

# IL BAROCCO

## ENTRÉE

|   |    |
|---|----|
| Housemade Focaccia, Vin Cotto, Extra Virgin Olive Oil                             | 11 |
| ½ dz Pacific 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 | 30 |
| Caesar Salad, Cos Lettuce, Parmesan, Egg, Pancetta, Anchovy, Crouton              | 28 |
| *Add Chicken  | 14 |
| *Add Prawns   | 14 |

## MAIN

|  |    |
|--|----|
| Squid Ink Linguine, Mooloolaba King Prawn, Squid, Mussels, Chili, Extra Virgin Olive Oil | 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 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 |