



BAUMÉ

RESTAURANT

Baumé offers a refined yet relaxed dining experience that celebrates bold, seasonal flavours and exceptional Australian produce. Our carefully curated à la carte menu invites you to savour each dish at your own pace, with every plate crafted to highlight quality and creativity — from the first bite through to the final flourish of a handcrafted dessert from the Ben Ean Patisserie..

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 8

1.95% Surcharge applies to eftpos transactions



ENTRÉE | 28

Dukkha crusted tuna, avocado puree, salmon pearls with watermelon & cucumber salsa (GF) (C)

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)

Trio Of Oysters – Served Natural, Salmon Pearls & Mignonette (serving of 6) (C)

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

King prawns in sizzling garlic cream sauce and toasted focaccia (GFO)

MAINS | 45

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

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

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

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

Butchers special of the day with fries, café de paris butter and red wine jus (GF)(C)

(Market Price)

SIDES | 20

Nashi pear, parmesan, walnuts and mixed leaves with white balsamic dressing (V) (GF) (C)

Baked chat potatoes with roast garlic, olives, and rosemary (V) (GF)

Local seasonal greens tossed with butter, fresh nuts & Chilli (V) (GF) (C)

Roasted cauliflower with blue cheese, cashews and parley (V) (GF) (C)

Fries with Baume seasoning and garlic aioli (V) (GF)



PASTA | 38

Linguine “Gamberi” with king prawns, cherry tomatoes, basil, fennel, and rosé sauce (V0)

Fettuccini “Bosciaola” with onion, mushroom, bacon in a cream sauce (V0)

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

Spaghetti “Del Mare” with crab, lime, chilli, garlic, capers, onion, herbs and olive oil (V0)

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

GOURMET PIZZA | 38

Mediterranean Lamb – Tomato Sugo Base, Lamb, Capsicum, Semi Dried Tomato, Olives, Fetta, Dukkha, Rosemary

The Philly – Herbed Cream Cheese Base, Pulled Brisket, Mushrooms, Capsicum, Onion, Mozerella Cheese topped with liquid cheese and Spring Onion

BBQ Supreme – Smokey BBQ Base, Pepperoni, Roast Chicken, Capsicum, Pineapple, Olives, Mozerella, Onion

Seafood Pizza – Rose Sauce Base, Crab, Fresh Market Fish, Prawn, Calamari, Fresh Chilli, Gremolata, Mozerella Cheese

Margherita – Tomato Sugo Base, Mozerella, Fresh Basil

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



DESSERTS | 18

Traditional Sticky Date Pudding with butterscotch sauce and vanilla bean ice cream

Crème brûlée with Grand Marnier and cinnamon madeleines (GFO)(C)

Banana Pudding with coconut sticky rice & vanilla anglaise

Lemon Basque Cheesecake with spiced berry compote and double cream

Flourless chocolate Cremieux cake with chocolate and a segmented orange compote (GF)

AFTERTHOUGHTS

AFFOGATO | 12 + LIQUOR | 20

Vanilla bean ice cream served with an espresso shot

Petersons Aged Muscat	15 50 ml	
Petersons Mad-Era	20 50 ml	
Savannah Estate Reserve Tawny	10 50 ml	
Savannah Estate Reserve Muscat	10 50 ml	
Mira Wines Limoncello	10 45 ml	45 375 ml

COFFEE

CUP 5.5 | MUG 6.5

Long Black, Flat White, Latte, Cappuccino, Chai, Mocha, Hot Chocolate

Espresso, Macchiato, Piccolo **4.5**

Iced Coffee/Chocolate **7.5**

TEA

Pot | 6.0

Earl Grey, English Breakfast, Green Tea, Chamomile Tea, Peppermint Tea

ALTERNATIVE MILK | 1

Oat milk, Almond milk, Soy milk, Lactose Free milk