

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

GRANCHIO ALLA CESARE | 17

Blue Swimmer Crab in a tangy Salmoriglio dressing on home grown lettuce with a 63° egg, pecorino, crispy pancetta and white anchovy

GF, DFO

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

BRODO DI POLLO		16e
Rich free range chicken broth with tonnarelli pasta and roasted mushroom		GF, VO
POLENTA AL SARDA		17e
Creamy polenta cooked slowly with sweet onions with pork and fennel sausage, fried egg and Pecorino Sarda		GF, VO
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
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		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
FETTUCE ALLA COZZE		30
House made pasta ribbons with mussels in an Arrabbiata sauce of tomato, chilli, garlic and basil, with shredded, salted fish		DF

Mains

PESCE FRITTI | 33

Today's best fish fillets in a Pale Ale batter with shoe string fries, tartare sauce and cosberg lettuce with a tangy dressing 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

ANATRA ALL' ARROSTO | 33

Crispy skin roasted Duck Breast on creamy mash with cabbage pancetta, honey roasted carrots and Quince jus GF

Off the Grill

COLLO DI MAIALE SALATO | 32

Salted pork scotch wrapped lightly grilled with sage, on black cabbage with Tuscan braised beans and lemon 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

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 jus, bitter leaf and radish salad and Kat's Meredith Goat's cheese, zucchini and potato bake

MARE E MONTE: add two peppered Black Tiger prawns GF 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
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
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

GELATO AL CIOCCOLATO | 19

Rich chocolate gelato, fried cream, pear poached in Moscato

MELA COTOGNA CON CARMELLO | 16

Slow roast quince with bitter caramel semi-freddo and Florentine cookie 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