



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

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

Flatbreads | 15

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 | 30

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)

Tender Lemon Peppered Calamari Rings Lightly Fried and Served with a Citrus Aioli (gf)

Arancini of Roasted Tomatoes, Basil and Mozzarella served with Basil Aioli (v)

Sizzling Garlic King Prawns, in a Creamy Sauce with Shallot Parsley and Toasted Bread

Battered Zucchini Flowers Filled with Ricotta and Goats Cheese with Rich Tomato Sugo (v)

Spanish Chicken Wings Marinated in Garlic, Citrus, Thyme & Chili with Chimi Churri (gf)

Slow Baked Tender Lamb Ribs, with Blackened Corn & Tomato Salsa with Chipotle Aioli (gf)

Pasta | 40

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

Linguine "Gamberoni" with King Prawns, Cherry Tomatoes, Basil, Fennel & Rose Sauce (vo)

Spaghetti "Bolognese" with Ground Pork & Veal Mince in Rich Tomato Sugo

Pappardelle "Amatriciana" with Bacon, Pepperoni, Chorizo, Chili, Garlic in Rich Tomato Sugo

Salads | 24

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 Radicchio, Witlof, Pomegranate, Danish Fetta and Walnuts with Balsamic Dressing (v) (gf)

Fresh Rocket, Shaved Fennel, Mandarin and Pine Nuts with Truffle Dressing (v) (gf)

Nashi Pear, Parmesan, Pinenut & Mixed Leaves with White Balsamic Dressing (v) (gf)

Gourmet Pizza | 40

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

Margherita Pizza - \$34

Kids under 12 Size Pizza (Please ask about topping options) | \$15

(Gluten Free option available on a 25 cm base) we also offer vegan cheese

Mains | 64

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 Braised Apple and Fennel and Apple Cider Jus (gf)

12-Hour Braised Beef Brisket with Roasted Mushrooms & Eschalots in Dianne Sauce (gf)
(Please allow for up to a 30-minute cook time)

Lemon Peppered Barramundi Fillets Oven Baked with Green Olive, Caper and Lime Salsa (gf)

Tuscan Style Chicken Breast with Sundried Tomatoes, Spinach, Oregano and Cream 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)

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)

Desserts | 18

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: 10/60ml
Savannah Estate Muscat

Key Lime Pie

Key Lime Pie Served with a Zesty
Citrus Sauce

Wine Pairing: 10/100ml
Petersons Botrytis Semillon

Cherry Pear and Strawberry Baked Crumble

Spiced Streusel Topping with Vanilla
Ice Cream and Vanilla Custard (gf)

Wine Pairing: 14
Savannah Estate Moscato

Creme Caramel

Creme Caramel with Chambord and
Triple Sec Strawberry Toffee Sauce
and Mixed Berry Salad (gf)

Wine Pairing: 12
Savannah Estate Moscato

Triple Chocolate Mousse

White, Dark and Milk Chocolate
Mousse Separated with a Ruby
Chocolate Ganache and Smashed Oreo

Wine Pairing: 10/60ml
Savannah Estate Tawny

Snickers Cheesecake

Snickers Cheesecake, Oreo Biscuit
Crumb, Salted Caramel, Peanut and
White Chocolate Cold Set Cheesecake

Wine Pairing: 20/60ml
Petersons Mad Era (Liqueur Verdelho)

Vegan Chocolate Brownie

Vegan Chocolate Brownie, Coconut
Yoghurt Sauce and Berry Compote

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