

Baringo Banquet

Take the easy option and let us feed you the best of our menu

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
FIORE RIPIENI		16
Two Zucchini flowers stuffed with ricotta, basil and lemon, in a crispy cider batter with anchovy and chilli mayonnaise and pickled fennel salad		VO
GAMBERI ALLA GRIGLIA		19
Three Char-Grilled Black Tiger prawns, served with Bomba Calabrese and potato lace crisps		GF, DF
INSALATA DEL GIORNO		16
Ask your waiter about today's salad		
STRACCIATELLA CON CAPONATA		16
Azzurri Cheese fresh curd on a Sicilian salad of sweet and sour eggplant and pine nuts with crisp breads		GFO, V
ZUPPETTA DI ARSELLA		17
Diamond shell clams spiked with chilli and garlic, in a broth of tomato, white wine and basil, with house-made bread		GFO, DF

Pasta & Risotto

RISOTTO IL ROSSONE		19e
Pecorino and black pepper risotto with Moreton Bay bug poached in basil butter and slow roasted tomato		37m GF
RISOTTO ALL' ANATRA E GRINTA		34
Rich sweetcorn risotto with crispy skin, lightly smoked duck breast, pesto Livornese and vincotto reduction		GF, VO
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 crisp eggplant		VO
FETTUCE E GAMBERI		32
House made pasta ribbons with Black Tiger prawns in an Arrabbiata sauce of tomato, chilli, garlic and basil, with shredded, salted fish		DF

Mains

PESCE FRITTI		33
South Australian Whiting fillets in a light cider batter with shoe string fries, tartare sauce and home grown lettuce with a tangy dressing		DF
PESCE ALL' ACQUAPAZZA		35
Fillet of Today's best Fish poached in a broth of tomato, garlic and herbs, served on olive oil crushed potatoes with broad beans		GF

Off the Grill

MAIALE ALLA SALTIMBOCCA		34
Pork scotch wrapped in prosciutto and sage, on tender silverbeet with fried tomato and onion and a Amatriciana salsa		GF, DF
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
PETTE DI POLLO ALLA PUTANESCA		31
Lightly grilled, lemon scented free range chicken breast smothered in a sauce of fresh tomato, black olive, capers, parsley and olive oil with crisp local potato		GF, DF
BISTECCA ALLA BRACE		
Your choice of char-grilled steak;		
500g House Dry Aged Rib-Eye		54
220g Grass Fed Eye Fillet		44
All steaks served with a red wine jus, bitter leaf and radish salad and Kat's Meredith Goat's cheese, zucchini and potato bake		
		GF, DF
MARE E MONTE: add two peppered Black Tiger prawns		17

Sides

Roasted chat potatoes with rosemary and garlic		8
		GF
Baringo garden salad with leaves, pickled onions, parmesan and olive oil		8
		GF, DFO
Steamed green beans with gremolata butter		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
KING GEORGE WHITING – Grilled or Battered		20
With fries and salad		GFO, DFO
BOWL of SPAGHETTI		20
With garlic cream sauce or Napoli sauce		DFO

Desserts

TORTA CAPRESE		18
Rich, flourless dark chocolate cake drenched in Limoncello with blackberry semifreddo and poached peach		GF
GELATO DI ROSSA		16
Strawberry and Para Port gelato on top of lots of chopped watermelon with ginger syrup and a honey crisp		GFO, DFO
ZUPPA INGLESE		16
Italian trifle of layered mascarpone and Frangelico mousse, cold drip coffee sponge and orange roasted rhubarb		



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