

# Baringo Banquet

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

5 course		74 pp
Matching wine		63 pp

## Entrée

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<b>ANTIPASTO (for two)</b>		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
<b>FIORE RIPIENI</b>		16
Zucchini flowers stuffed with ricotta, basil and lemon, in a crispy cider batter with anchovy and chilli mayonnaise and pickled fennel salad		VO
<b>GAMBERI ALLA GRIGLIA</b>		19
Char-Grilled Black Tiger prawns, served with Bomba Calabrese and burnt lemon		GF, DF
<b>INSALATA DEL GIORNO</b>		16
Ask your waiter about today's salad		
<b>BURRATINE CON CAPONATA</b>		16
Azzurri Cheese fresh mozzarella stuffed with creamy curds on Sicilian sweet and sour eggplant and pine nut salad with crisp breads		GFO, V
<b>ZUPPETTA DI VONGOLE AL POMODORO</b>		17
Pippies in a tomato broth spiked with chilli, basil and garlic, served over olive oil grilled house bread		GFO, DF

## *Pasta & Risotto*

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<b>RISOTTO ALL' ASTICE</b>		19e
Rich Saffron risotto with Moreton Bay bug poached in tomato butter with slow roasted Black Russian tomato and chives		37m GF
<b>RISOTTO AL PESTO GENOVESE</b>		17e
Vibrant Basil Pesto risotto with crispy grilled chicken on tomato sugo and aged Balsamic Vinegar		33m GF, VO, N
<b>CAVATELLI AI SUGO PANCETTA E PISTACCHI</b>		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		N VO
<b>FETTUCE E GAMBERI</b>		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*

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<b>PESCE FRITTI</b>		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
<b>PESCE ALL' ACQUAPAZZA</b>		35
Fillet of Today's best Fish poached in a broth tomato and garlic served on herb crushed kipfler potatoes with broad beans		GF, DF

## Off the Grill

<b>MAIALE ALLA SALTIMBOCCA</b>		34
Pork scotch wrapped in prosciutto and sage, on tender silverbeet with fried tomato and onion and Amatriciana salsa		GF, DF
<b>AGNELLO ALLA ROMANA</b>		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
<b>ANATRA ALL' ARROSTO</b>		33
Crispy skin roasted Duck Breast with a hint of Black Hill honey, on creamy white polenta with a salad of cabbage, snow peas, guanciale and mint and raspberry jus		GF
<b>BISTECCA ALLA BRACE</b>		
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
MARE E MONTE: add two peppered Black Tiger prawns		17

## Sides

Roasted chat potatoes with rosemary and garlic		8
		GF, DF
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

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

## Children

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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.

<b>CRUMBED CHICKEN</b>		20
With fries and salad		DFO
<b>KING GEORGE WHITING – Grilled or Battered</b>		20
With fries and salad		GFO, DFO
<b>BOWL of SPAGHETTI</b>		20
With garlic cream sauce or Napoli sauce		DFO

## Desserts

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<b>TORTA CAPRESE</b>		18
Rich, flourless dark chocolate cake drenched in Limoncello with saffron poached pear and ginger semi-freddo		GF
<b>GELATO DI MORA</b>		16
Blackberry gelato on apple poached in Moscato with Brutti ma Buoni biscuit		GFO, DFO, N
<b>ZUPPA INGLESE</b>		16
Italian trifle of layered mascarpone and Frangelico mousse, cold drip coffee sponge and orange roasted rhubarb		
<b>PRENDI il CANNOLO</b>		5
The classic Sicilian dessert stuffed with lemon and orange whipped ricotta and drizzled with dark chocolate sauce		



<b>THE EVER CHANGING CHEESE PLATE</b>		
<b>1 cheese</b>		19
<b>2 cheese</b>		24
<b>3 cheese</b>		28
A selection of some of our favourite cheeses, served with crisp breads, quince paste, pear and muscatels		GFO