

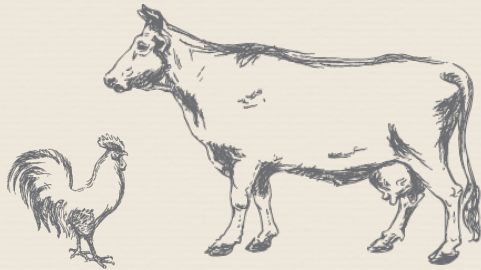
CHAR & CO

EST. 2014

Calling on its South American roots, Char&Co Churrascaria brings Gaucho culture to Double Bay through their fluid blend of South American and European traditions.

Char&Co is specialising in a variety of wood fire roasted meats from our custom Brazilian designed grill, perfectly roasted by our Gaucho head-chef Arsenio coming all the way from Porto Alegre.

All meats are sourced from Australian owned sustainable farms.



CHAR&CO

15 Knox Street, Double Bay SYDNEY
(02) 9328 5542

www.charandco.com.au

@charandcodoublebay #charandco

MENU

SHARE PLATES

HALLOUMI, handmade crispy fried cheese with balsamic honey & polenta. **\$15**

CHICKEN COXINHAS, traditional Brazilian street food. Croquets filled with chicken. (8pcs) **\$15**

BOLINHO DE QUEIJO, traditional Brazilian street food, Vegetarian croquets filled with cheese. (8pcs) **\$15**

MAIN PLATES

BRAZILIAN PLATE, bbq in one plate. Served with rice, beans, polenta, salad, farofa & carved meat of your choice. **\$25**

BEEF RUMP STEAK "PICANHA"
Fire roasted 300g steak, served with house made chimichurri sauce. **\$38**

LAMB RUMP STEAK
Fire roasted 300g steak served with house made chimichurri sauce. **\$38**

KIDS MEAL (10yo and under)
Fire roasted chicken, beef or sausages with chips and tomato sauce. **\$15**

SIDES **\$8**

Steakhouse crispy fries
Beans "Feijoada" with smoked pork
Red cabbage salad with Palmito
Rocket salad with Parmesan Cheese
Creamy potato salad
Polenta chips (10pcs)

DESERTS **\$10**

Passionfruit Mousse
Ice Cream with Topping
Fried Bananas with Dulce de Leche (6pcs)
Affogato Coffee

