



BAUMÉ

Pizza, Pasta & Salad Menu | \$55 pp

Minimum 8 pax | Sample Menu is Subject to Change

Pizza

Chicken Garlic Parm

Shaved herbed chicken, aioli base, Spanish onion, streaky bacon, parmesan, parsley

All About Meat

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

Pumpkin Panic

Pumpkin, spiced cauliflower, haloumi, pesto cream base, lemon thyme, hot honey, rocket (v)

Pasta

Linguine "Gamberi"

Prawns, cherry tomatoes, lemon, roasted fennel & rosé sauce (vo)

Parmesan and Herb Potato Gnocchi

Roasted butternut, king oyster mushroom, burnt butter sauce, roasted pepitas

Creamy Bacon Fettuccini

Bacon, onion, garlic, parmesan, pangrattato

Salad

Chefs Selection

A seasonal salad that will compliment the table

\$10pp Upgrade Optional

Dessert

Coconut and Lime Panna Cotta

Mango sorbet, mango pineapple salsa, passion fruit curd (df/gf)

Peanut Butter Ice Cream Sandwich

Bitter cocoa biscuit, dulce de leche mousse, caramel popcorn

Cheese Selection

Selection of hard and soft cheeses, stewed fruit, lavosh, Tawny and quince paste, candied nuts (gfo)

Sample Menu (Subject to Change)

(Gluten Free Option Available on a 25 cm base) vegan cheese available.

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



BAUMÉ

Standard Set Menu | \$75 pp

Minimum 8 pax | Sample Menu is Subject to Change

Starters

4 Cheese Pita

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

Sticky Pork Belly Bites

Sticky soy, ginger & lemon grass sauce, shallots, crispy garlic (df)

Stuffed Mushrooms

Crumbed 4 Cheese and herb and fried, porcini lemon aioli

Mains

Barramundi

Braised fennel, pea and potato, steamed mussels, sauce vierge (gf)

Slow Braised Lamb

Creamy mashed potato, rosemary jus, baby carrots (gf)

Chicken Scallopine

Prosciutto, lemon caper butter cream, broccolini, herb polenta (gf)

Sides

Chefs Selection

A seasonal selection of sides that will compliment the table

\$10pp Upgrade Optional

Dessert

Coconut and Lime Panna Cotta

Mango sorbet, mango pineapple salsa, passion fruit curd (df/gf)

Peanut Butter Ice Cream Sandwich

Bitter cocoa biscuit, dulce de leche mousse, caramel popcorn

Cheese Selection

Selection of hard and soft cheeses, stewed fruit, lavosh, Tawny and quince paste, candied nuts (gfo)

Sample Menu (Subject to Change)

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BAUMÉ

Premium Set Menu | \$110 pp

Minimum 8 pax | Sample Menu is Subject to Change

Starters

Prosciutto & Goats Cheese Flatbread

Fig preserve, rocket (gfo)

Wagyu Bresaola

Buffalo mozzarella, lemon, plum, basil, pine nut, herb oil (gf)

Baked Creamy Garlic Prawns

Garlic lemon chilli butter, fennel seed brioche bun (gfo)

Kingfish Ceviche

Finger lime dressing, herb oil, cucumber, fennel, squid ink rice puff (df/gf)

Mains

Duo of Duck

Smoked breast, confit Maryland, beetroot, hazelnut vinaigrette, radicchio (df/gf)

Slow Braised Lamb

Creamy mashed potato, rosemary jus, baby carrots (gf)

Butcher's Cut Tomahawk Steak

Reverse seared sous vide steak served medium rare and an assortment sauces

sides

Chefs Selection

A seasonal selection of sides that will compliment the table

Example Dessert Selection

Dessert

Coconut and Lime Panna Cotta

Mango sorbet, mango pineapple salsa, passion fruit curd (df/gf)

Peanut Butter Ice Cream Sandwich

Bitter cocoa biscuit, dulce de leche mousse, caramel popcorn

Cheese Selection

Selection of hard and soft cheeses, stewed fruit, lavosh, Tawny and quince paste, candied nuts (gfo)

Sample Menu (Subject to Change)

No Split Bills | 10% Surcharge on Sundays & 15% on Public Holidays

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