

C = Coeliac

CA = Coeliac Available

GF = Gluten Free

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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

HOUSE MADE FOCACCIA BREAD V, DF, NF	4pp
<u>or</u> FLAVOURED HOUSE MADE FOCACCIA BREAD OF THE DAY <i>*refer to staff</i>	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
LEEK, CHEESE & CHIVE CROQUETTES (4) served with house made aioli VT, NF	16
CHAR ANTIPASTO PLATE (serves 2) DF, NF	36
Venison Salami, Jamón Serrano Reserva (12-14m DOP), roasted capsicum, artichoke hearts, crudité, house made hommus & toasted focaccia crisps	

ENTRÉE

SPINACH, PEA & TARRAGON ARANCINI (3) VT, NF	18
on a bed of rocket with freshly grated parmesan & green goddess dressing	
HOUSE MADE DUMPLINGS (6) your choice of chicken & pork <u>or</u> vegan dumplings DF, NF, VA	22
served with chilli, fresh herbs, crispy shallots & house made dipping sauce	
TWICE COOKED PORK BELLY C/GF, DF, NF	24
with lentil dhal, spiced apple chutney, chilli & coriander	
TERIYAKI SEARED TUNA DF, NF	26
with wakami soba noodles, sesame dressing, togarashi & wild puffed rice	
CHARRED WA OCTOPUS C/GF, DF, NF	26
with paprika potatoes, bacon vinaigrette, lemon emulsion & herb salad	
PORT LINCOLN KINGFISH CEVICHE, C/GF, DF, NF GOF	28
coconut whey, green oil, pickled daikon & finger lime	
SA SPENCER GULF KING PRAWNS (3) C/GF, DF, NF	28
with mango lime salsa & orange citrus dressing	

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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

350gram FREE RANGE KING HENRY PORK CHOP	marinated in red chimmi churri, C/GF, DF, NF	38
served with house made hummus, heirloom tomato salsa & pickled Spanish onion		
PAN FRIED CONE BAY (WA) BARRAMUNDI	with herb crushed chat potato, C/GF, NF	38
spinach velouté & roasted cherry tomatoes		
THAI BEEF SALAD	succulent steak strips with a house made marinade, C/GF, DF, NFA	36
bean shoots, heirloom cherry tomatoes, cucumber, pickled carrots, mixed leaf greens, fresh coriander, mint & peanuts		
CHARGRILLED PERI PERI HALF CHICKEN	with fried polenta & chorizo corn salsa C/GF, NF	34
CHEF'S PIE OF THE DAY	encased in Tanunda's very own Carême pastry, NF	32
served with a hand cut chips, house tomato relish & mixed leaf salad		
HOUSE MADE POTATO GNOCCHI	pan seared, served with sweet potato puree, VT, NFA	30
rocket pesto, spinach, toasted pine nuts, ricotta & freshly grated parmesan		
HARISSA ROASTED HEIRLOOM CARROTS	C/GF, V, DF, NF	28
with house made coconut labneh, pomegranate, fresh rocket & herbs		

CHARGRILL MENU & SIDES OVER PAGE...



CHARGRILL

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

Teyes 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 are served with charred shallot, roasted vine-ripened cherry tomatoes & 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 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, 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, charred shallots, roasted vine-ripened cherry tomatoes & 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	a demi-glaze base with mushrooms, garlic, shallots, garden herbs & a hint of cream GF, NF	6
THREE PEPPERCORN SAUCE	mild, earthy, subtle spice & a hint of brandy & cream GF, NF	6
RED CHIMMICHURRI	extra virgin olive oil, fresh herbs, garlic, paprika & chilli GF, VT/V, DF, NF	4
CAFÉ DE PARIS BUTTER	infused with herbs, spices, garlic, mustard, capers & horseradish GF, VT, NF	3
HOUSEMADE MUSTARD PLATE	a trio of dijon, Horseradish & Hot English C/GF, VT/V, DF, NF, GOF	6

SIDES

FRIES, char salt & garlic aioli	14 CA/GF, VT/VA, DF, NF, GOFA
OVEN ROASTED MUSHROOMS, garlic, thyme	15 CA/GF, VT, NF
TWICE COOKED POTATOES, rosemary salt, parmesan	15 C/GF, VT/V, DF, NF, GOF
BUTTERED CORN ON THE COB, siracha & lime aioli, parmesan	14 C/GF, VT, NF, GOF
SAUTÉED BROCCOLINI	14 CA/GF, VT/VA, DFA, NF, GOF
HONEY ROASTED CARROTS	14 C/GF, VT, NF, GOF
COS WEDGE SALAD, aioli, parmesan	12 C/GF, VT, NF
MIXED LEAF SALAD, palm sugar dressing	12 C/GF, VT/V, DF, NF, GOF

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DESSERT

CHAR DESSERT TASTING PLATE miniature strawberry panna cotta, GFA, VT*, NFA, GOF	20
mango cheesecake tart & dark chocolate nemesis with raspberry sorbet	
BAILEYS & WHITE CHOCOLATE TIRAMISU VT, NF, GOF	17
espresso soaked savoiardi biscuits layered with a Baileys liqueur mascarpone	
“DEATH BY CHOCOLATE” GFA, VT, NFA, GOF	17
BANOFFEE CRÈME BRULEE C/GF, VT, GOF	16
with chocolate-hazelnut ice cream, milk crumb & fresh berries	
HOUSE MADE DUO OF SORBET C/GF, V, DF, NFA, GOF	15
mango sorbet, coconut sorbet, almond crumble, fresh berries & vegan meringue shards	
AFFOGATO GF, VT*, NFA, GOF	18
espresso, house made vanilla bean ice cream, Frangelico & amaretto biscuit	

**contains gelatine*

CHEESE

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