

# DINE IN MENU

## STARTERS

HOUSE MADE BREAD (2) with local olive oil & aged balsamic	4
LOCAL OLIVES marinated with garlic, chilli & herbs	6
CROQUETTES (4) filled with leek, chorizo & gruyere with siracha mayo	8
DUMPLINGS (6) chicken & prawn <u>or</u> vegan with Asian dipping sauce	15
ASIAN FIVE SPICE FRIED SQUID with fennel & apple salad	18/28

## MAINS

WAGYU BEEF CHAR BURGER house made wagyu beef burger with fries & aioli	23
PERI PERI CHICKEN BURGER with fries & aioli	21
PRAWN SPAGHETTINI with tomato, white wine, olives, parsley & basil <i>*veg option</i>	28
SLOW BRAISED BEEF RIBS with roasted baby shallots, heirloom carrot, oyster mushroom & creamy mash	29

## CHARGRILL

200g GRASS FED ANGUS PURE EYE FILLET	42
220g SOUTH AUSTRALIAN MAYURA STATION WAGYU RUMP	40
300g 100 DAY GRAIN FED RIVERINE SCOTCH FILLET	40

*All steaks are served with duck fat kipfler potatoes, slow roasted tomato & red wine jus*

## SIDES

SEASONAL STEAMED GREENS with lemon, garlic & herb oil	9
GREEN SALAD with herb croutons, palm sugar vinaigrette	9
FRIES with rosemary salt & garlic aioli	9

## KIDS

KIDS CHAR STEAK with fries & sauce	15
KIDS CRUMBED WHITING with fries & sauce	13
KIDS CHICKEN NUGGETS with fries & sauce	12

## DESSERT

SAFFRON PANNACOTTA with rhubarb, berry compote & rhubarb ice cream	14
DARK CHOCOLATE SLICE with raspberry sorbet, salted caramel & peanut praline	15
AFFOGATO espresso, vanilla bean ice cream, Frangelico, amaretto biscuit	14
DAILY SELECTION OF CHEESE one, two or three cheese selections with house made lavosh	14/24/30

# Char



B A R O S S A

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## LUNCH

from 12pm  
Friday-Sunday

## DINNER

from 6pm  
Wednesday-Sunday