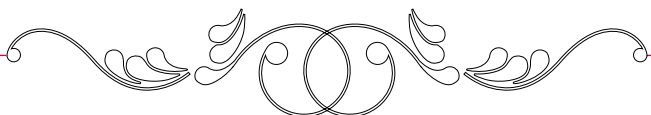




BISTRO • BAR • PATISSERIE

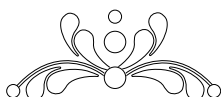


TARTELETTES

**All served with our chef patissier's
choice of icecream or sorbet \$12**

Chocolate shortbread pastry, coffee
ganache, roasted walnuts, coffee mousse

Tartelette of strawberry & poppy seed mousse
with confit rhubarb and rice pudding



CHAMPAGNE GOURMAND

\$20

Coupe of Louis Roederer champagne with a macaron.
Ask your waiter for the flavours of the day



MASTERPIECES FROM BAROQUE'S PASTRY KITCHEN

**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



Fleur de Lys

Valrhona "Guanaja 70%" chocolate mousse
with crunchy praline



Versailles

Layers of moist honey and aniseed biscuit,
raspberry gelée, fresh seasonal berries, and topped
with a thin doily of 70% rich chocolate



Voltaire

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



Zulu

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

From time to time other tantalising delights will be
prepared by our patissiers, please ask your waiter for
more details or alternatively check out our display
cabinet and let your eyes do the tasting!

We assure you, they taste as good as they look.



BAR MENU

Foie gras brulée, brioche, port gel \$10

Pork rillettes, cornichon, baguette \$8

**Seasonal cheese selection with
fruit paste, fresh bread \$20**

Selection of house-made charcuterie \$19

**Selection of olives, tapenade,
goat cheese with vine ash, fresh bread \$13**

Sweet pork croquette, aioli \$8

Grilled bûche d'affinoise \$8

KIR ROYALE

Sparkling \$14

Loire Valley sparkling wine
with crème de cassis (blackcurrant liqueur)

Premiere \$20

Louis Roederer Brut Premiere Champagne
with crème de cassis (blackcurrant liqueur)

BAROQUE COCKTAILS

ALL \$15

Rhum Punch Poire

A tall refreshing mix of spiced Pampero especial rum, tastes of fresh pear Poire Williams and subtle ginger citrus fruits all smashed together and served over fresh ice.

Vert Des Mers Martini

This martini has it all with the depth and flavour of juniper and chamomile from Tanq 10 Gin, freshly squeezed pink grapefruit juice and the sharpness of Chartreuse all shaken together and served in a chilled glass. This aperitif styled drink will cleanse your palate for the enjoyable meal ahead.

L' Charente Rejouir

The perfect mix of two very well known French names, Martell Cognac and Grand Marnier balanced together with vanilla, fresh passion fruit and citrus fruits. All these delightful flavours perfect in a chilled martini.

L'Caffe Martini

Enjoy espresso? Then try this delicious blend of coffee infused Patron XO tequila with the notes of Licor 43, vanilla and a dash of citrus. All shaken till chilled and served as a martini.

Savoie Blanc

From the heart of France this savory goblet has a beautiful blend of Ciroc French Vodka, fresh white grapes, elderflower and citrus notes then crowned with white wine and served over ice.

Litchi Paradis

With the unique flavours of Square One Organic Cucumber vodka this martini is filled with the exotic flavours of lychee, Lemon Z limonchello, elderflower and Kaffir lime in a chilled martini.

Honey Bunny

This elegant sour has honeydew melon and citrus but we round this cocktail off with the delicate 42 Below Manuka Honey Vodka and our sweet syrup served short over fresh ice.

CLASSICS

ALL \$15

The Bramble

This English classic is properly one of the most famous summer gin cocktails, created in the 1980's by Dick Bradsell in Soho, London this short yet refreshing drink has the blend of fresh lemon and sugar with a crown of crème de mure which gives it the perfect and refreshing balance. Yet why not try our Jalisco Bramble with Cazadores Tequila for a little extra kick, Agave syrup and crème de mure.

The Sour

One of the original families in cocktails this beautiful drink can be served with any spirit you desire and do exactly what it says. Delivering a sharp delicious drink with a fluffy finish from the egg white, as a suggestion try our Plum Pisco Sour made with South American plum brandy, fresh lemon and sugar or our summery Blood Orange and Ginger Sour with the delicious blend of fresh blood orange, Bombay Sapphire, Canton Ginger Liqueur, fresh lemon and sugar syrup.

The Maragarita

Often overlooked as a blended fruity slush puppy the original was the first tequila cocktail. With its simple aperitif characteristics of Anejo Tequila, Grand Marnier, Agave syrup and fresh citrus, But for something a little tamer try our delightful Asian Margarita with lemon grass and ginger syrup, sweetness of Agave syrup and fresh citrus.

The Manhattan

Created in the 1870's by Sir Winston Churchill's mother this all American is an essential 19th century cocktail blend of just booze, vermouth and bitters. Take any one of our Bourbons and we will round it off with an unlikely alliance of bitter and sweet to definitely start the night off. Our Vanilla Manhattan with softening vanilla notes is not to be over looked. Or our Gentleman's Manhattan with Cazadores Reposado Tequila, Martini Rosso Vermouth, dashes of orange bitters and hints of Vanilla Galliano.

The Daiquiri

Much like the margarita the daiquiri has been lost in a cloud of fruit and blenders but it has made its long awaited return in Rum houses around the world with its very Caribbean blend of just dark rum, lime and sugar this Cuban native has inspired the great Ernest Hemingway in The Ritz Bar, Paris. The Papa Grande or Hemingway Daiquiri with its delicious mix of fresh grapefruit added to the legendary rum, lime and soft sugar mix.

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

Carafe Wine

Glass Bottle

- 2009 Baroque House White (750mL carafe)**
Marlborough, NZ
Gooseberry with a crisp citrusy finish . . . \$9
- 2008 Baroque House Red (750mL carafe)**
Barossa Valley, SA
Raspberry, plums, round smooth tannins . \$9

Sparkling/Champagne

- N/V Les Jamelles Brut Pinot Chardonnay**
Pyrenees, FR
Elegant, tangy and refreshing fine mousse \$12 \$46
- 2005 La Cache Brut**
Margaret River, WA
Creamy, textural and mineral acidity . . . \$15 \$65
- N/V Champagne Louis Roederer Brut Premier**
Reims, FR
Nutty, spicy, round and full bodied \$20 \$119

Kir Royale

French Sparkling wine with crème de cassis
(blackcurrant liqueur)
\$14 (glass)

Kir Royale Premiere

Louis Roederer Brut Premiere Champagne
with crème de cassis (blackcurrant liqueur)
\$20 (glass)

EXCLUSIVE TO BAROQUE

N/V

Champagne Louis Roederer Carte Blanche Demi – Sec
Reims, FR
Intense honeyed floral tones, caramelized apple
and warm sugar almonds (frangipane)
\$20 (glass) | \$119 (bottle)

Matches perfectly with Baroque macarons

Riesling

- 2010 Frankland Estate 'Poison Hill' Riesling**
Frankland, WA
Floral spicy notes with pear and grapefruit \$15 \$69
- 2007 Cave de Ribeauville 'Collection Prestige' Riesling**
Alsace, FR
Intense citrus notes, lime driven backbone \$17 \$69

Sauvignon Blanc & Semillon

- 2008 Summerhouse Sauvignon Blanc**
Marlborough, NZ
Passionfruit, gooseberry, textural palate . \$15 \$59
- 2010 Shaw & Smith Sauvignon Blanc**
Adelaide Hills, SA
Grassy, tangy, long and lively acidity. \$15 \$65
- 2009 Eric Louis Sancerre Sauvignon Blanc**
Loire Valley, FR
White flowers, fruit, slatey mineral finish. . \$20 \$89

WINES BY THE GLASS

Other Whites

Glass Bottle

- 2008 Louis Sipp 'Ribeauville' Pinot Blanc**
Alsace, FR
Sweet floral notes with apples and melon \$13 \$55
- 2009 Josef Chromy Pinot Gris**
Relbia, TAS
Lifted exotic stone-fruits and pears \$15 \$59
- 2007 Clotilde Davenne Bourgogne Aligote**
Chablis, FRA
White Peach, rich mineral & chalky core . . \$16 \$65

Chardonnay

- 2008 Nugan Estate 'Frasca's Lane' Chardonnay**
King Valley, VIC
Pear, melon and grapefruit acidity \$12 \$46
- 2009 Fraser Gallop Chardonnay**
Margaret River, WA
Peach, melon and creamy oak \$15 \$59

2007

Domaine Bouchard 'La Vignee' Bourgogne Chardonnay

Burgundy, FR
Elegance, stone fruits, unctuous minerality
\$20 (glass)
\$79 (bottle)

Rose

- 2010 Cirillo Estate 1850 Old Vine Grenache Rose**
Barossa Valley, SA
Raspberry, spices, huge fruit sweetness . . \$12 \$46
- 2010 Foster e Rocco Sangiovese Rose**
Heathcote, VIC
Light red fruits and savory finish \$16 \$59

2009

Domaine Ott 'Les Domaniers' Cinsault Rose

Provence, FR
Fresh, steely with cherry, light spices
\$20 (glass)
\$79 (bottle)

Gamay & Pinot Noir

- 2009 Georges Duboeuf 'Chiroubles' Gamay**
Beaujolais, FR
Juicy ripe dark fruits, light, soft tannins. . . \$13 \$55
- 2009 Paringa Estate 'PE' Pinot Noir**
Mornington Peninsula, VIC
Dark cherries, spice, chewy textural finish \$15 \$65

2009

Lucien Muzard Bourgogne Rouge

Burgundy, FR
Red cherry, plums and long savory finish
\$20
\$79

WINES BY THE GLASS

Grenache Glass Bottle

- 2009 Cirillo Estate 'The Vincent' Old Vine Grenache**
Barossa Valley, SA
Bright Red fruits, rich rounded soft finish **\$12 \$46**
- 2007 Monredon Cotes du Rhone GSM**
Rhône Valley, FR
Spicy aromas with blackberry and earth . . **\$15 \$55**
- 2007 Cirillo Estate '1850' Old Vine Grenache**
Barossa Valley, SA
Powerful rich red fruits, balanced and long **\$20 \$89**

Shiraz

- 2008 Les Jamelles Vin du Pays Syrah**
Pyrenees, FR
Juicy black pastille fruits and light tannins **\$12 \$46**
- 2009 Battle of Bosworth Shiraz**
McLaren Vale, SA
Rich, spicy, red fruits, chocolaty tannins . . **\$15 \$59**

2009

Head Wines 'The Blonde' Shiraz Viognier

Barossa Valley, SA

Perfumed spiced red fruits, pomegranate, incense

\$20 (glass)

\$75 (bottle)

Cabernet Sauvignon / Merlot

- 2009 Printhe Merlot**
Orange, NSW
Plums, spice, currants, rounded finish . . . **\$8 \$35**
- 2007 Nugan Estate 'Alcira' Cabernet Sauvignon**
Coonawarra, SA
Dark plum, mulberry, chewy long tannins **\$13 \$55**
- 2008 Grant Burge 'Corryton Park' Cabernet Sauvignon**
Barossa Valley, SA
Blackcurrant, vanilla and chocolate **\$18 \$79**
- 2001 Chateau Tour du Haut Moulin Cru Bourgeois**
Haut Medoc, FR
Mocha, spice, cigar and earthyness **\$22 \$95**

Dessert Wines & Port

2009

Glenguin 'The Sticky' Botrytised Semillon

Hunter Valley, NSW

Apricots and honeyed sweetness

\$12 (glass)

\$45 (bottle)

N/V

Bethany Old Quarry Tawny Port

Barossa Valley, SA

Raisins, dried fruits and nutty rancio finish

\$12 (glass)

\$49 (bottle)

2007

Chateau Roumieu-Lacoste Sauternes

Sauterne, FR

Rich, tangy citrus and Crème Brule

\$18 (glass)

\$69 (bottle)

CARAFE WINE

2009

Baroque House White (750mL carafe)

Marlborough, NZ

\$35

2008

Baroque House Red (750mL carafe)

Barossa Valley, SA

\$35

SPARKLING & CHAMPAGNE

- N/V Les Jamelles Brut Pinot Chardonnay**
Pyrenees, FR **\$46**
- 2005 La Cache Brut**
Margaret River, WA **\$65**
- 2009 Vietti 'La Cascinetta' Moscato d'Asti**
Piedmont, IT **\$69**
- N/V Champagne Louis Roederer Brut Premier**
Reims, FR **\$119**
- N/V Champagne Gosset Grande Reserve Brut**
Ay, FR **\$139**
- N/V Champagne Gosset 'Grand' Rose Brut**
Ay, FR **\$169**
- 2004 Champagne Louis Roederer Brut Vintage**
Reims, FR **\$199**
- M/V Champagne Gosset Celebris Blanc de Blanc Extra Brut**
Ay, FR **\$299**
- 2002 Champagne Louis Roederer 'Cristal'**
Reims, FR **\$499**

RIESLING

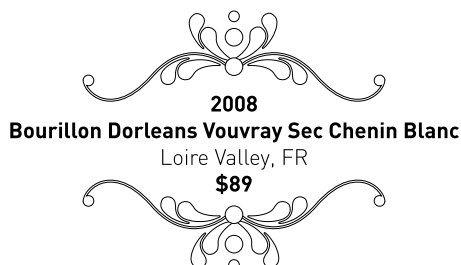
- 2010 Best's Wines Riesling**
Great Western, VIC **\$56**
- 2010 Crawford River 'Young Vines' Riesling**
Henty, VIC **\$65**
- 2010 Frankland Estate 'Poison Hill' Riesling**
Frankland, WA **\$69**
- 2007 Cave de Ribeauville 'Collection Prestige' Riesling**
Alsace, FR **\$69**
- 2009 Albert Mann 'Cuvee Albert' Riesling**
Alsace, FR **\$99**

SAUVIGNON BLANC & SEMILLON

- 2008 Summerhouse Sauvignon Blanc**
Marlborough, NZ **\$59**
- 2004 Tyrrells HVD Vineyard Semillon**
Hunter Valley, NSW **\$65**
- 2008 Jacques Lurton 'Touraine' Sauvignon Blanc**
Loire Valley, FR **\$65**
- 2010 Shaw & Smith Sauvignon Blanc**
Adelaide Hills, SA **\$65**
- 2009 Te Mate 'Cape Crest' Sauvignon Blanc**
Hawkes Bay, NZ **\$79**
- 2009 Eric Louis Sancerre Sauvignon Blanc**
Loire Valley, FR **\$89**

OTHER WHITES

2010	Nugan Estate 'Frasca's Lane' Pinot Grigio King Valley, VIC	\$46
2008	Louis Sipp 'Ribeauville' Pinot Blanc Alsace, FR	\$55
2009	Josef Chromy Pinot Gris Relbia, TAS	\$59
2009	Wairau River Gewurztraminer Marlborough, NZ	\$59
2007	Clotilde Davenne Bourgogne Aligote Chablis, FRA	\$65
2008	Cazal Viel Vin du Pays Viognier Languedoc, FR	\$65
2009	Domaine Bruno Sorg Pinot Gris Alsace, FR	\$79



CHARDONNAY

2008	Nugan Estate 'Frasca's Lane' Chardonnay King Valley, VIC	\$46
2010	Spring Vale Chardonnay Freycinet, TAS	\$49
2009	Fraser Gallop Chardonnay Margaret River, WA	\$59
2007	Domaine Bouchard 'La Vignee' Bourgogne Chardonnay Burgundy, FR	\$79
2008	Shaw & Smith 'M3' Chardonnay Adelaide Hills, SA	\$85
2009	Christian Moreau Chablis Chardonnay Chablis, FRA	\$99
2007	Bernard Moreau Meursault 'Les Vireuils' Chardonnay Burgundy, FR	\$149

2008
Mt Mary Chardonnay
Yarra Valley, VIC
\$149

ROSE

2010	Cirillo Estate 1850 Old Vine Grenache Rose Barossa Valley, SA	\$46
2008	Yves Cuilleron 'Sybel' Syrah Rose Rhône Valley, FR	\$55
2010	Foster e Rocco Sangiovese Rose Heathcote, VIC	\$59
2010	Neudorf Pinot Noir Rose Nelson, NZ	\$59
2009	Domaine Ott 'Les Domaniers' Cinsault Rose Provence, FR	\$69

GAMAY & PINOT NOIR

2009	Le Chat Noir Vin du Pays Pinot Noir Pyrenees, FR	\$46
2009	Georges Duboeuf 'Chiroubles' Gamay Beaujolais, FR	\$55
2009	Paringa Estate 'PE' Pinot Noir Mornington Peninsula, VIC	\$65
2008	De Bortoli 'Estate' Pinot Noir Yarra Valley, VIC	\$75
2009	Lucien Muzard Bourgogne Rouge Burgundy, FR	\$79
2008	By Farr 'Sangreal' Pinot Noir Geelong, VIC	\$119
2008	Bass Phillip Estate Pinot Noir Gippsland, VIC	\$139

2006
Sylvie Esmonin 1er Cru Volnay Santenots
Burgundy, FR
\$189

GRENADE

2009	Cirillo Estate 'The Vincent' Old Vine Grenache Barossa Valley, SA	\$46
2007	Monredon Cotes du Rhone GSM Rhône Valley, FR	\$55
2002	Torbreck Juveniles GSM Barossa Valley, SA	\$65
2007	Cirillo Estate '1850' Old Vine Grenache Barossa Valley, SA	\$89
2007	Font de Michelle Chateauneuf-du-Pape GSM Rhône Valley, FR	\$119

SHIRAZ

2008	Les Jamelles Vin du Pays Syrah Pyrenees, FR	\$46
2008	A. Retief Shiraz Gundagai, NSW	\$55
2009	Battle of Bosworth Shiraz McLaren Vale, SA	\$59
2009	Head Wines 'The Blonde' Shiraz Viognier Barossa Valley, SA	\$75
2008	Tim Smith Shiraz Barossa Valley, SA	\$79
2009	The Story 'Sableux' Shiraz Grampians, VIC	\$89
2008	Yves Cuilleron St Joseph 'Pierres Seches' Syrah Rhône Valley, FR	\$99



CABERNET SAUVIGNON/MERLOT/MALBEC

2009	Printhie Merlot Orange, NSW	\$35
2007	Nugan Estate 'Alcira' Cabernet Sauvignon Coonawarra, SA	\$55
2004	Crawford River Cabernet Merlot Henty, VIC	\$65
2008	Grant Burge 'Corryton Park' Cabernet Sauvignon Barossa Valley, SA	\$79
2008	Majella Cabernet Sauvignon Coonawarra, SA	\$79
2001	Chateau Tour du Haut Moulin Cru Bourgeois Haut Medoc, FR	\$89
2006	Mt Mary 'Quintet' Cabernets Yarra Valley, VIC	\$199

2006	Penfolds 'Cellar Reserve' Cabernet Sauvignon Barossa Valley, SA	\$219
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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
2007	Chateau Roumieu-Lacoste Sauternes (375ml) Sauterne, FR	\$69

2004	Fonseca 'Quinta do Panescal' Vintage Port (3 75ml) Portugal	\$89
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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
Gavroche (France)	\$15
La Guillotine 330ml 8.5% (Belgium)	\$18
Trois Monts (France)	\$38
Victor Gontier Cidre Bouché	
Fermier Domfrontais 750ml 4.5% (France)	\$39
Le Pere Jules Cidre Bouché	
Pays D'Auge 750ml 5% (France)	\$39

SPIRITS

Vodka

Eristoff	\$8.00
42 Below (Original, Honey, Feijoa, Kiwi, Passion)	\$9.50
Ciroc Vodka	\$10.00
Grey Goose (Original, Citron, Orange, Pear)	\$12.00
Square One Cucumber Vodka	\$12.00

Gin

Bombay Sapphire	\$9.00
Martin Miller Gin	\$9.00
South	\$10.00
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
Sagatiba Velha	\$11.00

Digestif

Chartreuse Vert	\$10.00
Bertrand Poire William	\$15.00

Aperitifs

Martini Dry	\$7.00
Martini Bianco	\$7.00
Martini Rosso	\$7.00
Noilly Prat Extra Dry	\$7.00
Ricard	\$8.00
Campari	\$8.50
Pernod	\$9.00
Pernod Absinthe	\$11.00
Le Fee Parisian Absinthe	\$12.00

Armagnac

Janneau VS	\$12.00
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Cognac

Domaine de Catron Ginger	\$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
Partida Blanco	\$14.00

Brandy

Martell	\$8.00
Santiago Plum Pisco	\$7.00
Santiago Pisco	\$10.00

Liqueurs

Baileys	\$8.00
Frangelico	\$8.00
Kahlua	\$8.00
Amaretto	\$8.00
Parma Pomegranate liqueur	\$8.00
Lemon Z Limoncello	\$7.00
Joseph Catron	
Lychee	\$7.00
Poire William	\$8.00
Apricot Brandy	\$9.00
Licor 43	\$7.00
Tuaca	\$8.00
Grand Marnier	\$10.00
Grand Marnier Centenaire	\$18.00

Rum

Bacardi Superior	\$8.00
Inner Circle	\$8.00
Rhum Clement Premier Single Cane	\$8.00
Bacardi 8	\$10.00
Bacardi Oro	\$10.00
English Harbour 5 yr	\$10.00
Rhum Clement Shrub	\$10.00
Rhum VSOP Clement	\$14.00

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

COLD DRINKS

Coke (330mL)	\$5.00
Diet Coke (330mL)	\$5.00
Lemonade (330mL)	\$5.00
Ginger Ale	\$5.00
Orangina	\$5.50
Lemon Lime Bitters	\$5.50
Orange Juice	\$6.00
Apple Juice	\$6.00
Pineapple Juice	\$6.00
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
Perrier Menthe	\$6.00

HOT DRINKS

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

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

Teas:

English Breakfast	\$4.00
Earl Grey	\$4.00
Jasmine Green Tea	\$4.00
Chai	\$4.00
Lemongrass and Ginger	\$4.00
Peppermint	\$4.00
Cammomile	\$4.00

ALCOHOLIC HOT DRINKS

Vin Chaud French Style Hot Wine (Winter only)	\$9.00
Green Chaud (Hot Chocolate with dash of Chartruese)	\$8.50
Irish Coffee	\$8.50

Hot Chocolate with a dash of either:

Kahlua, Baileys, Frangelico, Cointreau

\$8.50