOR TWO CA/GFA, DFA, NF, GOFA 120

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, Tey's Black Scotch Fillet, kangaroo (served rare), chicken thigh skewer, chorizo sausage & SA Spencer Gulf King Prawns. Complemented by charred corn on the cob, wagyu fat roasted potatoes, broccolini, charred shallots & 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 GF, DF, NF, GOFA	7
a 12hr reduction of red wine, roasted beef marrow bones, vegetables, herbs & spices	
BLUE CHEESE & COGNAC SAUCE VT, NF	7
a creamy, rich & tangy blue cheese sauce with a hint of cognac for a luscious finish	
HUNTER SAUCE GF, NF	6
a demi-glaze base with mushrooms, garlic, shallots, garden herbs & a hint of cream	
THREE PEPPERCORN SAUCE GF, NF	6
mild, earthy, subtle spice & a hint of brandy & cream	
SALSA VERDE GF, VT/V, DF, NF, GOFA	5
with shallot, fresh parsley & capers; flavourful, fresh & zesty	
RED CHIMMICHURRI GF, VT/V, DF, NF	4
a fine blend of extra virgin olive oil, fresh herbs, garlic, paprika & chilli	
CARAMELISED ONION BUTTER GF, VT, NF	3
HOUSEMADE MUSTARD PLATE a trio of dijon, Horseradish & Hot English C/GF, VT/V, DF, NF, GOF	6
SA SPENCER GULF KING PRAWN (1) served on top of your steak C/GF, NF, GOF	9

SIDES

FRIES , char salt & garlic aioli	14 CA/GF, VT/VA, DF, NF, GOFA
OVEN ROASTED MUSHROOMS , garlic, herbs	15 CA/GF, VT, NF
TWICE COOKED SALT & VINEGAR POTATOES	14 C/GF, VT/V, DF, NF, GOF
BROCCOLINI , herb butter	14 CA/GF, VT/VA, DFA, NF, GOF
SPICED ROASTED PUMPKIN , sumac yoghurt	14 C/GF, VT/VA, DFA, NF
HONEY ROASTED CARROTS	14 C/GF, VT, NF, GOF
CORN ON THE COB , siracha mayo, Grana Padano	14 C/GF, VT, NF, GOF
MIXED LEAF SALAD , palm sugar dressing	12 C/GF, VT/V, DF, NF, GOF

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DESSERT

CHAR DESSERT TASTING PLATE GFA, VT*, NFA, GOF	20
miniature passionfruit panna cotta, white chocolate mousse tart & dark chocolate nemesis with raspberry sorbet	
WHITE CHOCOLATE MOUSSE, C/GF, VT, NF, GOF	17
compressed strawberries & Persian fairy floss	
“DEATH BY CHOCOLATE” GFA, VT, NFA, GOF	17
STICKY FIG & DATE PUDDING VT*, NFA, GOF	16
with butterscotch sauce, anglaise, house made vanilla bean ice cream & walnuts	
POACHED RHUBARB, CA/GF, VT/V, DF, NF, GOF	16
ginger spiced crumb, miniature meringues & dairy-free whipped cream	
AFFOGATO GF, VT*, NFA, GOF	18
espresso, house made vanilla bean ice cream, Frangelico & amaretto biscuit	
HOUSEMADE SORBET please enquire with staff for this week’s flavour(s) C/GF, V, DF, NF, GOF	

**contains gelatine*

INTERNATIONAL CHEESE PLATE **CA/GFA, VT, NFA, GOF**

your choice of 1, 2 or 3 cheeses from the below

elections served with fresh fruit & nuts, muscadelles & housemade lavosh 16/28/38

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

COFFEE & TEA

Our house coffee blend is ‘Roasters Madness’ by local Barossa producers ‘Bean Addiction’

COFFEE | Cappuccino, Latté, Flat White, Long Black, Hot Chocolate, Mocha, Chai Latté 6

COFFEE | Espresso, Macchiato 5

POT OF LOOSE LEAF TEA | English Breakfast, Earl Grey, Chamomile, Peppermint, Lemongrass & Ginger, Organic China Sencha (Green) 5



*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