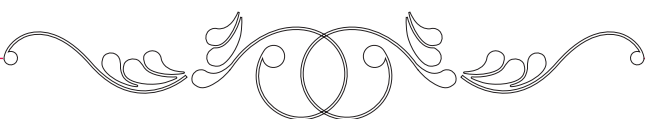




BISTRO • BAR • PATISSERIE



SMALL PLATES

Frites and aioli \$6

Selection of olives, tapenade, goat cheese and baguette \$13

**A salad of organic beetroot, breakfast radish,
carrot and cumin bavarois (v) \$18 ****

Selection of house made charcuterie \$16

Seasonal cheese selection with fruit paste and baguette \$20

BAROQUE MACARONS \$2.50 EACH

Choose from:

Dark Chocolate, Salted Caramel, Passionfruit and Milk Chocolate, Jasmine Green Tea, Pistachio and Sour Cherry, Milk Chocolate and Coconut, Blackcurrant, Chai Tea, Pear and Chestnut. Please ask if there are any additional flavours available on the day or check out our display



GOURMANDS

Cafe \$10

3 Macarons
with your choice
of coffee

Champagne \$20

2 Macarons and a
Coupe of Laurent
Perrier Brut



FROM THE PATISSERIE

**All served with our chef patissier's
choice of ice cream or sorbet \$13**

Le Roi Soleil

Mango and mandarine mousse, jasmine, pine nut nougatine,
almond sponge

Pompadour

Raspberry and passion fruit mousse, pine nut nougatine,
almond sponge

Voltaire

Cold set vanilla cheese cake with mixed berries wrapped
in Valrhona "Ivoire" white chocolate

Fleur de Lys

Valrhona "Guanaja 70%" chocolate mousse
with crunchy praline

Vivaldi

Strawberry and poppy seed mousse,
rhubarb confit and rice pudding centre

Zulu

Valrhona "Araguani" 72% chocolate mousse, "Araguani"
ganache with salted caramel, chocolate biscuit base, finished
with a mini chocolate macaron

DESSERTS

All \$16

**A salad of winter and preserved fruits,
violet crumble, elderflower granité**

Valrhona chocolate curd, preserved cherries, pistachio

Vanilla crème brûlée, pistachio ice cream

**Pink lady apple sorbet, yoghurt mousse granola,
mint granité, wood sorrel**

HOT DRINKS

Cappuccino, Flat White, Latte, Long Black, Piccolo . . .	\$4.00
Espresso, Macchiato	\$3.00
Chai Latte	\$4.50
Mocha	\$4.50
Chocolat Chaud	\$4.00

Soy \$0.50 extra Strong \$0.50 extra Large \$0.50 extra

Teas	\$4.00
English Breakfast, Earl Grey, Jasmine Green Tea, Chai, Lemongrass and Ginger, Peppermint, Camomile	

ALCOHOLIC HOT DRINKS

Vin Chaud French Style Hot Wine (winter only)	\$9.00
Irish Coffee	\$8.50
Affagato (Espresso with Vanilla ice cream and your choice of Amaretto or Frangelico)	\$12.50
Affagato with no liqueur.	\$8.00
Hot Chocolate with a dash of either: Kahlua, Baileys, Frangelico, Cointreau	\$8.50

COLD DRINKS

Coke, Diet Coke (330mL)	\$5.00
Lemonade (330mL)	\$5.00
Ginger Ale	\$5.00
Orangina	\$5.50
Lemon Lime Bitters	\$5.50
Orange, Apple, Pineapple, Cranberry Juice	\$6.00
Beloka Estate Sparkling Mineral Water (750mL)	\$7.00
Beloka Estate Still Mineral Water (750mL)	\$7.00
Ice Tea (house made).	\$6.00
Virgin Mary (tomato juice, Worcester Sauce, Tabasco, garlic, salt and pepper).	\$8.50
Red Bull	\$7.00

BEER & CIDRE

Cascade Premium Light (Australia).	\$5
Pure Blonde (Australia).	\$7
Cascade Premium Lager (Australia)	\$8
Kronenburg 1664 (France)	\$8
Stella Artois (Belgium)	\$8
Corona (Mexico)	\$8
Coopers Green.	\$8
Magners 500mLs	\$11
Gavroche (France)	\$15
La Guillotine 330ml 8.5% (Belgium)	\$18
Trois Monts (France)	\$38
Le Pere Jules Cidre Bouché Pays D'Auge 750ml 5% (France)	\$39

CHAMPAGNE

Kir Royale

Champagne Laurent Perrier Brut with Crème de Cassis
\$20

BAROQUE COCKTAILS

All \$16

Baroquetail

Ask your waiter or check the
blackboard for our weekly creations.

Rhum Punch Poire

Smashed fresh pear, rum, pear liqueur, fresh lemon juice and
ginger syrup. Shaken and served over ice.

Charente Rejouir

Fresh passionfruit, cognac, grand marnier, fresh orange, with
vanilla, shaken served martini style.

Litchi paradis

Smashed cucumber and lychees with Hendricks gin and
lychee liqueur shaken and served martini style

French Kiss

Strawberry puree, cognac, grand marnier, vanilla & lemon
shaken and served martini style

Rhubarb Sex (as named by owner Olivier Charkos)

Santiago Plum Pisco brandy, rhubarb bitters, with sweet &
sour shaken and served over ice.

Blood Orange and Ginger Sour

Blood orange puree, Bombay Sapphire gin, ginger syrup, with
fresh lemon. Shaken and served over crushed ice.

Vanilla Manhattan

Makers mark, Vanilla liqueur, Martini Rosso, Maraschino
cherry brandy and a dash of vanilla sugar. All stirred and
served up martini style with a cherry on top

Bloody 'Good' Mary

Baroque's house made Bloody Mary mix
with tomato juice and salt and pepper

Blazing Gun

Tequila, apple liqueur, calvados, cinnamon and a hint of anise
all blazed up and ready to warm your insides. Quite smooth
blend we light you enjoy.

Caramel Apple

Fresh apple, Flor de Cana 4 y.o rum, caramel liqueur and a
hint of ginger. Simply delicious.

Toddies Brew

Dewars 12 y.o whiskey. lemon, honey, cinnamon and cloves all
warmed up and brewed for the perfect amount of time. This
old boy will warm you to your toes.

Sazerac

Rye, whiskey, pastis, bitters, finished with a lemon twist.

STICK DRINKS

All \$16

Mojito

Bacardi, lime, fresh mint, sugar, crushed ice
and topped with mineral water

Caipiroska

Vodka, fresh lime, sugar, crushed ice

Caipirinha

Cachca, fresh lime, sugar, crushed ice

CLASSIC

All \$16

Classic Daiquiri

Bacardi, sugar, fresh lime juice

Margarita

Cazadores Tequila, Cointreau, lime juice, sugar

Cosmopolitan

Vodka, Cointreau, fresh lime, cranberry juice

Sour

Bourbon or Amaretto, lemon juice and sugar

Manhattan

Bourbon, Vermouth and Angostura Bitters,
Maraschino cherry

Espresso Martini

Patron Café, espresso, sugar syrup

Negroni

Gin, Vermouth and Campari

Old Fashioned

Bourbon, or Whiskey, Sugar, Angostura Bitters and citrus rind

MARTINI (HOWEVER YOU LIKE IT)

Bombay Sapphire Gin \$16

Grey Goose Vodka \$18

Martin Miller Gin \$18

Hendricks Gin \$18

Tanq 10 Gin \$20

If you need help on any of the cocktails or need a
suggestion our staff have a healthy knowledge of
classic and modern cocktails.

WINES BY THE GLASS

House Wine

2009 Baroque House White

Clare Valley, SA

Lemon and lime, dry with lively acidity \$9 (glass)

2008 Baroque House Red

Barossa Valley, SA

Raspberry, plums, round smooth tannins . . . \$9 (glass)

Sparkling/Champagne

N/V Dalzotto Prosecco

King Valley, VIC

Elegant, tangy and refreshing \$13 (glass)

N/V Champagne Laurent-Perrier Brut

Tours-Sur-Marne, FR

Citrusy perfume, lengthy mandarin acidity . \$20 (glass)

Kir Royale

French Sparkling wine with crème de cassis
(blackcurrant liqueur)

\$14 (glass)

Kir Royale Premiere

Champagne Laurent-Perrier Brut
with crème de cassis (blackcurrant liqueur)

\$20 (glass)

Riesling

2010 Frankland Estate 'Poison Hill' Riesling

Frankland, WA

Floral spicy notes, pear and grapefruit . . . \$15 (glass)

Sauvignon Blanc & Semillon

2010 Summerhouse Sauvignon Blanc

Marlborough, NZ

Passionfruit, gooseberry and textural palate \$15 (glass)

2010 A. Retief Sauvignon Blanc/Semillon

Canberra, ACT

Grassy, herbaceous with lively acidity \$15 (glass)

Other Whites

2011

Tscharke Wines 'Girl Talk' Savagnin

Barossa Valley, SA

Pears, apples and melon fruits

\$13 (glass)

2009

Moorilla Estate 'Muse' Pinot Gris

Derwent Valley, TAS

Floral notes with pears finishing dry

\$17 (glass)

Chardonnay

2010 Mayer 'Bloody Hill' Chardonnay

Yarra Valley, VIC

Stone fruits, grapefruit and lively acidity . . . \$17 (glass)

WINES BY THE GLASS

Rose

- 2010 Rimauresq 'Petit' Rose**
Côtes du Provence, FR
Cherries, light spices finishing dry \$14 (glass)

Gamay & Pinot Noir

- 2009 Lucien Muzard Bourgogne Rouge**
Burgundy, FR
Red cherry, plums and light savory finish . . \$16 (glass)
- 2010 Garagiste Pinot Noir**
Mornington Peninsula, VIC
Dark cherries, spicy, chewy textural finish . \$18 (glass)

Grenache

- 2008**
Tscharke Wines 'Only Son' Tempranillo Graciano
Barossa Valley, SA
Dark fruits, rich, dusty, chocolatey tannins
\$15 (glass)

- 2009**
Domaine Alary 'Tradition' Cotes du Rhone G.S.Carignan
Rhône Valley, FR
Spicy aromas, blackberry and earthy tannins
\$15 (glass)

Shiraz

- 2010 HEAD RED Shiraz Viognier**
Barossa Valley, SA
Rich, sweet dark fruits, smooth tannins . . . \$14 (glass)
- 2010 Jamsheed 'Garden Gully' Syrah**
Great Western, VIC
Spice, red fruits, dense tannin length \$18 (glass)

Cabernet Sauvignon / Merlot

- 2010 McHenry Hohnen Cabernet Merlot**
Margaret River, WA
Cassis, plums, spices and dusty tannins . . . \$15 (glass)
- 2008 Grant Burge 'Corryton Park' Cabernet Sauvignon**
Barossa Valley, SA
Blackcurrant, vanilla and chocolate \$18 (glass)

Dessert Wines & Port

- 2009**
Bernadins Muscat de Beaumes de Venise
Rhône Valley, FRA
Orange peel, spice, flowers and toffee
\$16 (glass)

HOUSE WINE

- 2009 Baroque House White**
Clare Valley, SA \$35
- 2008 Baroque House Red**
Barossa Valley, SA \$35

SPARKLING & CHAMPAGNE

- N/V Madame COCO Brut**
Pyrenees, FR \$45
- N/V Dalzotto Prosecco**
King Valley, VIC \$49
- N/V Champagne Laurent-Perrier Brut**
Tours-Sur-Marne, FR \$99
- 2002 Champagne Laurent-Perrier Vintage**
Tours-Sur-Marne, FR \$129
- N/V Champagne Louis Roederer Brut Premier**
Reims, FR \$129
- N/V Champagne Gosset Grande Reserve Brut**
Ay, FR \$129
- N/V Champagne Laurent-Perrier Cuvee Rose**
Tours-Sur-Marne, FR \$149
- N/V Champagne Gosset 'Grand' Rose Brut**
Ay, FR \$159
- N/V Champagne Laurent-Perrier Grand Siecle**
Tours-Sur-Marne, FR \$279
- 2004 Champagne Louis Roederer 'Cristal'**
Reims, FR \$399

RIESLING

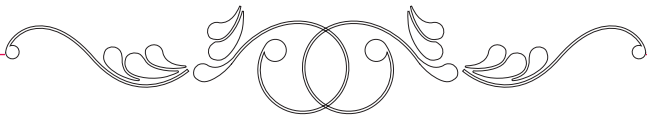
- 2010 Tim Smith Riesling**
Eden Valley, SA \$55
- 2010 Frankland Estate 'Poison Hill' Riesling**
Frankland, WA \$59
- 2009 Domaine Bruno Sorg Riesling**
Alsace, FR \$69

SAUVIGNON BLANC & SEMILLON

- 2010 Summerhouse Sauvignon Blanc**
Marlborough, NZ \$55
- 2009 Joseph Mellot 'Sincerite' Vin du Pays Sauvignon Blanc**
Loire Valley, FR \$55
- 2010 A. Retief Sauvignon Blanc/Semillon**
Canberra, ACT \$55
- 2011 Shaw & Smith Sauvignon Blanc**
Adelaide Hills, SA \$55
- 2009 Vincent Pinard Sancerre 'Flores' Sauvignon Blanc**
Loire Valley, FR \$85

OTHER WHITES

- 2011 Pizzini Pinot Grigio**
King Valley, VIC \$46
- 2011 Tscharke Wines 'Girl Talk' Savagnin**
Barossa Valley, SA \$49
- 2009 Moorilla Estate 'Muse' Pinot Gris**
Derwent Valley, TAS \$69
- 2010 Michael Hall Roussanne**
Barossa Valley, SA \$69



CHARDONNAY

2008	Stoney Rise Chardonnay Tamar Valley, TAS	\$59
2010	Mayer 'Bloody Hill' Chardonnay Yarra Valley, VIC	\$69
2008	Bernard Moreau Bourgogne Chardonnay Burgundy, FR	\$69
2009	Christian Moreau Chablis Chardonnay Chablis, FRA	\$79

ROSE

2010	Rimauresq 'Petit' Rose Côte du Provence, FR	\$49
2010	Foster e Rocco Sangiovese Rose Heathcote, VIC	\$59
2009	Head Wines Grenache Rose Barossa Valley	\$59

GAMAY & PINOT NOIR

2009	Palliser 'Pencarrow' Pinot Noir Martinborough, NZ	\$45
2010	Paringa Estate 'PE' Pinot Noir Mornington Peninsula, VIC	\$59
2009	Lucien Muzard Bourgogne Rouge Burgundy, FR	\$65
2010	Garagiste Pinot Noir Mornington Peninsula, VIC	\$79
2009	Pasquale Wines 'Waitaki' Pinot Noir Otago, NZ	\$85
2008	By Farr 'Farrside' Pinot Noir Geelong, VIC	\$109
2010	William Downie Pinot Noir Gippsland, VIC	\$109

2007

Sylvie Esmonin 1er Cru Volnay Santenots

Burgundy, FR

\$149

GRENAACHE

2010	Cirillo Estate 'The Vincent' Grenache Barossa Valley, SA	\$45
2008	Tscharke Wines 'Only Son' Tempranillo Graciano Barossa Valley, SA	\$59
2009	Domaine Alary 'Tradition' Cotes du Rhone G.S.Carignan Rhône Valley, FR	\$59
2006	Rockford Wines 'Moppa Springs' G.S.M. Barossa Valley, SA	\$65
2010	Tellurian G.S.M. Heathcote, VIC	\$69
2009	Charvin 'Le Poutet' Cotes du Rhone G.S.M Rhône Valley, FR	\$69
2009	Font de Michelle Chateauneuf-du-Pape GSM Rhône Valley, FR	\$99

SHIRAZ

2010	Jamsheed 'La Syrah' Yarra Valley, VIC	\$45
2010	HEAD RED Shiraz Viognier Barossa Valley, SA	\$49
2009	Cuilleron Vin du Pays Syrah Rhône Valley, FR	\$49
2010	Tomfoolery Wines 'Skullduggery' Shiraz Mataro Barossa Valley, SA	\$55
2009	Tyrrells 'Stevens' Shiraz Hunter Valley, NSW	\$59
2010	Jamsheed 'Garden Gully' Syrah Great Western, VIC	\$79
2009	Syrahmi 'Climat' Syrah Heathcote, VIC	\$89
2007	Tyrrells Vat 9 Shiraz Hunter Valley, NSW	\$109

CABERNET SAUVIGNON/MERLOT/MALBEC

2009	Printhie Merlot Orange, NSW	\$45
2010	Tscharke Wines "Barossa Gold" Cabernet Sauvignon Barossa Valley, SA	\$49
2010	McHenry Hohnen Cabernet Merlot Margaret River, WA	\$55
2009	Glaymond 'Asif' Cabernet Sauvignon Barossa Valley, SA	\$65
2008	Grant Burge 'Corryton Park' Cabernet Sauvignon Barossa Valley, SA	\$79
2001	Chateau Tour du Haut Moulin Cru Bourgeois Haut Medoc, FR	\$79
2008	Yeringberg Cabernets Yarra Valley, VIC	\$99
2008	Mt Mary 'Quintet' Cabernets Yarra Valley, VIC	\$159

DESSERT WINES & PORT

2009	Glenguin 'The Sticky' Botrytised Semillon (375ml) Hunter Valley, NSW	\$45
N/V	Bethany Old Quarry Tawny Port Barossa Valley, SA	\$49

N/V

Dutschke Tokay (375ml)

Barossa Valley, SA

\$55

N/V

Dutschke Muscat (375ml)

Barossa Valley, SA

\$55

2009

Bernadins Muscat de

Beaumes de Venise

Rhône Valley, FRA

\$59

SPIRITS

Vodka

Eristoff	\$8.00
42 Below	
Original	\$9.50
Honey	\$9.50
Grey Goose	
Original	\$12.00

Gin

Bombay Sapphire	\$9.00
Martin Miller Gin	\$9.00
Tanqueray 10	\$10.00
Hendricks	\$12.00

Bourbon

Jim Beam	\$8.00
Jack Daniels	\$9.00
Jim Beam Rye	\$9.00
Makers Mark	\$10.00
Canadian Club	\$9.00

Cachaca

Sagatiba Pura	\$9.00
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Digestif

Chartreuse Vert	\$10.00
Poire William	\$15.00

Aperitifs

Martini Dry	\$7.00
Martini Bianco	\$7.00
Martini Rosso	\$7.00
Ricard	\$8.00
Campari	\$8.50

Armagnac

Janneau VS	\$12.00
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Cognac

Hennessey VS	\$8.00
Hennessey VSOP	\$10.00
Paul Giraud V.S.O.P 8 y.o	\$12.00

Paul Giraud X.O 25 y.o
\$18.00

SPIRITS

Calvados

Christian Drouin V.S.O.P	\$11.00
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Tequila

Cazadores	
Blanco	\$8.00
Reposado	\$9.50
Anejo	\$12.00
Patron XO Coffee	\$10.00

Patron Anejo
\$15.00

Brandy

Santiago Plum Pisco	\$7.00
Martell	\$8.00

Liqueurs

Baileys	\$8.00
Frangelico	\$8.00
Kahlua	\$8.00
Amaretto	\$8.00
Parma Pomegranate liqueur	\$8.00
Lemon Z Limoncello	\$7.00
Licor 43	\$7.00
Drambui	\$9.00
Grand Marnier	\$10.00

Rum

Bacardi Superior	\$8.00
Bacardi 8	\$10.00
Bacardi Oro	\$10.00
Flor de Cana 4 yr	\$8.00
Flor de Cana 7 yr	\$12.00

Whisky

Dewars	\$8.00
Dewars 12 y.o	\$12.00
Dewars 18 y.o	\$15.00
Jameson	\$9.00
Jura Single Malt 10yr	\$12.00

Jura Superstition Single Malt 12yr
\$14.00

Dalmore Single Malt 12yr
\$14.00