



Tataki of wagyu rump cap, bonito soy, shiso and spring onions.



Pan seared market fish with king prawn, calamari, crab risotto, saffron broth and basil oil.

CHAR HAS IT ALL



Rib-eye on the bone.

Be it the perfect steak, the freshest fish, the highest quality produce or merely enjoying Darwin's most awarded and extensive wine list, Char Restaurant at the heritage listed Old Admiralty House on The Esplanade has it all, including peaceful views across Darwin Harbour.



Numus of cured local fresh fish, chilli, coriander, lime, coconut cream and squid ink tulle.



Chopped kale salad, walnut, apple, grape and mustard dressing.

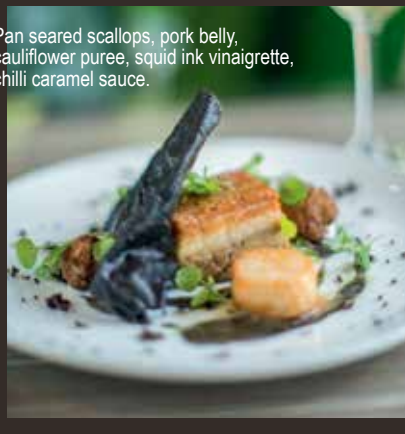
GREAT FOOD, WINE, SERVICE AND SETTING



Nolan's Private Selection. Wagyu rump cap score 9+ 24-36 months using formulations handed down from cattle feeding masters in Japan.



Free range pork rack, fried mushroom ravioli, aubergine dukka puree, green olive tapenade and jus.



Pan seared scallops, pork belly, cauliflower puree, squid ink vinaigrette, chilli caramel sauce.

Char is a much-loved steakhouse where you choose your preferred cut, the breed (be it Angus or Wagyu), feed regime (grain or grass) and time on feed, age of animal, condiments and, of course, how you'd like it cooked (no more than medium, please). Choose T-Bone, Sirloin, Rib-Eye on the bone, spice rubbed Wagyu Rump Fillet or the premium 9+ Wagyu Rump Cap. No matter how you customise your steak, such a simple dish is totally reliant on the quality of the animal and Australia raises some of the best beef in the world. At Char, just like sister eatery Cha Cha Char in Brisbane, they acquire only the best, direct from the producers. It's aged for a minimum of five weeks before it hits the Char grill and your plate. While the beef is impressive, we'd suggest you don't overlook the rest of the menu, including Darwin's freshest local fish and seafood. The sexy little sides and cellar of wine full of favourites and rare and aged wines to complement the huge flavours of the grill seals the deal. Instilling a comfort and anticipation of the unadulterated, relaxed, quality experience that is Char's ethos. Char Restaurant Darwin Cnr Knuckey St and The Esplanade, Darwin City. T: 8981 4544 www.chardarwin.com.au