

# BAUMÉ

RESTAURANT

At Baumé (pronounced bow - may) we source the best of local ingredients & tend to them with love & care to create a casual dining style experience

Start with some tasting plates to tempt the taste buds, then enjoy our shared signature dishes; created to be served between two accompanied by a range of garden-fresh sides & salads. Be sure to try from our extensive range of delicious pastas & house made pizzas

We also offer an extensive range of beers, liqueurs, an exceptional wine list & cocktails to wet your appetite.

Don't forget to enjoy some of our hand-crafted desserts after your meal with a coffee or tea

**Baumé Restaurant | 119 McDonald's Rd, Pokolbin, NSW, 2320 | Phone: 02 4993 3705**



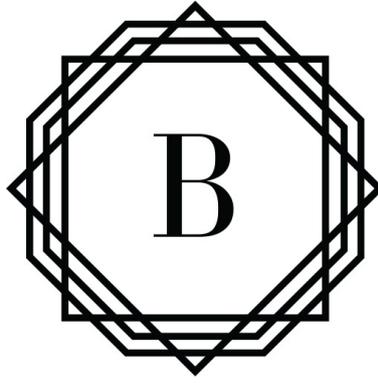
@beneanwinery



Ben Ean



Baumé



## **FLATBREADS | \$12**

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

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

Heirloom cherry tomatoes, feta & fresh basil (v)

Sautéed mixed mushrooms, marinated feta & thyme (v)

## **STARTERS & LIGHT MEALS | \$26**

*Our starters are all made in house and are designed for sharing or as a lighter meal option*

Sizzling garlic king prawns, in a creamy sauce with shallot, parsley & toasted bread (gfo)

Baked brie with honey & thyme served with crisp bread, grapes, pecans & pear (gfo)

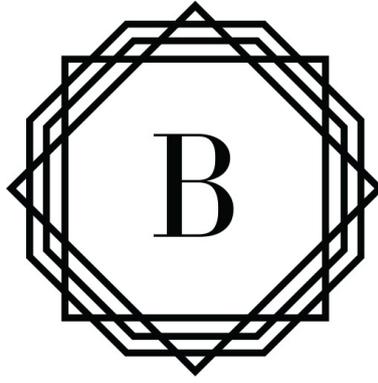
Arancini of oven roasted tomatoes, basil & mozzarella with basil aioli (v)

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

Field mushrooms stuffed with ricotta, spinach & pine nuts, served with tomato sugo (v) (gf)

Spanish chicken wings marinated in garlic, citrus, thyme & chilli with chimi churri (gf)

*\*Please advise your waitperson of any allergies or dietary requirements when placing your order*



## **SALADS | \$18**

*Our salads are made with the freshest of local ingredients to be enjoyed as a side dish with your main meal or on its own as a light meal*

Roma tomato, rustic croutons, Spanish onion, bocconcini & baby spinach with balsamic dressing (v) (gfo)

Orange segments, shaved fennel, pine nut, parmesan & rocket leaves with truffle dressing (v) (gf)

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

## **PASTA | \$36**

*Our pastas are familia size portions (400gm) topped with parmesan  
Ideal for sharing between two*

Papperdelle "carbonara" with bacon, onion, garlic & white wine cream sauce

Linguine "gamberoni" with king prawns, cherry tomatoes, basil, fennel & rosé sauce

Penne "bolognese" with ground pork & veal mince in rich tomato sugo

Potato gnocchi "alla Gricia" tossed through burnt butter, sage, spinach & topped with pine nuts & ricotta cheese (v) | \$30

Casarecce "a limone" with sauteed garlic, mushrooms, onion & broccolini tossed through a lemon, white wine, parsley butter sauce (v) | \$30

## **GOURMET PIZZA | \$38**

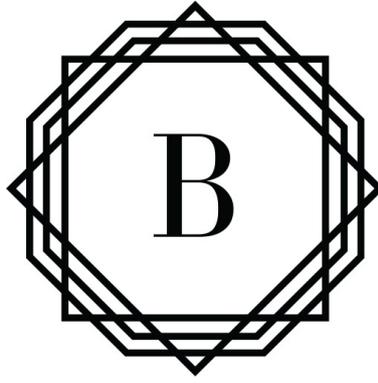
### **MARGHERITA PIZZA | \$32**

*Our pizzas are made fresh using authentic Italian methods & the finest locally sourced ingredients*

*Note: our pizza size is a full 40cm old fashioned family size of 8 large slices*

*Kids Under 12 size pizza (please ask about topping options) | \$12*

*(Gluten free option available on a 25 cm base) we also offer vegan cheese | \$24*



## MAINS | \$58

*Our chef has designed our 500gm mains to share between two in the middle of the table & enjoyed with our selection of side dishes*

6-hour slow braised Italian style lamb shoulder with rosemary & red wine jus (gf)

Twice cooked pork belly with a pear and ginger chutney & honey, orange jus (gf)

Chicken "saltimbocca" filled with prosciutto, sage and mozzarella in white wine, parsley & butter sauce (gf)

Tasmanian salmon fillets oven baked with a pineapple, mint & macadamia salsa - served medium (gf)

14 hour slow roasted beef brisket served with braised cabbage, bacon & hickory smoked bourbon BBQ glaze (gf)

## SIDES | \$16

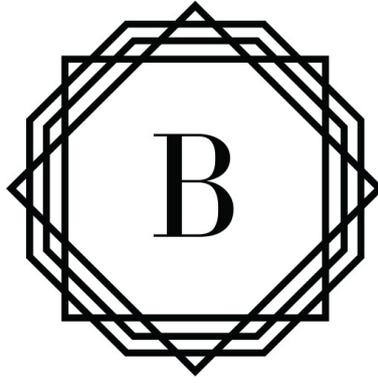
*Our delicious sides for two people to accompany your main meals or even on their own*

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

Baked kipfler potatoes with roast garlic, olives & rosemary (v) (gf)

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

Roasted sweet potato, broccolini tossed in chilli & macadamia butter (v) (gf)



## DESSERTS | \$20

*All desserts are made in house and are designed to share between two*

### **Espresso Martini Tiramisu**

Espresso martini infused Savoiardi biscuits layered w/ mascarpone coffee mousse & dark chocolate, served w/ almond biscotti  
(contains alcohol and caffeine, not suitable for children)

### **Basque Burnt Cheesecake (gf)**

Vanilla bean flavoured Basque cheesecake served w/ mixed berry compote, fresh seasonal berries & cranberry shortbread

### **Spiced Crème Brûlée (gf)**

Vanilla bean, ginger & spice infused custard, served w/ glazed popcorn, mixed nuts, caramel pecan ice cream & warm salted caramel sauce

### **Sticky Date Pudding**

Classic sticky date pudding served w/ Biscoff crumb, vanilla ice cream & Petersons Muscat butterscotch sauce

### **Chocolate Lava Cake (gf) (vegan & df option available)**

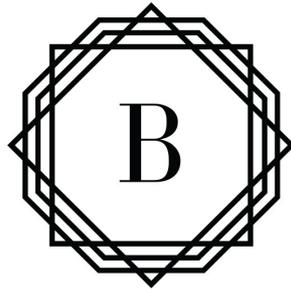
With a rich molten chocolate center, served w/ chocolate ganache, honeycomb crumb, marshmallows & vanilla ice cream

### **Affogato | \$10**

Vanilla bean ice cream served with an espresso shot

### **Affogato w/ Liqueur | \$18**

Vanilla bean ice cream served with an espresso shot & Liqueur



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**Enjoyed your dining experience?  
Leave us a review on Trip Advisor or Facebook!  
We love hearing our customers feedback**

**Lunch 7 Days  
11am till 4pm  
Thursday to Monday Nights  
From 6pm**

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