

IL BAROCCO

ENTRÉE

Housemade Focaccia, Vin Cotto, Extra Virgin Olive Oil	11
½ dz NSW Oysters, Calabrian Chili Mignonette	36
Byron Bay Burrata, Sourdough Croute, Heirloom Tomato, Basil Oil	32
Seafood Chowder, Salmon, Mussels, Prawns, Clams, Potato, Cream, Bonito, Chive Oil (M)	30
Caesar Salad, Cos Lettuce, Parmesan, Egg, Pancetta, Anchovy, Crouton	28
*Add Chicken	14
*Add QLD Prawns	14

MAIN

Squid Ink Linguine, Mooloolaba King Prawn, Squid, Mussels, Chili, Extra Virgin Olive Oil (M)	46
Butternut Risotto, Parmesan, Pumpkin Cream, Candied Pepitas, Sage (GF) (V)	38
Elgin Valley Farms Chicken, Farrotto, Cime di Rapa, Salmoriglio, Lemon	44
Pistachio Crusted Tasmanian Salmon, Confit Fennel, Eggplant, Romesco (GF)	48
Beef Cheek Pappardelle, Confit Tomato, Lemon Crème Fraiche	40

GRILL

Bistecca alla Fiorentina

1.2kg Little Joe MB 4+ Grass Fed T-Bone	175
300g Pinnacle MB 2+ Grass Fed Scotch Fillet	69
200g Pinnacle MB 2+ Grass Fed Striploin	55
180g Portoro MB 3+ Eye Fillet	59

Served With Truffle Kipfler Potatoes, Salsa Verde, Lemon

PIZZAS

Margherita, Byron Bay Fior Di Latte, Fresh Basil	32
Diavola, Fior Di Latte, Salami, Chili, Red Onion, Rocket	34
Fennel Sausage, Caramelized Fennel, Red Onion, Fior Di Latte	34

SIDES

Rocket and Pear salad with parmesan, candied walnuts, aged balsamic	15
Charred Broccolini, Almond, Pecorino (GF) (V)	15
Kipfler Potatoes with Smoked Salt, Rosemary and Truffle	15
Parmesan Fries, Aioli (V) (GF)	14