

IL BAROCCO

ENTRÉE

1/2 Dozen Pacific Oysters, champagne mignonette, finger lime (GF DF)	29
Byron Bay Burrata, focaccia, heirloom tomato, basil (V)	26
Hunter Beef Carpaccio, truffle pecorino, bonito emulsion, Lilliput capers	26
Super Food Salad, quinoa, pearl barley, pumpkin, kale, goat cheese (V)	26
Yellowtail Kingfish Crudo, bonito, shallot, yuzu, white soy (DF)	32
XO King Prawns, charred lime, pistachio crumb, chive (GF)	30
Caesar Salad, cos, parmesan, egg, pancetta, anchovy, crouton	24

MAIN

Pumpkin Risotto, gorgonzola, zucchini flowers, macadamia, pistachio (GF V)	32
Linguini, King prawns, Moreton Bay bugs, chilli, sourdough crumb (DF)	40
Market Fish Cioppino, tomato broth, clam, king prawn, dill, sourdough (DF)	44
Corn-fed Chicken, sweet corn, chorizo, cavolo nero (GF)	35
Tea Infused Duck Breast, beetroot puree, carrot, crème de cassis jus (GF)	44
Berkshire Pork Cutlet, nduja, pickled sugar loaf, burnt apple ketchup (GF)	39
Lamb Cutlets, smoked cous cous, ratatouille, jus gras, macadamia	49



HUNTER BEEF

GRILL

Grain-fed Angus, hormone-free, Charleville Queensland

180g Eye Fillet (GF)	39
220g NY Striploin (GF)	39
250g Rump Cap (GF)	39
300g Scotch Fillet (GF)	44

Served with potato puree, charred lettuce and a choice of sauce

Red wine jus, forest mushroom jus, peppercorn jus, assorted mustards

SIDE

Roast Brussels sprouts with pancetta, and honey (GF DF)	12
Sauteed green vegetables with lemon oil (GF DF)	12
Chat potatoes with rosemary, and garlic (GF DF)	12
French fries, aioli	12



IMPERIAL HOTEL

GOLD COAST