



BAUMÉ

• M E N U •

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 8 and over
1.95% Surcharge applies to eftpos transactions*

BAUMÉ

• breads •

CONFIT GARLIC FLAT BREAD | 14

Parsley, mozzarella

ROASTED TOMATO FLAT BREAD | 14

Basil, fetta

BREAD OF THE DAY | 6

Olive oil, balsamic or butter, sea salt

• entrée •

GRILLED LAMB KEBAB (2) | 32

Hummus, quinoa tabouleh, pomegranate, pickled onion | gf

CRISPY CHICKEN WINGS | 24

Chilli, soy, kewpie mayo, sesame seeds | gf

KINGFISH CEVICHE | 30

Yuzu dressing, fennel, mandarin, puffed rice | gf

ZUCCHINI FLOWERS (3) | 28

Filled w goats cheese, romesco sauce | v

THREE CHEESE ARANCINI | 28

Mozzarella, parmesan ricotta w saffron aioli | v

ADOBO FISH TACOS | 24

Crispy slaw, chilli sauce, lime aioli

• main •

SLOW BRAISED

LAMB SHOULDER | 45

Potato puree, broccolini, red wine jus | gf

PROSCIUTTO WRAPPED CHICKEN | 40

Mozzarella, roasted tomatoes, asparagus | gf

ASIAN STYLE BARRAMUNDI | 42

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

12-HOUR SLOW COOKED

BEEF BRISKET | 45

Cauliflower puree, roasted mushrooms, chimi churri

BEER BATTERED FLATHEAD | 38

Fries, green salad, tartare sauce

BUTCHERS CUT OF THE DAY | 50

Beef cut, fries, café de paris butter, red wine jus | gf

• sides •

HONEY ROASTED PUMPKIN | 20

Green beans, toasted almonds | v | gf

SHOESTRING FRIES | 16

Baumé seasoning, garlic aioli | v | gf

CUMIN-SPICED SWEET POTATO | 20

Broccolini, chilli, toasted macadamia | v | gf

• sauce •

| 4 |

*Chimmi Churri, Red Wine Jus, Café de Paris, Aioli, Tartare, Saffron Aioli,
Lime Aioli, Romesco, Honey Soy*



BAUMÉ

• pizza •

GF base available | 4

ROAST CHICKEN | 36

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

SOPRESSA SALAMI | 38

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

MARGHERITA | 34

Tomato sugo base, mozzarella, fresh basil | v

THREE LITTLE PIGS | 38

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

KING PRAWN | 40

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

PIZZA OF THE DAY | 38

Please see staff for details

• pasta •

GF pasta available | 4

GAMBERI | 40

King prawns, cherry tomatoes, basil, fennel, rosé sauce, linguine | vo

BOLOGNESE | 36

Pork veal mince ragout, herbed tomato sugo, spaghetti

AMATRICIANA | 38

Chorizo, pepperoni, bacon, rich tomato sugo, beef ravioli

PUTTANESCA | 35

Olives, capers, chilli, anchovies, rich tomato sugo, pappardelle | vo

DEL MARE | 40

Crab, chilli, lime, capers, tomatoes, garlic, spaghetti

CARBONARA | 35

Garlic, onion, crisp bacon, shallots, cream sauce, fettucine

• salad •

POMEGRANATE ALMOND | 20

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

FENNEL MANDARIN | 20

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

NASHI PEAR BLUE CHEESE | 20

Walnuts, rocket leaves, truffle dressing | v | gf

• dessert •

STICKY DATE PUDDING | 18

Butterscotch sauce, vanilla ice cream

DOUBLE BAKED CHEESECAKE | 20

Lemon Japanese cotton cheese topped with cold set raspberry cheese cake | gf

CHOCOLATE INDULGENCE PLATE | 20

Chocolate mousse, caramel chocolate crèmeux, baked chocolate Frangelico tart, Kahlúa chocolate jelly

BRANDY SNAP BASKET | 15

Selection of ice creams, sorbets | gf

SUMMER TRIFLE | 15

Berries/fruit in Moscato jelly, brown butter sponge, english custard

COINTREAU BABA | 20

French vanilla custard, fresh berries

