

# Baringo Banquet

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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 courses		74 pp
Matching wines		63 pp

## *gli Antipasti*

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**For two or more to share with crisp breads and grissini**

<b>di CARNE (for two)</b>		35
Azzurri Fior di Latte Mozzarella, Mr Cannubi mortadella, Prosciutto di Parma Oro, Fellino salami, mixed olives, Pate Toscano and Beef Polpettine		GFO, DFO
<b>di VEDURE (for two)</b>		30
Azzurri Fior di Latte Mozzarella, mixed olives, salt baked beets, Bomba Calabrese, balsamic mushrooms, grilled zucchini and house-made giardniera		GFO, DFO, V
<b>NOSTRA SCELTA (for two)</b>		32
Our choice combination from the above platters		GFO, DFO

## *Entrée*

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<b>SUPLINI AL ROSSO</b>		15
Roman style risotto and tomato balls, crispy fried with basil aquafaba dipping sauce		V
<b>FIORE RIPIENI</b>		17
Zucchini flowers stuffed with ricotta, basil and lemon, in a crispy batter with anchovy and chilli mayonnaise and fennel salad		VO
<b>COZZE ALLA TARANTINA</b>		16
Mussels cooked with tomato, chilli, garlic, parsley and white wine with garlic grilled bread		DF
<b>MOZZARELLA E POMODORO</b>		16
Azzurri Cheese fresh Fior di Latte mozzarella torn over pickled beetroot with orange, red onion and white anchovy		GFO, VO

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

# Pasta & Risotto

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## **GNUDI AL FORNO AI SUGO** | 16e

Azzurri Ricotta and spinach dumpling baked with parmesan on a light tomato and olive oil sauce v

## **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 LA VIOLA** | 17e

Vibrant beetroot risotto with a Dreaming Goat cheese, zucchini, mint and chickpea salad 33m  
GF

## **GNOCCHI DI ZUCCA**

Hand rolled pumpkin dumplings with either; DFO

- Ragu of wagyu beef with pecorino, pistachio and a hint of chilli N, NFO | 32

- In a sauce of Mt Zero lentils, sage and roasted mushrooms grana padano | 29

## **GNOCCHI AI GAMBERI** | 17e

Hand rolled potato dumplings with Black Tiger prawns cooked in a rich tomato, roasted garlic and shellfish sauce with shredded salted fish | 31m  
DF

## **PACCHERI ALLA CARBONARA** | 29m

Large pasta tubes in the classic Roman sauce of Guanciale, eggs, pecorino and black pepper DFO

## *Fish*

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### **PESCE FRITTI** | 33

Today's best fish fillets in a light Prosecco batter with a salad of shr iceberg lettuce and radish in a creamy lemon and herb dressing, sh fries and tartare sauce

DF

### **PESCE IN CARTOCCIO** | 35

Cone Bay Barramundi fillet baked in paper with lemon and fennel, on crushed Pink Fir potatoes with salsa Puttanesca

DFO, GFO

## *Meat*

### **POLLO ALLA SALTIMBOCCA** | 32

Crispy chicken rolled in sage and prosciutto, on wilted spinach with hand rolled tagliatelle in caramelised anchovy butter and Moscato reduction

### **PALETTA d'AGNELLO AI PEPERONI** | 34

Lamb shoulder slow cooked with red wine, garlic and grilled capsicum on crema di ceci with roasted tomatoes

DF, GF

### **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, Boscaiola salsa, Baringo mashed potato and bitter leaf and bitter leaf salad

GF, DFO

## Sides

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Roasted chat potatoes pecorino, pickled red onion and green chilli		8
		GF, DF
Baringo salad of leaves, cherry tomatoes, parmesan, balsamic and olive oil		8
		GF, DFO
Broccolini with olive oil, pepper and lemon		8
		GFO, DF
French fries or Fat Boy chips with aioli		8
		DF

## 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>FISH &amp; CHIPS – Grilled or Battered</b>		20
With fries and salad		GFO, DFO
<b>BOWL of SPAGHETTI</b>		20
With Baringo Bolognese or Napoli sauce, both with cheese		DFO

# Desserts

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**CUORE CALDO DI MANDORLE** | 21

Rich melting heart almond and white chocolate pudding with baked dark chocolate cream and boozy Amaro Rosa strawberries

**BABA AU LIMONCELLO** | 17

Classic Neapolitan dessert of a little brioche cake soaked in limoncello, stuffed with a whipped ricotta and orange custard with plum sauce and fresh raspberries

**ZUPPA INGLESE** | 16

Italian trifle of layered mascarpone and Frangelico mousse, ginger baked rhubarb and boozy coffee soaked sponge

**CROCCHETTA DI CIOCCOLATO** | 8  
N

Crispy fried, gooey chocolate and hazelnut brownie with home-made vanilla ice cream

**GELATO DI FRUTTA** | 5

A scoop of changing fruit gelato with honey crisp DF, GFO



**THE EVER CHANGING CHEESE PLATE**

<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