



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

Fresh garlic, local marinated olives, fresh parsley & local olive oil (v)

Wood fired tomatoes, garlic, bocconcini & fresh basil (v)

Sautéed mixed mushrooms, garlic, marinated local feta & thyme (v)

Mediterranean za'atar, herbs and spices, goats cheese (v)

STARTERS & LIGHT MEALS | \$26

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

House made Mediterranean fish croquettes lightly fried with tartare sauce and lemon

Baked brie with honey & thyme served with crisp bread, grapes, walnuts & 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)

PASTA | \$36

Our pastas are made in house with the freshest of ingredients topped with parmesan

Spaghetti "putenesca" with capers, olives, white anchovies, parsley & chili tomato sugo (vo)

Papperdelle "boscaiola" with sautéed bacon, onion, mushrooms & garlic in a cream sauce

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

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

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

Orecchiette "primavera" tossed with honey roasted pumpkin, peas and mascarpone (v) | \$30

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 cos leaves with balsamic dressing (v) (gfo)

Mandarin segments, shaved fennel, almonds, parmesan & mixed leaves with truffle dressing (v)(gf)

Nashi pear, blue cheese, walnuts & mixed leaves with white balsamic dressing (v) (gf)

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 mains to share 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 lemon butter sauce (gf)

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

14 hour slow braised beef brisket served with cabbage, bacon & hickory BBQ bourbon 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)

Crispy fried chat 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

Coldset Vanilla Bean Cheesecake

Upside down coldset vanilla bean cheesecake topped with an assortment of favourite biscuit and chocolates (gfo)

Tiramisu

Traditional tiramisu made with coffee and liqueur soaked savoiardi biscuits layered with mascarpone and topped with chocolate and biscotti

Vanilla Bean Panna Cotta

Vanilla bean panna cotta topped with mixed berry compote and served with cranberry shortbread (gf)

Sticky Date Pudding

Classic sticky date pudding topped with butterscotch sauce and served with caramel pecan ice cream

Churros Bowl

Cinnamon dusted churros bowl filled with vanilla bean ice cream & topped with rich chocolate sauce

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

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