



Baringo

Provedore | Wine Bar | Bistro | Banquet Room | Wine Shop | Theatre

Bar Snacks

Nuts	Smoked almonds	\$5
Olives	House marinated Mount Zero olives	\$7
Charcuterie	Cured meats, pickled veg, walnuts, gherkin, olives, crostini	\$tba
Pâté	Old school chicken liver pâté	\$12
Seafood	Devilled crab, micro herbs, toasted sourdough	\$13
Croquette	Wagyu, mushroom, green tomato relish	\$12
Tarte Flambé	Kaiserfleisch, caramelized onions, Gruyere	\$12

Small Plate

Salad	Heirloom tomato, Buffalo Mozzarella, olives, caper berries	\$18
Fish	Tempura flathead, capsicum beans	\$21
Seafood	Mussels Provencale, chilli, garlic, tomato, white wine, parsley	\$24
Meat	Vitello Tonnato: veal, tuna, mayonnaise, watercress, lemon	\$19
Vegetarian	Semmelknödel, mixed mushroom ragout	\$18

Large Plate

Pasta	Pappardelle, lamb ragout, basil	\$32
Fish	Market Fish, pan baked, lemon, butter, white wine	\$MP
Poultry	Chicken Piccata, macadamia, capers, preserved lemon	\$29
Game	Hickory smoked duck breast, butternut squash, parsnip puree	\$36
Beef	Grilled Rib Eye Fillet, truffled mash, onion jam, watercress	\$49
Meat	Pork belly, braised red cabbage, black pudding, apple compote	\$32
Vegetarian	Autumn vegetable crumble	\$29

Sides

Salad	Oak leaf salad, house dressing	\$7
Potato	Pommes frites, rosemary salt, saffron aioli	\$7
Vegetable	Truffled broccolini	\$7

Dessert

Tart	Bitter chocolate, berry compote, vanilla ice cream	\$16
Sorbet	Blackcurrant sorbet, lemon curd, meringue, berries	\$16
Classic	Crème Bavaois, braised vanilla rhubarb	\$16
Cheese	<i>Served with muscatel raisins, crackers, quince paste</i>	
	Pyengana cheddar, tassie	\$15
	Brillat Savarin triple cream, france	\$16
	Queso del Valdeon blue, spain	\$16