



# 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 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 recognise dietary requirements & food allergies are important  
and are happy to customise any dish to your requirements.  
Please ask to see our dietaries menu for additional information  
and speak with our friendly staff prior to ordering.*

## STARTERS

HOUSE MADE FOCACCIA BREAD with Torzi Matthews extra virgin olive oil & a blend of aged balsamic & David Franz vino cotto	4pp
TORZI MATTHEWS KALAMATA OLIVES marinated with garlic, chilli & herbs	10
CROQUETTES (6) filled with chorizo, leek & mozzarella, served with aioli	18
ARANCINI (3) filled with roasted pumpkin & crumbled Barossa fetta, served on a bed of rocket, topped with freshly grated parmesan & aioli	18

## ENTRÉE

HOUSE MADE DUMPLINGS (6) your choice of chicken & pork <u>or</u> vegan dumplings served with chilli, fresh herbs, crispy shallots & house made dipping sauce	24
TWICE COOKED PORK BELLY, charred cauliflower, kohlrabi purée & pork crackling crumb	24
SZECHUAN SPICED CALAMARI FRITTI with fresh apple, spring onion, chilli & wakame aioli	26
VENISON CARPACCIO with pickled blueberry, compressed celery, charred shallot, micro herbs & horseradish aioli	28
CRISPY SEMOLINA CRUSTED BAROSSA VALLEY CHEESE CO. HALOUMI with roasted beetroot, pesto labneh, rocket & drizzled with aged balsamic	22



## BURGERS

### SA MAYURA STATION WAGYU BEEF CHAR BURGER

150g house made wagyu beef patty served medium in a brioche bun with bacon, caramelised onion, cheese, lettuce, tomato, pickle, house made bacon jam & fries 29

### CRISPY FRIED CHICKEN BURGER

crispy fried free range chicken breast served in a brioche bun with bacon, cheese, lettuce, tomato, pickle, chipotle mayo & fries 27

### FRIED BAROSSA HALOUMI BURGER

fried Barossa haloumi served in a brioche bun with caramelised onion, charred capsicum & zucchini, beetroot relish, aioli & fries 27

## MAINS

MARINATED SA LAMB RACK, heirloom carrots, cavolo nero, skordalia, salsa verde, finished with house made bone marrow & red wine jus 50

APPLEWOOD HOUSE SMOKED DUCK BREAST with sautéed mushrooms, bok choy, soba noodles with Dashi broth & Asian herb salad 42

CHARGRILLED HALF CHICKEN marinated with garlic, lemon & thyme, served with sautéed asparagus, potato gratin, crumbled bacon & onion stuffing & jus gras 36

HOUSEMADE PARPADELLE PASTA with tomato based slow cooked beef ragout, freshly grated parmesan & fresh basil 34

HOUSEMADE GNOCCHI with char roasted seasonal vegetable puttanesca, ricotta & capers 32

CHARRED CAULIFLOWER STEAK with roasted carrot, honey & harissa hummus, walnut, rocket & chimmichurri 30

FISH OF THE DAY POA

## CHARGRILL MENU OVER PAGE...



# CHARGRILL

## SA PORK SCOTCH FILLET 300gram 38

*Succulent cut of pork full of flavour and tenderness. Served with cider braised French lentils, kipfler potatoes, witlof, herbs, a glaze of housemade bone marrow & red wine jus & crispy crackling!*

## SA PRIME BEEF EYE FILLET 200gram\* 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+ 47

*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.*

## PURE BLACK SCOTCH FILLET 300gram\* 54

*Pure Black Barley Fed Angus starts with carefully selected cattle from dedicated farmers across Southern Australia. Long fed a custom formulated natural barley ration, which results in a unique flavour (sweeter taste) and luxurious marbling. MSA graded beef with no added hormones and tenderstretched to ensure unrivalled tenderness.*

## ANGUS YEARLING RIB EYE 450gram\* MBS5+ 70

*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 on the bone.*

**\*All steaks are served with truffled pomme purée, king oyster mushroom, broccolini & finished with a glaze of housemade bone marrow & red wine jus**

## CHARASCO PLATTER FOR TWO 110

*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, Pure Black Scotch Fillet, Chef's chargrill skewer, chorizo sausage, Barossa haloumi & baby squid. Complemented by charred chipotle & parmesan sweetcorn, kipfler potatoes, king oyster mushroom, broccolini & housemade bone marrow & red wine jus. A generous main course, your platter includes approximately 300g of protein per person plus accompaniments.*



PURE BLACK



AUST. #1845  
Mayura



# HOUSEMADE SAUCES & CONDIMENTS

## BONE MARROW & RED WINE JUS

a 12hr reduction of red wine, roasted beef marrow bones, vegetables, herbs & spices 6

## HUNTER SAUCE

a demi-glaze base with mushrooms, garlic, shallots, garden herbs & a hint of cream 5

## AU POIVRE SAUCE

four peppercorn jus with a hint of brandy & cream 5

## RED CHIMMICHURRI

a fine blend of extra virgin olive oil, fresh herbs, garlic, paprika & chilli 3

## CARAMELISED ONION BUTTER

3

MUSTARD PLATE a trio of dijon, Horseradish & Hot English

6

# SIDES

FRIES with char salt & garlic aioli 13

OVEN ROASTED MUSHROOMS, truffle oil, garlic, thyme & fresh herbs 14

SAUTÉED SEASONAL GREENS with herbed compound butter 13

CHARGRILLED CORN ON THE COB with chipotle & parmesan 13

COS WEDGE SALAD with parmesan, chardonnay dressing & herbed croutons 12

## RARE

*Very red, cool centre, soft & juicy*

## MEDIUM RARE

*Red, warm centre, tender & juicy*

## MEDIUM

*Pink centre, balance of firm & soft, some moisture*

## MEDIUM WELL

*Slightly pink centre, firm with some resistance, not much moisture*

## WELL DONE

*No pink, firm, no moisture*



## DESSERT

### POACHED APPLE & RHUBARB GINGERBREAD CRUMBLE

with house made vanilla bean ice cream & honey anglaise 17

### RAW CINNAMON SCROLL

with house made black butter ice cream, Riesling poached pear & seasonal fruit 17

### 70% DARK CHOCOLATE FONDANT

with raspberry compote, house made buttered popcorn ice cream & candied popcorn 17

### CHAR DESSERT TASTING PLATE

a Chef's selection of three miniature desserts 20

### AFFOGATO espresso, house made vanilla bean ice cream,

hazelnut liqueur, amaretto biscuit 18

### DAILY SELECTION OF CHEESE

with fresh fruit & nuts, muscadelles & house made lavosh (1, 2 or 3 cheeses) 14/24/30

## DESSERT WINE & FORTIFIED

DESSERT WINE | Barossa Boy Late Harvest Semillon, 60ml Glass/375ml Bottle G B 11 60

TAWNY | Seppeltsfield Para Grand, 45ml Glass 9

TAWNY | Rockford P.S. Marion, 45ml Glass 11

TOKAY | Seppeltsfield DP57, 45ml Glass 11

MUSCAT | Seppeltsfield DP63, 45ml Glass 11

PEDRO XIMENEZ | Turkey Flat, 45ml Glass Served Chilled 13

2021 VP SHIRAZ | Lost Wolf, 375ml Bottle 65

## 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](mailto:dine@charbarossa.com.au) | [www.charbarossa.com.au](http://www.charbarossa.com.au)



**EAT**  
LOCAL  
SOUTH AUSTRALIA

*Minimum spend of \$30 per person applies at all times.  
15% public holiday surcharge applies.*

*Please note automatic surcharges apply when paying via EFTPOS. Rates vary depending on your chosen card.*