

Entrée

PACIFIC OYSTERS- NATURAL (½ dozen or dozen)		21/36 GF, DF
PACIFIC OYSTERS- KILPATRICK (½ dozen or dozen)		23/38 DF
ARANCINI (4pcs) Beetroot and parmesan arancini balls with wild rocket pesto		15 V
SCALLOPS (3pcs) Seared Scallops served with creamy potato and dill salad, capsicum coulis and fried capers		18 GF
BARINGO MEZZE PLATTER (FOR 2) A platter to share contains - prosciutto, dolma, falafel, picked vegetables, artichoke hearts, olives, fetta, house dips (hummus, pesto, tzatziki) and grilled flat bread		35 VO,GFO, DFO

Mains - Seafood

PRAWN SALAD | 29

Garlic, thyme and lemon marinated prawns served on a bed of chickpea, rocket and pomegranate salad and topped with honey mint yoghurt GF, DFO

SALMON | 33

Crispy skinned Salmon served with creamy truffle parsnip puree, crushed chat potatoes, charred asparagus and fennel, and rocket lemon salad GF, DFO

SEAFOOD SPAGHETTINI | 35

Spaghettoni with prawns, mussels calamari, tomatoes, garlic, chilli, lemon, herbs and extra virgin olive oil

Mains - Meat

LAMB | 38

Rosemary crumbed Lamb scotch, slow cooked, served with spiced grilled polenta, Dutch carrots and semidried tomato puree DF

VEAL CUTLET | 36

Pan fried Veal cutlet served with white cabbage, green onion and apple slaw, fried kipfler potatoes and crushed peppercorn jus GF

PORK | 34

Twice cooked pork belly roulade with a chilli caramel glaze, served with Asian coriander bean shoot salad and crispy prawn crackers GF, DF

CHICKEN | 35

Sous vide free range chicken breast wrapped in prosciutto served with French bean and barley stew, broccolini, red wine jus, garlic butter and sweet potato crisp GF, DFO

Mains - Pasta, Risotto & Salad _____

ORECCHIETTE		28
Pasta Orecchiette cooked in white wine and cream sauce with roasted pumpkin, baby spinach and lemon pepper mascarpone	V	
GNOCCHI		30
Potato dumplings in burnt butter and sage with pancetta, wild rocket, goats cheese and pine nuts	VO	
RISOTTO		30
Chicken, mushroom and chorizo risotto with crispy parmesan wafer	GFO	
ROASTED VEGETABLE SALAD		25
Smoked balsamic glazed roasted vegetable salad with fresh garden leaves, crumbled Persian fetta and toasted walnuts	GF, DFO	V,

Mains- Off the Grill _____

Thousand Guineas Shorthorn grain fed Porterhouse 300gm		39
Thousand Guineas Shorthorn premium Eye fillet 220gm		41
28 day dry aged grain fed Collinson's Black Angus Ribeye 350gm		42
served with crisp onion and potato mash, today's salad, garlic butter and red wine jus	GFO, DFO	

Sides _____

Baringo garden salad with balsamic		8 GF, DF
French fries or Fat Boy chips with aioli		8 DF

Children

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.

WHITING – Battered		20
With fries and salad		
CRUMBED CHICKEN		20
With fries and salad		

Desserts

LISA'S BARINGO GATEAU		16
Raspberry flavoured layered cake with pistachio butter cream, macarons, fresh raspberries and grand marnier flavoured raspberry coulis		
LIMONCELLO PANNACOTTA		15
The classic Italian milk dessert flavoured with limoncello, served with toasted coconut, blueberries and limoncello syrup		GF
HAZELNUT AND RICOTTA CAKE		16
Baked Hazelnut and ricotta cake served warm with hazelnut, strawberries and Frangelico infused chocolate sauce, vanilla bean ice-cream		
AFFOGATO		15
Espresso, Frangelico, Vanilla bean ice cream		

