

Char

BAROSSA

MENU

STARTERS

HOUSE MADE BREAD (2) with Torzi Matthews extra virgin olive oil & aged balsamic	4
TORZI MATTHEWS BAROSSA VALLEY OLIVES marinated with garlic, chilli & herbs	6
ARANCINI (3) baccala & prosciutto	8
CROQUETTES (4) filled with leek, Barossa chorizo & gruyere with siracha mayo	10
CALAMARI FRITTI with aioli & lime	10

ENTRÉE

DUMPLINGS (6) chicken & prawn <u>or</u> vegan with Asian dipping sauce	16
ROASTED HEIRLOOM CARROTS, chickpea skordalia, black garlic & pistachio	18
SA GAWLER RIVER QUAIL with freekeh, currants, labneh & pomegranate jus	20
SA KINGFISH CRUDO, orange, chilli palm sugar dressing & sesame seeds	22
PAN SEARED SCALLOPS (4) with avocado, finger lime & capsicum coulis	24

MAINS

WAGYU BEEF CHAR BURGER	
served medium with bacon, cheese, lettuce, tomato, pickle, bacon jam & fries	25
PERI PERI CHICKEN BURGER	
with bacon, cheese, lettuce, tomato, jalapeños, peri peri & fries	23
HOUSE MADE POTATO GNOCCHI,	
confit shallots, fresh peas, broadbeans, asparagus, olive crumb & parmesan	30
COCONUT POACHED CHICKEN BREAST,	
fresh coconut, bean shoots, snake beans, coconut & chilli sauce	33
12 HOUR BRAISED BAROSSA BON CHEVON GOAT	
with chickpeas, tomato, zucchini, olives, saffron, preserve lemon, almond & mint yoghurt	35
FISH OF THE DAY	POA

CHARGRILL

SA KING HENRY PORK CHOP 400gram	
with spring onion, bacon, purple potato, pickled seasonal vegetables & pork crackling	39
ANGUS PURE EYE FILLET 200gram	45
SA MAYURA STATION WAGYU RUMP 220gram	42
GRAIN FED SCOTCH FILLET 300gram	46
ANGUS PURE RIB EYE 450gram	52

All steaks are served with cauliflower horseradish purée, bone marrow & red wine jus

SIDES

OVEN ROASTED MUSHROOM, truffle oil, garlic thyme & fresh herbs	10
FRIES with rosemary salt & garlic aioli	9
GREEN BEANS, chilli caper dressing & almond flakes	9
GREEN SALAD with herb croutons & palm sugar vinaigrette	8

DESSERT

WHITE CHOCOLATE & BAILEYS CHEESECAKE, raspberry & house made Barossa 'Bean Addiction' coffee ice cream	14
HONEY & PISTACHIO MILLE-FEUILLE with poached rhubarb, orange crème pâtissière & dried meringue	14
CALLEBAUT CHOCOLATE FONDANT, house made sesame ice cream & tuile	15
CHAR DESSERT TASTING PLATE	16
AFFOGATO espresso, house made vanilla bean ice cream, Frangelico, amaretto biscuit	15
DAILY SELECTION OF CHEESE with house made lavosh	
1 selection	14
2 selections	24
3 selections	30



DINE IN & TAKEAWAY WEDNESDAY-SUNDAY | Lunch from 12noon | Dinner from 6pm
89 Murray Street Tanunda SA 5352 Barossa | Phone 7513 7885
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10% public holiday surcharge applies