



# 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 & 15% on 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*

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

Wood fired tomatoes, bocconcini, fresh garlic & fresh basil

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

## STARTERS & LIGHT MEALS | \$28

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

Burrata with balsamic tomatoes, pinenuts, basil, seasonal fruit and toasted flat bread(v)(gfo)

Frito misto of calamari, school prawns & whiting lightly fried & served with a citrus aioli(gf)

Arancini of truffled mixed mushrooms, thyme & feta served with basil aioli (v)

Spinach, ricotta & parmesan filled filo pastry cigars served with spiced yoghurt (v)

Slow baked tender lamb ribs, with blackened corn & tomato salsa with chipotle aioli(gf)

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

Fresh local soft shell crab lightly battered with house made nam jim sauce

Seared scallops wrapped in prosciutto with balsamic, creamy fetta, pistachio & pomegranate (gf)

## PASTA | \$38

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

Fettuccini “carbonara” with garlic, onion, bacon & shallots in a cream sauce

Spaghetti “del mare” with crab, chilli, basil, shallots, capers, garlic & lime in olive oil (vo)

Linguine “gamberoni” with king prawns, cherry tomatoes, basil, fennel & rose sauce (vo)

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

Potato gnocchi "Siciliana" tossed with cherry tomatoes, olives, oregano & tomato sugo (v)

## 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***

Local Fig, goats cheese, pomegranate, pistachio & rocket with balsamic dressing (v) (gf)

Peach, cherry tomato, basil, bocconcini, macadamia & spinach with truffle dressing (v) (gf)

Nashi pear, parmesan, pinenut & 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 with rosemary & red wine jus (gf)

Twice cooked pork belly with a peach & ginger chutney & honey orange jus (gf)

12 hour braised beef brisket with roasted mushrooms & eschalots in Dianne sauce (gf)

Sumac spiced barramundi fillets oven baked with local figs & hummus & lime aioli (gf)

Pan fried chicken breast “Cacciatore” with roasted tomatoes, olives, onion & oregano (gf)

Tender confit duck leg with braised red cabbage, orange marmalade & marsala jus (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)

Chat potatoes with roast garlic, olives & parsley (v) (gf)

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

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

Roasted brussel sprouts with crispy fried speck, parmesan & pistachios (vo) (gf)

## DESSERTS | \$16

*Our desserts are made in house by master pastry chef Steven Bampton*

### Sticky Date Pudding

Traditional sticky date pudding with butterscotch sauce and vanilla bean ice cream.

**Wine Pairing:** Savannah Estate Muscat \$10/60ml

### Vanilla Creme Brulee

Vanilla creme brulee with blueberry compote and cats tongue biscuits (gf)

**Wine Pairing:** Petersons Botrytis Semillon \$10/100ml

### Tropical Island Coconut

Tropical island coconut filled with vanilla mousse, pineapple centre on a banana cake and malibu syrup

**Wine Pairing:** Savannah Estate Moscato \$12

### Summer Berry Trifle

Summer berry trifle with cider jelly berries, poached peach, French sponge cake, vanilla custard and whipped cream

**Wine Pairing:** Raspberry Brut Spritzer \$12

### Dirty Chai and White Chocolate Mousse

Dirty Chai and white chocolate mousse layered with chocolate ganache centre and chocolate coffee lid (gf)

**Wine Pairing:** Savannah Estate Tawny \$10/60ml

### New York Baked Cheesecake

New York style white chocolate baked cheesecake with raspberry sauce, passionfruit curd and brandy snap basket.

**Wine Pairing:** Petersons Madeira \$20/60ml

### Cheese Board | \$20

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**