

Baringo Banquet

Take the easy option and let us feed you the best of our menu. Featuring a selection from each section of the menu, showcasing what the chefs think is the best right now. Sit back, relax and we'll make sure you leave full and happy. We can even hand pick wines to match at each course.

5 course | 74 pp

Matching wine | 63 pp

Entrée

ANTIPASTO (for two) | 30

Buffalo mozzarella, Prosciutto San Danielle, Calabrese and Veneto salami, pickled baby beets, char-grilled capsicum, mixed marinated olives and crisp breads

GFO, DFO, VO

SUPLINI | 14

Roman style risotto and ragu balls, crispy fried with basil aquafaba dipping sauce

FIORE RIPIENI | 16

Zucchini flowers stuffed with ricotta, basil and lemon, in a crispy cider batter with anchovy and chilli mayonnaise and pickled fennel salad

VO

BRUSCHETTA DI GAMBERI | 19

Black Tiger prawns cooked in 'Crazy Water' on grilled garlic bread

DF

PASTICCIO DI CAPRA | 17

House made pie of Calabrese goat ragù in olive oil pastry and a Grana Padano sauce crust with sweet and sour cauliflower and endive

BURRATINE ALLA ZUCCA | 16

Azzurri Cheese fresh mozzarella stuffed with creamy curds on roasted pumpkin puree with fennel and chilli pickled sardine

GFO, VO

Key; N contains nuts; GF gluten free; DF dairy free; V vegetarian; GFO/DFO/VO option

Pasta & Risotto

RISOTTO ALL' ASTICE		19e
Rich Saffron risotto with Moreton Bay bug poached in tomato butter with slow roasted Black Russian tomato and chives		37m GF
RISOTTO DI QUAGLIA		17e
Rich quail risotto with crispy grilled quail breast, aged Balsamico and leek ribbons in cultured butter		33m GF
SUGO d'ANATRA TARTUFATA		35m
Duck gently cooked with light red wine and a little tomato in a pot with cheese-y farro, a very soft Springfield Farm egg, Grana Padano and shavings of fresh black truffle		
CAVATELLI AI SUGO PANCETTA E PISTACCHI		29
Hand pressed Sicilian ricotta pasta in a light tomato sauce with fennel roasted pork belly, crunchy chickpeas and crushed pistachio VEGETARIAN substitute with roasted button mushroom		N VO
GNOCCHI AI GAMBERI		17e
Hand rolled potato dumplings with Black Tiger prawns in a light Shellfish cream with caramelised fennel and black pepper		31m DF
PAPPARDELLE CON GALLO ALLA CACCIATORE		31
Milking Yard Farm rooster slow braised with tomato, white wine and herbs, tossed through hand rolled egg pasta ribbons with capers and Grana Padano		DF

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Mains

PESCE FRITTI		33
Today's best fish fillets in a Pale Ale batter with shoe string fries, tartare sauce and layered baby cos salad		DF
PESCE ALLA GRIGLIA		35
Lightly grilled Cone Bay Barramundi fillet on lentils and green beans with cauliflower cream, endive and bittersweet orange		GF, DF
SALTIMBOCCA DI MAIALE		32
18 hour Pork belly wrapped in prosciutto and sage, on black cabbage with Tuscan braised beans, and lemon		GF, DF

Off the Grill

AGNELLO ALLA ROMANA		34
Char-grilled Lamb Loin marinated with the flavours of Rome, served on crushed peas with roast potatoes, pecorino, pickled red onion, green chilli and red wine jus		GF, DFO
BISTECCA ALLA BRACE		
Your choice of char-grilled steak;		
House Dry Aged Collinson & Co. Grass Fed Scotch Fillet 200g		37
400g		52
Grass Fed Eye Fillet 220g		44
All steaks served with a red wine and ox tail jus, Baringo mash potato and bitter leaf and radish coleslaw		GF, DFO
MARE E MONTE: add two peppered Black Tiger prawns		17

Sides

Roasted chat potatoes with rosemary and garlic		8
		GF, DF
Baringo salad of leaves, pickled onions, parmesan and olive oil		8
		GF, DFO
Silverbeet with burnt lemon butter and lots of parmesan		8
		GF, DFO
French fries or Fat Boy chips with aioli		8
		DF

Children

Choose from the mains below. Served with a soft drink or juice and two scoops of vanilla ice-cream and choice of topping for dessert.

CRUMBED CHICKEN		20
With fries and salad		DFO
FISH & CHIPS – Grilled or Battered		20
With fries and salad		GFO, DFO
BOWL of SPAGHETTI		20
With garlic cream sauce or Napoli sauce		DFO

Desserts

BUDINO DI CIOCCOLATO | 19

Rich melting heart chocolate pudding with pear compote and Mulled wine ice-cream

MELA COTOGNA CON CARMELLO | 16

Slow roast quince in a spiced, warm ruby syrup with a bitter caramel semi-freddo and Florentine crisp GF, N

ZUPPA INGLESE | 16

Italian trifle of layered mascarpone and Frangelico mousse, cold drip coffee sponge and orange roasted rhubarb

PRENDI il CANNOLO | 5

The classic Sicilian dessert stuffed with dark chocolate whipped ricotta and caramel dipping sauce



THE EVER CHANGING CHEESE PLATE

1 cheese		19
2 cheese		24
3 cheese		28

A selection of some of our favourite cheeses, served with crisp breads, quince paste, pear and muscatels GFO