the baros bento lunch box

Taste of Japan

Sashimi, Nigiri and Maki Rolls *(GF)*Teriyaki Chicken Thigh, Sesame Seeds and Pickles
Seaweed Salad, Pickled Ginger and Wasabi and Tamari Sauce *(GF)*\$29

Wholesome Choice

Chilled Tasmanian Salmon with Grapefruit and Mint (GF)
Buckwheat Noodles with Goji Berries, Cucumber, Carrot and Seeds (V, GF)
Roasted Sweet Potato with Broccoli and Chilli-Orange Dressing (V, GF)
Greek Yoghurt with Pomegranate, Kiwi Fruit and Honey (V, GF)
\$36

Italian Option

Herb Crusted Tuna with Goat Cheese Crumbs and Micro Herbs (GF)
Prawn with Salsa Rosso and Garlic-Herb Bread Crumbs
San Daniele Aged Italian Ham with Melon (GF)
Sicilian Orange Salad with Mint, Kalamata Olives, Onion and Olive Oil (V, GF)
\$38

lime lunch - à la carte

succulent snacks

Turkish Cold Mezze \$34

- Marinated Tomatoes and Olives
- Haydari, Labneh with Garlic and Fresh Mint
- Carrot Tarator, Toasted Carrot with Labneh and Raisin
- Muhammara (V)
- Hummus Beirut (V, GF)
- Baba Ghanoush (V, GF)
- Grilled Flat Bread (V)

Seared Line Caught Yellow Fin Tuna

Mirin with Soy and Sesame Seeds \$22

French Fries (V, GF) \$12

Add: Truffle Oil with Aged Parmesan Cheese \$15

Turkish Hot Mezze \$28

Kibbeh, Spinach Muska, Grilled Haloumi Cheese, Mitite Kofte with Tomato Sauce Shish Taouk, Shish Kebeb and Pita Bread with Yayla and Tahini Sauces

salad bowls

"Rosa" Caesar (P) \$24

Baby Cos Lettuce with Crispy Pork Bacon and Garlic Croutons Boiled Egg and Aged Parmesan Cheese with Chicken \$27 with Tiger Prawn \$30

Roasted Organic Baby Heirloom Carrots (V, GF)

Ricotta Cheese, Kalamata Olives, Sesame Seed and Truffle Oil \$26

Som Tam Salad with Prawns (GF)

Green Papaya, Carrot, Long Bean, Cherry Tomato Dried Shrimps, Peanuts and Nam Chim Dressing \$28

Yam Neua Salad (GF)

Grilled Beef with Cherry Tomato, Onion, Cucumber Spring Onion, Mint and Spicy Dressing \$30

soups

Tomato Basil Soup (V)
Parmesan Cheese Toast
\$17

Tom Kha Gai Soup (GF)
Chicken Soup with Coconut Milk, Chilli and Kaffir Lime
\$22

baros favourites with french fries

Australian Wagyu Beef Burger

Aged Cheddar Cheese, Pickles, Tomato, Onion and Lettuce \$35

Baros Club Sandwich (P)

Turkey Ham, Egg, Pork Bacon, Lettuce, Tomato and Cucumber \$26

Baros Quesadilla

•	Angus Beef with Mixed Pepper, Aged Cheddar Cheese	\$29
•	Vegetables, Cheese and Mint (V)	\$26
•	Chicken with Mixed Pepper, Aged Cheddar Cheese	\$29
	Sour Cream, Guacamole and Tomato Salsa	

a taste of asia

Vietnamese Rice Paper Roll with Nuoc Cham Dressing

•	Prawns, Carrot, Mint, Butter Lettuce and Rice Noodles (GF)	\$19
•	Tofu, Carrot, Mint, Butter Lettuce and Rice Noodles (V, GF)	\$17

Mixed Satay Platter

Peanut Butter Sauce, Mixed Pickle with Green Salad \$35

Baros California Rolls

•	Tiger Prawn Tempura with Bonito Flakes and Chilli Mango Mayo (GF)	\$29
•	Yellow Fin Spice Tuna with Sriracha Chilli Mayo (GF)	\$29
•	Asparagus with Roasted Pepper, Wasabi and Goat Cheese (V, GF)	\$27
•	Avocado with Cucumber and Toasted Sesame Seeds (V, GF)	\$27

Wasabi, Pickled Ginger and Kikkoman Soya Sauces

lime lunch - à la carte

authentic maldivian curry

•	Snapper (GF)	\$27
•	Yellow Fin Tuna (GF)	\$30
•	Chicken (GF)	\$35
•	Vegetable (GF)	\$25

Served with Dhal, Chapatti Steam Rice, Mango Chutney, Garlic Pickle and Onion Tomato Sambol

italian option

Spaghetti, Penne, Tagliatelle (Gluten Free available)

•	Pomodoro Tomato Sauce with Basil (V)	\$23
•	Bolognese Prime Meat	\$30
•	Aglio e Olio, Chili, Garlic and Parsley (V)	\$26
•	Cream Cheese (V)	\$23

Baros Lobster Spaghetti

Indian Ocean Lobster, Pomodoro, Aged Parmesan and Truffle Oil \$55

thin crafted baked pizza

•	Parma Ham with Mushroom, Rocket and Parmesan Cheese (P)	\$29
•	Baros Chicken Tikka with Green Chilli, Red Onions and Mozzarella	\$28
•	Tuna with Sweetcom, Onion, Chilli, Curry Leaf and Secret Spices	\$32
•	Salami with Roasted Red Peppers, Black Olives and Mozzarella (P)	\$26
•	Tomato with Basil and Mozzarella (V)	\$22
•	Button Mushrooms with Mozzarella and Truffle Oil (V)	\$27
•	Four Cheeses with Salt Dried Cherry Tomatoes and Rocket (V)	\$28