

BAUMÉ

RESTAURANT

BAUMÉ (PRONOUNCED BOW-MAY),
OFFERS A SHARED-STYLE DINING EXPERIENCE,
SHOWCASING BOLD FLAVORS AND QUALITY INGREDIENTS.
DESIGNED TO BE ENJOYED TOGETHER, OUR MENU
FEATURES CAREFULLY CRAFTED DISHES ALONGSIDE THE
FAMOUS PIZZAS, ALL COMPLEMENTED BY A CURATED
SELECTION OF HUNTER VALLEY WINES.

TO FINISH, INDULGE IN A DESSERT HANDCRAFTED AT THE
BEN EAN PATISSERIE, THE PERFECT FINALE TO YOUR
DINING EXPERIENCE.

MENU ALSO AVAILABLE IN CHINESE / KOREAN

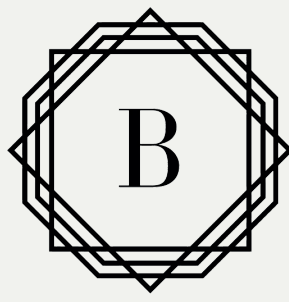
中文菜单 / 한국어 메뉴 제공

No Split Bills

10% Surcharge on Sundays & 15% on Public Holidays

5% service fees on group bookings over 10

1.95% Surcharge applies to eftpos transactions



BREADS | 15

Our bread is made in-house, baked in our pizza oven to give you an authentic flavour.

Fresh garlic flatbread, locally marinated olives, fresh parsley & local olive oil (V) (GFO)

Sautéed mixed mushrooms flatbread, marinated local feta & thyme (V) (GFO)

Garlic bread with bruschetta medley (V)

Garlic and herb butter bread (V)

STARTERS | 32

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

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)

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) (C)

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

King prawns in rich tomato sugo, crumbed feta & basil with toasted garlic bread (GFO)

GOURMET PIZZA | 42 MARGHERITA PIZZA | 36

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 the wait staff for today's selection of chef's gourmet range of pizzas.

GLUTEN FREE BASES AVAILABLE ON REQUEST | VEGAN & DAIRY FREE OPTIONS + 4

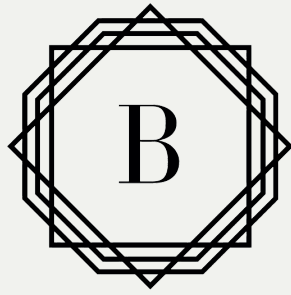
SALADS | 24

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) (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)



PASTA | 44

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

Linguine “Gamberi” with king prawns, cherry tomatoes, basil, fennel, and rosé 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 “Siciliana” with chicken, chorizo and prawns, in a semi-dried tomato cream

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

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

MAINS | 68

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) (C)

Twice-cooked pork belly with lentils, radish, watercress and jus (GF) (C)

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

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

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

Eggplant parmigiana with house-made tomato sugo, basil, parmesan and mozzarella -~~\$48~~(GF)(V)(C)

SIDES | 24

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

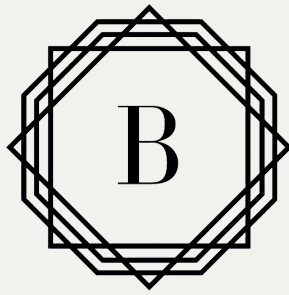
Oven roasted cauliflower, blue cheese, parsley, and cashews (V)(GF)(C)

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, macadamia and butter (V) (GF)

Local asparagus tossed with pistachios, goats cheese and pomegranate molasses (V) (GF)



DESSERTS | 20

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

KEY LIME PIE

Key lime pie served with a zesty citrus sauce

CHERRY PEAR AND STRAWBERRY BAKED CRUMBLE (GF)

Spiced streusel topping with vanilla ice cream and vanilla custard

CRÉME CARAMEL (GF)

Crème Caramel with Chambord and triple sec strawberry toffee sauce and mixed berry salad

TRIPLE CHOCOLATE MOUSSE

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

SNICKERS CHEESECAKE

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

VEGAN CHOCOLATE BROWNIE

Vegan chocolate brownie, coconut yoghurt sauce and berry compote

AFFOGATO | 12

Vanilla bean ice cream served with an espresso shot

AFFOGATO W/ LIQUEUR | 20

Vanilla bean ice cream served with an espresso shot and Liqueur