



# BAUMIÉ

• MENU •

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

### TOASTED FOCACCIA | 16

*Confit tomato, basil | df*

### 4 CHEESE PITA | 18

*Confit garlic, cheddar, mozzarella, feta, parmesan, parsley | gfo*

### PROSCIUTTO & GOATS CHEESE | 20

*Flat bread, fig preserve, rocket, | gfo*

### CRISP BREAD MEZZE BOARD | 24

*Beetroot hummus, olive tapenade, dukkha-spiced labneh, pickled vegetables | dfo | gfo*

### CREAMY GARLIC PRAWNS | 30

*Garlic, lemon, chilli butter, fennel seed brioche bun | gfo*

### WAGYU BRESAOLA | 28

*Buffalo mozzarella, lemon, plum, basil, pine nuts, herb oil | gf*

### MARINATED FISH TACO | 28

*Slaw, aji pepper aioli, mango salsa | gfo | df*

### STICKY PORK BELLY BITES | 26

*Sticky soy, ginger, lemongrass sauce, shallots, crispy garlic | df*

### KINGFISH CEVICHE | 30

*Citrus dressing, herb oil, cucumber, fennel, squid ink, rice puff | gf | df*

### STUFFED MUSHROOMS | 24

*Crumbed, four cheeses, porcini lemon aioli*

## Small Plates

### PORK BELLY & MUSHROOM | 38

*Shaved pork, confit portabella mushroom, bechamel base, pickled onion, porcini lemon aioli drizzle*

### SOPRESSA | 36

*sugo base, mozzarella, braised fennel, confit tomato, fresh rocket, hot honey*

### MARGHERITA | 34

*Tomato sugo base, mozzarella, fresh basil | v*

### PUMPKIN PANIC | 36

*Roasted pumpkin, haloumi, Moroccan spiced cauliflower, pumpkin pesto cream base, rocket, lemon thyme hot honey drizzle | v*

### ALL ABOUT MEAT | 38

*Beef meat balls, steak strips, caramelized onion, Smokey BBQ base, mozzarella, chimichurri drizzle*

### CHICKEN GARLIC PARM | 36

*Shaved herbed chicken, aioli base, red onion, streaky bacon, parmesan, parsley*

## Pizzas

### PIZZA OF THE DAY

*Please see staff for details*



# Mains

## SLOW BRAISED LAMB | 45

Mashed potato, glazed baby carrots, rosemary jus | gf

## BUTCHER'S CUT | MP

Chefs selection protein, crisp fries or seasonal leaves, rosemary jus, peppercorn or mushroom sauce

## DUO OF DUCK | 42

Duck breast, confit maryland, beetroot, bitter radicchio, hazelnut vinaigrette

## CREMOSA CON PANCETTA | 36

Fettuccine, bacon, onion, garlic, parmesan, pangrattato | gfo

## CHICKEN SCALLOPINE | 40

Chicken breast, prosciutto, broccolini, herb polenta, lemon caper butter cream | gf

## BARRAMUNDI | 40

Crisp-skinned fillet, braised fennel, crushed pea, potato, steamed mussels, fragrant sauce vierge | gf

## GAMBERI | 40

Linguini, prawns, roasted fennel, vine-ripened tomato, rosé sauce, parmesan | gfo

## PARMESAN & HERB GNOCCHI | 38

Roasted butternut pumpkin, king oyster mushrooms, burnt butter, toasted pepitas

## MEDITERRANEAN VEGETABLES | 20

Whipped feta, crispy chickpea | df | gfo

## ROCKET & ARTICHOKE SALAD | 22

Prosciutto, honey roasted walnut, feta, pear | df | gf

## TRUFFLE FRIES | 16

Parmesan, lemon, parsley | df | gf

## CREAMY MASHED POTATO | 16

Roasted garlic & herb butter | gf

## CAESAR SALAD | 22

Cos lettuce, croutons, crispy streaky bacon, poached egg, Caesar dressing, parmesan

## SAUTEED GREEN BEANS | 18

Almond, lemon, sumac | df | gf

# Sides

## STICKY DATE PUDDING | 18

Toffee sauce, vanilla ice cream

## WHITE CHOC & BERRY EATON MESS | 20

Berry curd, shortbread, meringue, white chocolate mousse, macerated berries

## CHEESE SELECTION | 22

Selection of hard & soft cheeses, lavosh, stewed autumn fruit, tawny & quince paste, candied nuts | gfo

## COCONUT & LIME PANNA COTTA | 16

Mango sorbet, mango pineapple salsa, passionfruit curd | df | gf

## PEANUT BUTTER ICE CREAM SANDWICH | 18

Bitter cocoa biscuit, dulce de leche mouse, caramel popcorn

# Desserts