

Beautifully appointed with stunning views and wonderful ambience, we are set at the foothills of Mount Macedon in the picturesque Macedon Ranges.

Baringo is growing in popularity and is now open 7 days a week.

Our menus consist of food made in our own kitchen and using as much local produce as possible.

Menus are created seasonally embracing wonderful ingredients sourced from the best suppliers. Many of our fresh produce is grown by us on local land.

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 travelers alike.

Entrée

Oysters Natural (1/2 dozen)

w wakame & smoked Applewood salt

OR

Baringo Kilpatrick

\$21

GFO, DFO

Farmers Plate (for two)

Cured meats & cheese, sliced pear, lavosh, muscatels & grissini

\$30

GF

Green Pea Frittata

w Taleggio & truffle dressing

\$16

V, GF

Murray Cod Cakes (3pcs)

w Paddock House coddled egg dressing & mixed micro herbs

\$15

Whole Australian Prawns (3pcs)

w chilli, garlic & parsley

\$29

GF

Terrine

Cold pressed free range chicken w green tomato chutney & croutons

\$13

GFO

Fried Spicy Squid Salad

w Asian herbs, chilli caramel dressing & crispy shallots

\$21

GF, DF

Main

Lacquered Confit Duck

w cracked green olive, pommes puree & duck neck sausage

\$30

GFO

Western Kangaroo

w sweet corn puree, pickled baby beetroot, kale chips & goats cheese

\$28

GF

Pan Seared Barramundi

w sauerkraut, red wine jus & lotus crisp

\$31

GF

Green Rubbed Spatchcock

w grilled apricots, peppercress & roasted rice

\$33

GF, DFO

Marinated Lamb Loin

w tomato, mozzarella & salsa Verde

\$42

GFO, DFO

Yabbie Agnolotti

w zucchini flower, cognac bisque & deep fried basil

\$36

King George Whiting - Grilled or Battered

w chips, salad, tangy tartare & fresh lemon

\$33

GFO, DFO

Seafood Spaghettini

w prawns, calamari, Mount Martha mussels, chilli, garlic, tomato & white wine sauce

\$40

Baringo House Aged Steaks

GF, DF

Eye Fillet 200g - Collison & Co, VIC	\$45
Porterhouse 300g - Collison & Co, VIC	\$55
Black Angus Scotch 350g - Collison & Co, VIC	\$65

...all steaks accompanied with...

potato & zucchini gratin, steamed spinach, confit garlic & red wine jus

Reef & Beef

Choice of any above steak w chilli & garlic prawns (2pcs),
potato & zucchini gratin, steamed spinach, confit garlic & red wine jus
(additional \$18)

GF

Sides

Roasted parmesan & garlic potatoes	\$8	GFO
Exploded anchovy & broccolini	\$8	GF, DFO
Baringo garden salad leaves, croutons & green peas	\$8	GFO, DFO
Steamed green vegetables tossed w Meredith goats cheese	\$8	GF, DFO
French fries w lemon aioli	\$8	GF, DFO
Fat boy fries w lemon aioli	\$8	DFO

Children

Meal, Drink and Ice-Cream
\$20

150g Black Angus Steak
w green vegetables & fries

GF, DFO

King George Whiting – Grilled or Battered
w fries & salad

GFO, DFO

Potato Gnocchi
w garlic cream sauce or Napoli sauce

GF, DFO

Dessert

Banoffee Pie

w King Island double cream & peanut brittle
\$14

Chocolate Fondant

w salted caramel ice cream, chocolate crumbs & fairy floss
\$14

Mango and Raspberry Parfait

w coconut crumble & raspberry tuile
\$14

5 Cheese Plate (for two)

w lavosh, pear, muscatels & toasted ciabatta
\$27