

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

Pappardelle “Siciliana” with chicken, chorizo and prawns, in a semi-dried tomato cream

Spinach & ricotta ravioli “Primavera” with pesto, mascarpone and basil (v)

SALADS

Local radicchio, witlof, pomegranate, Danish feta and walnuts with balsamic dressing (v) (gf) (c)

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

Nashi pear, parmesan, walnuts & mixed leaves with white balsamic dressing (v) (gf) (c)

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

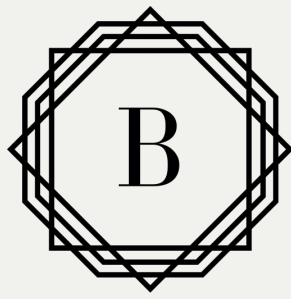
Dessert of the Day - Handmade dessert from the Ben Ean Patisserie

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) (c)

Moroccan chicken breast with roasted tomatoes, mushrooms and chickpea cream sauce (gf)

Macadamia crusted ocean trout fillets with pea puree, asparagus and salsa verde (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

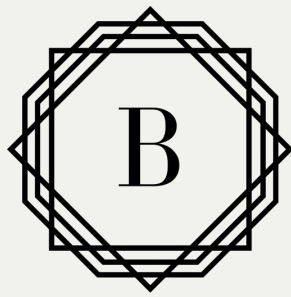
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BAUMÉ

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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) (c)

Moroccan chicken breast with roasted tomatoes, mushrooms and chickpea cream sauce (gf)

Macadamia crusted ocean trout fillets with pea puree, asparagus and salsa verde (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

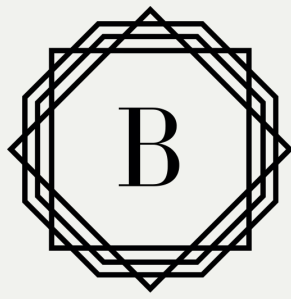
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PREMIUM SET MENU | \$110 PP

Maximum 15 pax

STARTERS

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

Dukkha crusted tuna, avocado puree, salmon pearls with watermelon & cucumber salsa (gf) (c)

Baked Brie with honey & thyme, pinenuts, seasonal fruit and toasted flatbread (v) (gfo)

MAINS

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

Moroccan chicken breast with roasted tomatoes, mushrooms and chickpea cream sauce (gf) (c)

12-hour beef brisket with sauteed speck, peas, eschalots and seeded mustard jus (gf)

SIDES & SALADS

Oven 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, blue cheese and pine nuts with truffle dressing (v) (gf) (c)

DESSERT

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