

BAUMÉ

RESTAURANT

At Baumé (pronounced bow-may), we take pride in celebrating the flavours of the Hunter Valley. Our carefully selected local ingredients are prepared with love to craft a relaxed and welcoming family-style dining experience.

Begin your meal with small tasting plates to awaken your palate, then indulge in our signature shared dishes, designed to be enjoyed together in the middle of the table with an array of fresh sides and salads.

For something lighter, explore our house-made wood-fired pizzas or hearty pastas.

Be sure to end your meal on a sweet note with our handcrafted desserts, paired perfectly with a coffee, tea, or a soothing digestif.

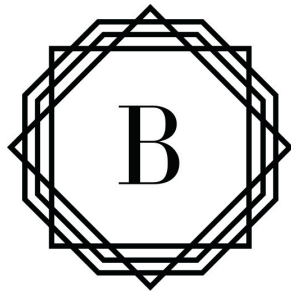
No Split Bills

10% Surcharge on Sundays & 15% on Public Holidays

5% service fees on group bookings over 10 adults

1.95% Surcharge applies to all credit cards

For fee-free transactions with Mastercard and Visa debit cards,
please insert your card and select "cheque" or "savings"



FLATBREADS | \$15

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

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

Wood-fired tomatoes, parmesan, confit garlic & fresh basil

Sautéed mixed mushrooms, confit 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.

Blue swimmer crab, mango and avocado terrine with truffle dressing and toasted bread

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

Arancini of roasted tomatoes, basil and mozzarella served with basil aioli (v)

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

Port Stephens natural pacific oysters freshly shucked with mignonette dressing (gf)

Spanish chicken wings marinated in garlic, citrus, thyme, and chilli with chimichurri (gf)

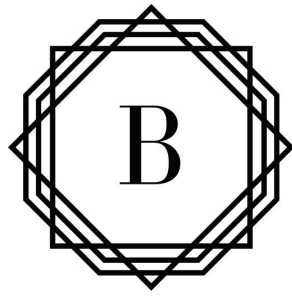
Lamb liver and brandy pate with cornichons, chutney, pickles and crisp bread (gfo)

Crispy fried chilli and lime spiced whitebait with housemade tartare sauce. (gf)

GOURMET PIZZA | \$40 MARGHERITA PIZZA | \$34

Our pizza dough is made in-house and left to prove for three days giving a lighter feel, it is then hand rolled and baked in our pizza oven to give an authentic flavour.

Please see wait staff for today's selection of chef's gourmet range of wood fired pizzas.



PASTA | \$40

Our pasta is made in-house with the freshest of ingredients topped with parmesan.

Linguine “Gamberi” with king prawns, cherry tomatoes, basil, fennel, and rose sauce. (vo)

Fettuccini “Bosciaola” with onion, bacon, mushrooms and shallots in a cream sauce (vo)

Spaghetti “Bolognese” with ground pork and veal mince in rich tomato sugo

Pappardelle “Amatriciana” with bacon, pepperoni, chorizo, chilli, garlic in rich tomato sugo

Spaghetti “Del Mare” with crab, lime, chilli, garlic, capers, onion, herbs and olive oil (vo)

Fettuccini “Primavera” with asparagus, peas, zucchini, tomatoes mint and mascarpone (v)

MAINS | \$64

Our chef has designed our mains to share in the middle of the table & enjoyed with our selection of side dishes.

Slow braised Italian style lamb shoulder with potato puree and red wine jus (gf)

Twice-cooked pork belly with lentils, apple radish, watercress and apple cider jus (gf)

12-hour beef brisket with mushrooms, peas, eschalots and red wine jus (gf)

Tuscan-style chicken breast with tomatoes, zucchini, asparagus, onion and pinenuts (gf)

Dukkha crusted snapper fillets with baba ghanoush, sautéed mushrooms and chickpeas (gf)

Eggplant parmigiana with house-made tomato sugo, basil, parmesan and mozzarella -**\$48**

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, blue cheese, almonds & mixed leaves with white balsamic dressing (v) (gf)

SIDES | \$22

Our chef's delicious sides to enjoy with your main meals or even on their own.

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

Baked chat potatoes with roast garlic, olives, and rosemary (v) (gf)

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

Roasted sweet potato, broccolini tossed in chilli and 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: Savannah Estate Muscat \$10/60ml

Key Lime Pie

Key lime pie served with a zesty citrus sauce

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

Cherry Pear and Strawberry Baked Crumble

Spiced streusel topping with vanilla ice cream and vanilla custard (gf)

Wine Pairing: Savannah Estate Moscato \$12

Creme Caramel

Creme Caramel with Chambord and triple sec strawberry toffee sauce and mixed berry salad (gf)

Wine Pairing: Raspberry Brut Spritzer \$12

Triple Chocolate Mousse

White, dark and milk chocolate mousse separated with a ruby chocolate ganache and smashed Oreo

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

Snickers Cheesecake

Snickers cheesecake, Oreo biscuit crumb, salted caramel, peanut and white chocolate cold set cheesecake

Wine Pairing: Petersons Madeira \$20/60ml

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