

Pizza, Pasta,
Salad

BAUMÉ

• \$55 pp menu •

Minimum 8 pax

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

EXAMPLE OPTIONS

chef's selection | subject to change

• p i z z a •

GF base available | 4

ROAST CHICKEN

Thinly sliced bacon, mushrooms, onion,
smokey bbq sauce, parsley

SOPRESSA SALAMI

Roasted capsicum, kalamata olives, onion,
tomato sugo, oregano

MARGHERITA

Tomato sugo base, mozzarella, fresh basil | v

THREE LITTLE PIGS

Spicy pepperoni, thinly sliced bacon, chorizo,
chilli, tomato sugo, shallots

KING PRAWN

Smokey chorizo, braised fennel, cherry
tomatoes, bechamel sauce, basil

PIZZA OF THE DAY

Please see staff for details

• p a s t a •

GAMBERI

Linguine, king prawns, cherry tomatoes, basil,
fennel, rosé sauce, | vo

PUTTANESCA

Pappardelle, olives, capers, chilli, anchovies,
rich tomato sugo, | vo

CARBONARA

Fettucine, garlic, onion, crisp bacon
shallots, cream sauce

BOLOGNESE

Spaghetti, pork & veal mince ragout,
herbed tomato sugo,

DEL MARE

Spaghetti, crab, chilli, lime, capers,
tomatoes, garlic,

AMATRICIANA

Beef Ravioli, chorizo, pepperoni, bacon,
rich tomato sugo

• s a l a d •

FENNEL MANDARIN

Parmesan, pinenuts, mixed leaves,
white balsamic dressing| v | gf | c

NASHI PEAR BLUE CHEESE

Walnuts, rocket leaves, truffle dressing | v | gf

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

Standard

BAUMÉ

• \$65 pp menu •

*Minimum 8 pax
Designed to share down the middle of the table*

• starter •

CHEF'S SELECTION OF FLATBREAD

• main •

PROSCIUTTO WRAPPED
CHICKEN

Mozzarella, roasted tomatoes, asparagus | gf

SLOW BRAISED
LAMB SHOULDER

Potato puree, broccolini, red wine jus | gf

ASIAN STYLE BARRAMUNDI

Honey soy glaze, bok choy, bean shoot salad | gf

• side | salad •

HONEY ROASTED
PUMPKIN

Green beans, toasted almonds | v | gf

CUMIN-SPICED
SWEET POTATO

Broccolini, chilli, toasted macadamia | v | gf

FENNEL MANDARIN

*Parmesan, pinenuts, mixed leaves,
white balsamic dressing | v | gf | c*

• dessert •

Upgrade option | \$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

(V) vegetarian (VO) vegetarian option (GF) Gluten Free (GFO) Gluten Free Option (C) Cellac (CO) Cellac Option

BAUMÉ

• \$80 pp menu •

*Minimum 8 pax
Designed to share down the middle of the table*

• starter •

CONFIT GARLIC FLATBREAD

Olives, mozzarella, parsley, local olive oil | v

THREE CHEESE ARANCINI

Mozzarella, parmesan, ricotta, saffron aioli | v

• main •

PROSCIUTTO WRAPPED CHICKEN

Mozzarella, roasted tomatoes, asparagus | gf

SLOW BRAISED LAMB SHOULDER

Potato puree, broccolini, red wine jus | gf

ASIAN STYLE BARRAMUNDI

Honey soy glaze, bok choy, bean shoot salad | gf

• side | salad •

HONEY ROASTED PUMPKIN

Green beans, toasted almonds | v | gf

CUMIN-SPICED SWEET POTATO

Broccolini, chilli, toasted macadamia | v | gf

FENNEL MANDARIN

*Parmesan, pinenuts, mixed leaves,
white balsamic dressing | v | gf | c*

• dessert •

DESSERT OF THE DAY

Handmade dessert from the Ben Ean Patisserie

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1.95% Surcharge applies to all credit cards

Premium

BAUMÉ

• \$110 pp menu •

Minimum 8 pax
Designed to share down the middle of the table

• starter •

KINGFISH CEVICHE

Yuzu dressing, fennel, mandarin, puffed rice | gf

CRISPY CHICKEN WINGS

Chilli, soy, kewpie mayo, sesame seeds | gf

GRILLED LAMB KEBAB

Hummus, quinoa tabouleh, pomegranate, pickled onion | gf

• main •

PROSCIUTTO WRAPPED CHICKEN

Mozzarella, roasted tomatoes, asparagus | gf

SLOW BRAISED LAMB SHOULDER

Potato puree, broccolini, red wine jus | gf

12-HOUR SLOW COOKED BEEF BRISKET

Cauliflower puree, roasted mushrooms, chimi churri

• side | salad •

HONEY ROASTED PUMPKIN

Green beans, toasted almonds | v | gf

CUMIN-SPICED SWEET POTATO

Broccolini, chilli, toasted macadamia | v | gf

POMEGRANATE ALMOND

Fetta, radicchio, witlof, honey mustard dressing | v | gf

• dessert •

DESSERT OF THE DAY

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