



Award-winning Executive Chef Nathan Presley has created a tantalising new menu at Baringo Food & Wine Co. Presley, a Chef with over 20 years' experience, has worked for industry greats such as Shannon Bennett, Café Di Stasio and Teage Ezard.

A well-travelled Chef, Presley has created a menu dominated by locally sourced produce with inspiration from all corners of the globe, whilst giving a nod to his Café Di Stasio and Vue De Monde roots.

With an emphasis on community and locality, from staff, to produce, to entertainment, Baringo Food & Wine Co is creating a diverse and exciting atmosphere delivering an offer for all tastes.

It is our aim to become a venue of choice for the Macedon Ranges and travellers alike.



Entrée

Shucked Oysters

w pickled seaweed, smoked sea salt, fresh lemon
\$24

GF, VF

Country Ham Plate of San Daniele

w lemon aioli and crusty bread
\$16.5

GFO

Half Shell Scallop

w millet road bread, reggiano, garlic crumbs
\$29

Roasted Beetroot & Jelly, Mache & Feta

w pistachio nut dressing
\$15

V

Whole Buttery Prawns

w garlic, chilli, parsley
\$29

GF

Paddock House Blue Claw Yabby Omelet

w cognac bisque sauce
\$18

GFO

Main

Sous Vide Harissa Spiced Chicken Breast
w pumpkin tabbouleh, Greek yoghurt
\$33

Posh Surf, Turf Eye Fillet Mignon
w half crayfish, garlic cream sauce, salad
\$62

GF

Baked Pumpkin Gnocchi
w taleggio cheese, truffle, thyme
\$27

V

Murray Cod
w sweet caramelized onion, green kale risotto
\$38

GF

Barbecued Piri Piri Jumbo Quail
w sweet corn, coriander salsa, lime
\$28

GF, DF

Rare Red Kangaroo Fillet
w butternut puree, baby carrots, goat's cheese, jus
\$32

GF

Grilled Salt Bush Lamb Cutlets
w rainbow radish salad, salsa verde
\$48

GF, DF

King George Whiting Grilled or Battered
w chips, salad, tangy tartare
\$33



Baringo House Aged Steaks

GF, DF

T-bone 500g – Southern Highlands, VIC	\$44
Porterhouse 300g – Collison & Co, VIC	\$43
Wagyu Scotch 200g – Marble score MB+8 Darling Downs, NT	\$59
Rump 300g – Collison & Co, VIC	\$36

...all steaks accompanied with...

Bordelaise jus, celeriac remoulade, roasted bone marrow,
parsley, caper & cornichon salad

Sides

Roasted parmesan potatoes	\$8	GF, V
Exploded anchovy, broccolini	\$8	GF, DF
Garden salad leaves, croutons, green peas	\$8	V, DF
Sautéed English spinach w garlic, lemon	\$8	GF, DF, V
French fries	\$8	GF, DF, V
Fat boy fries	\$8	DF, V

Children

Meal, Drink and Ice-Cream
\$20

150g Black Angus Steak
w chips, vegetables

GF, DF

King George Whiting
w chips, salad

DF

Grilled Lamb Cutlet
w chips, salad

GF, DF

Pumpkin Gnocchi
w garlic cream sauce

V



Dessert

Pavlova

w passionfruit cream and black forest berries
\$16

GF

Caramelized Lemon Tart

w double cream and limoncello
\$16

Chocolate Fondant

w chocolate crumbs, salted caramel ice cream
\$16

Cheese Plate

lavosh, muscatels, and packham pear
\$25

GFO