

BAUMÉ

FLATBREADS - \$12

Our flatbread is made in house, hand rolled and baked in our pizza oven to give you an authentic flavour

Roasted garlic, local marinated olives, mozzarella, and fresh parsley (v)

Heirloom cherry tomatoes, charred red onion, local labna and fresh basil (v)

Sautéed mixed mushrooms, marinated local feta and thyme (v)

STARTERS - \$24

Our starters are all made in house and are designed for sharing

Garlic king prawns in white wine and parsley cream with house made crusty bread (gf/o)

Arancini of oven roasted tomatoes, basil, and mozzarella with basil aioli (v)

Lightly fried tempura battered zucchini flowers filled with goats' cheese and house made tomato sugo (v)

Tender lemon peppered calamari rings lightly fried and served with a citrus aioli (gf)

Spanish style chicken wings marinated in garlic, citrus, paprika and chilli with house made chimi churri (gf)

Fresh local whiting fillets lightly battered with house made tartare sauce

SALADS - \$24

Our salads are made with the freshest of local ingredients and are to be enjoyed as a side dish with your main meal or pizza

Nashi pear, blue cheese, pistachios, and rocket with white balsamic dressing (v) (gf)

Shaved fennel, orange, pine nuts and rocket with truffle dressing (v) (gf)

Local mixed leaf salad, with balsamic dressing (v) (gf)

PASTA - \$28

Our pastas are made with the freshest of ingredients and are served topped with parmesan

Linguine "Gamberoni" with king prawns, cherry tomatoes, fennel, basil, and rosé sauce

Pappardelle with swiss brown mushrooms and shallots in a garlic cream (v)

Penne "bolognaise" with ground pork and veal mince in our house made tomato sugo



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EXTRA LARGE PIZZA - \$36

(GF Option Available 25 cm base - \$24) we also offer vegan cheese

Our pizza dough is made in house and left to prove for three days giving a lighter feel, it is then hand rolled and baked in our imported Moretti pizza oven to give an authentic flavour in a full 40cm family size

SHARED MAINS - \$46

Our chef has designed our mains to share for two or more and are perfectly paired with our selection of sides

Slow braised Italian lamb shoulder marinated in garlic, cabernet, rosemary and served with jus (gf)

Chicken “Marsala” breast medallions with marsala cream sauce, mushrooms, grapes, oregano (gf)

Twice cooked tender pork belly with chilli caramelised apple chutney and red wine jus (gf)

Pan roasted Australian Barramundi fillet with lemon butter & tomato caper salsa (gf)

Pan seared Bavette Steak served Medium Rare with house made chimi churri (gf)

SIDES - \$14

Our chef's delicious sides are to enjoy with your main meals

Wood roasted cauliflower, blue cheese, parsley, and cashews (v) (gf)

Baked kipfler potatoes with olives and rosemary (v) (gf)

Honey roasted pumpkin, green beans, and toasted almonds (v) (gf)

Sweet potato and broccolini with chilli and macadamia (v) (gf)



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Desserts

Italian style tiramisu with savoiardi, coffee and mascarpone, dusted with chocolate	\$16
Churros with cinnamon sugar, vanilla bean ice cream and rich chocolate sauce	\$16
Salted caramel panna cotta with caramel, peanut, and popcorn brittle (gf/o)	\$16
Affogato Vanilla bean ice cream served with a fresh espresso shot and Liqueur	\$16
Affogato Vanilla bean ice cream served with a fresh espresso shot	\$8
Handmade Petit fours, please ask your waiter for today's selection	\$2.50

Coffee

	Cup	Mug
Short Black	\$4.50	
Long Black	\$4.50	
Flat White	\$4.50	\$5
Latte	\$4.50	\$5
Cappuccino	\$4.50	\$5
Chai	\$4.50	\$5
Mocha	\$4.50	\$5
Hot Chocolate	\$4.50	\$5

Tea

Earl Grey	\$4.50
English Breakfast	\$4.50
Green	\$4.50
Chamomile	\$4.50
Peppermint	\$4.50

