

Baringo Banquet

Take the easy option and let us feed you the best of our menu

5 course | 74 pp

Matching wine | 63 pp

Entrée

ANTIPASTO (for two) | 30
GF, DFO

Buffalo mozzarella, Prosciutto San Danielle, Calabrese and Veneto salami, balsamic mushrooms, char-grilled capsicum, mixed marinated olives and crisp breads

GAMBERI ALLA DIAVOLA | 19

Jumbo Queensland King prawns char-grilled with a hint of chilli and garlic on chick pea and olive oil puree with a parsley salad GF, DF

OSTRICHE DEL GIORNO | 21

Half a dozen of today's best oysters. Choose from; GF0
Natural with a lemon, lime, chive and pepper dressing,
Or
Alla Calabrese, baked with tomato, chilli, garlic and panegrattato

MOZZARELLA DI BUFALA | 16

Buffalo mozzarella with radicchio, fresh apple, white anchovies, radish and extra virgin olive oil GF0

TONNO DI POLLO E FAGIOLI | 16

Free range chicken slow cooked in olive oil with a salad of cannellini beans, bitter leaves, parsley and fresh red onion GF

Pasta & Risotto

RISOTTO ALL' ANATRA		34
Risotto of slow cooked duck leg with sautéed king brown, shitake and enoki mushrooms and fresh soy beans		GF, VO
RAVIOLI DI FUNGHI PINO E RICOTTA		33
House-made pasta with a Mt Macedon Pine Mushroom, ricotta and chardonnay stuffing, in sage butter with crisp pancetta		VO
SPAGHETTI ALLE COZZE		35
Prosecco and herb marinated mussels and spaghetti tossed with cherry tomatoes, chilli, garlic and basil, served with crusty bread		DF

Mains

PESCE FRITTI		33
South Australian Whiting fillets in a light beer batter with shoe string fries, tartare sauce and home grown lettuce with a tangy dressing		DF
BARRAMUNDI AL FORNO		35
Oven baked crispy skin Barramundi fillet with pickled baby beetroot, Meredith Goats cheese, kale chips and a Chianti butter sauce		GF, DFO

Off the Grill

COSTOLETTE DI MAIALE		34
Mclvor Farm pork cutlet with crackling, tender silverbeet, pommorola sauce and lemon		GF, DF
AGNELLO ALL' ESPRESSO		34
Lamb loin grilled medium rare, on a bed of garlic-y spinach with gnocchi Romano and an espresso jus		GFO, DFO
TAGLIATTA DI MANZO (Perfect to share or for one hungry person)		57
Our take on the classic Tuscan steak. 6 week dry aged, 500g Rib Eye, sliced and drizzled with 8 year old Balsamic Vinegar, served with olive oil roasted fennel and a rocket and parmesan salad. Cooked to your liking, but better rare		GF, DFO
BISTECCA ALLA BRACE		
Your choice of Collinson & Co char-grilled steak;		
300g Dry Aged Porterhouse		54
200g Eye Fillet		44
All steaks served with a red wine jus, mixed capsicum pepperonata and buttery, bacon-y Brussel sprouts		GF, DFO
GRILL EXTRAS		
MARE E MONTI: add two devilled jumbo prawns to your steak		17
POMMERY MUSTARD: Fancy, extra strong mustard		3
CREMA DI CREN: Housemade horseradish cream		3

Sides

Roasted chat potatoes with Pecorino Romano, pickled red onion and fresh green chilli		8
		GF, DFO
Baringo garden salad leaves, pear, parmesan and balsamic		8
		GF, DFO
Steamed green vegetables tossed with Meredith's goat's cheese		8
		GF, DFO
French fries or Fat Boy chips with aioli		8
		GFO, DF

Children

Meal, drink and ice-cream

150G BLACK ANGUS STEAK		20
With green vegetables and fries		GF, DFO
KING GEORGE WHITING – Grilled or Battered		20
With fries and salad		GFO, DFO
POTATO GNOCCHI		20
With garlic cream sauce or Napoli sauce		GF, DFO

Desserts

BUDINO AI CIOCCOLATO		18
Melting heart chocolate pudding with a Banoffee Pie semifreddo		
PERA CON CREMA		17
Warm Bosc pear gently poached in Moscato with a Mascarpone and lavender custard, lavender savoiardi and peanut brittle		GFO
ZEPPOLE ALLA BOETI		16
Calabrese doughnuts (from Nonna Boeti's recipe) with whipped ricotta and lemon cream, drizzled with Black Hill honey		



3 CHEESE PLATE (for two)		24
A selection of some of our favourite cheeses, served with crisp breads, quince paste and fresh pear		GF