



# BAUMÉ

RESTAURANT

---

## PIZZA, PASTA & SALAD SET MENU | \$44 PP

**Minimum 10 pax**

**A chefs hand selection of pizza, pasta & salad for the whole table to enjoy!**

---

### PASTA

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

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

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

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

### SALADS

Local radicchio, witlof, pomegranate, Danish feta 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)

### PIZZA

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

(Gluten Free Option Available on a 25 cm base) we also offer vegan cheese. These items are available on request

### DESSERT UPGRADE | \$10 PP

Dessert of the Day - Handmade dessert from the Ben Ean Patisserie

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



# BAUMÉ

RESTAURANT

---

## STANDARD SET MENU | \$65 PP

Minimum 10 pax

---

### FLATBREADS

Chef's selection of flatbreads

### MAINS

Slow braised Italian style lamb shoulder with potato puree 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)

### SIDES & SALADS

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

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

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

### DESSERT UPGRADE | \$10 PP

Dessert of the Day - Handmade dessert from the Ben Ean Patisserie

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



# BAUMÉ

RESTAURANT

---

## BAUMÉ SET MENU | \$80 PP

Minimum 10 pax

---

### FLATBREAD & STARTER

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

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

### MAINS

Slow braised Italian style lamb shoulder with potato puree 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)

### SIDES & SALADS

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

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

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

### DESSERT

Dessert of the Day - Handmade dessert from the Ben Ean Patisserie

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



# BAUMÉ

RESTAURANT

---

## PREMIUM SET MENU | \$110 PP

Maximum 15 pax

---

### STARTERS

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

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

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

### MAINS

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

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

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

### SIDES & SALADS

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

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

Fresh rocket, shaved fennel, mandarin and pine nuts with truffle dressing (v) (gf)

### DESSERT

Dessert of the Day - Handmade dessert from the Ben Ean Patisserie

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