



# BAUMÉ

RESTAURANT

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## PIZZA, PASTA & SALAD SET MENU | \$55 PP

**Minimum 8 pax**

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

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### PASTA – EXAMPLE OPTIONS, CHEFS SELECTION FROM BAUME MENU

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

Spaghetti “Bolognaise” 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: 30cm pizza base - Traditional-style base, generously sized and cut into 8 hearty slices

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

### DESSERT UPGRADE | \$15 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 of 8 adults & above

1.95% Surcharge applies to all credit cards



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## STANDARD SET MENU | \$65 PP

Minimum 8 pax

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### 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)

Local seasonal greens tossed with butter, fresh nuts & chilli (v) (gf) (c)

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

### DESSERT UPGRADE | \$15 PP

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## BAUMÉ SET MENU | \$80 PP

Minimum 8 pax

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### 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)

Local seasonal greens tossed with butter, fresh nuts & chilli (v) (gf) (c)

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

### DESSERT

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

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## PREMIUM SET MENU | \$110 PP

Maximum 8 pax

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### 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)

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

Local seasonal greens tossed with butter, fresh nuts & chilli (v) (gf) (c)

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

### DESSERT

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

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