



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

No Split Bills

10% Surcharge on Sundays & Public Holidays

1.95% Surcharge applies to all credit cards

To avoid fees on MasterCard & Visa debit cards please insert & select cheque or savings

FLATBREADS | \$14

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)

Vine ripened tomatoes, garlic, parmesan & fresh basil (v)

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

Honey roasted pumpkin, goats' cheese and sage (v)

STARTERS & LIGHT MEALS | \$28

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

Mushrooms stuffed with Artichokes, Sun dried tomato, feta spinach and pine nuts served with tomato sugo (v) (gf)

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)

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

Spanish chicken wings marinated in garlic, citrus, herbs & chili with chimi churri (gf)

Lightly battered local whiting fillets with house made tartare sauce & lemon

PASTA | \$38

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

Penne "amartricana" with Chorizo, pepperoni, bacon, chilli & tomato sugo

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

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

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

Potato gnocchi "cacciatore" with oregano, olives, onion, garlic & tomato sugo (v) (vgo)| \$30

SALADS | \$20

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

Caesar salad with croutons, parmesan, bacon, egg, anchovies and baby cos (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 | \$60

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)

Skinless slow roasted pork belly medallions with a grape & sweet marsala cream sauce (gf)

Chicken saltimbocca filled with prosciutto, sage & bocconcini with lemon butter sauce (gf)

Barramundi fillets oven baked with vine ripened tomatoes and lemon, parsley caper butter (gf)

14 hour slow braised beef brisket with roasted mushrooms and eschalots in Diane sauce (gf)

SIDES | \$20

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

Our desserts are made in house by master pastry chef Steven Bampton and are designed to share between two

Macadamia Nut Tart

Macadamia nut tart with vanilla ice-cream and honey vanilla sauce

Golden Syrup Pudding

Steamed golden syrup pudding with Grand Marnier custard and honeycomb ice-cream

Lime Cheesecake

Marscapone and cream cheese cold cheesecake topped with perry jelly and pecan baked crumble

Chocolate Delight

Gluten Free choc brownie disc with a chocolate bombe mousse on top with mini bon vivant (gf)

Frozen Meringue Ice Cream Stack

Vanilla ice-cream and raspberry sorbet sandwiched between meringue discs coated in cream chantilly and fresh berries (gf)

Poached Pear

Pear poached in red wine served on a brown butter victoria sponge with Grand Marnier custard

Cheese Board

Chefs selection of brie, blue and cheddar. Served with quince paste, toasted nuts, fruit and crackers (gfo)

Affogato | \$10

Vanilla bean ice cream served with an espresso shot

Affogato w/ Liqueur | \$18

Vanilla bean ice cream served with an espresso shot and Liqueur

Lunch 7 Days

11am till 3pm

Thursday to Monday Nights

6pm till 8:30pm

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