

# IL BAROCCO

## ENTRÉE

|   |    |
|---|----|
| Housemade Focaccia, Whipped Herb Butter   | 10 |
| ½ dz Pacific Oysters, Green apple, verjus, chive  | 34 |
| Byron Bay Burrata, Sourdough Croute, Heirloom Tomato, Basil Oil                         | 30 |
| Seafood Chowder, Salmon, Mussels, Prawns, Clams, Potato, Dashi Cream, Bonito, Chive Oil | 28 |
| Caesar Salad, Cos Lettuce, Parmesan, Egg, Pancetta, Anchovy, Crouton                    | 28 |
| *Add Chicken  | 14 |
| *Add Prawns   | 16 |

## MAIN

|  |    |
|--|----|
| Truffle Risotto, Parmesan, Asparagus, Fresh Peas (GF)(V)                     | 38 |
| Moreton Bay Bug and King Prawn Linguine, Chilli, Sourdough Crumb             | 46 |
| Cacio Pepe, Spaghetti, Pecorino, Pepper                                      | 29 |
| Pan Fried Barramundi, Citrus Fennel Salad, Spiced Orange Sauce               | 44 |
| Lilydale Free Range Chicken, Parmesan Polenta, Salsa Verde, Burnt Lemon (GF) | 44 |



## KURO KIN WAGYU BEEF

**2025 Australian WBBC Gold Medal winner**

|   |    |
|---|----|
| Beef Cheek Pappardelle, Confit Tomato, Lemon Crème Fraiche  | 38 |
| 220g Skirt Steak, MB 6-7, Pommes Puree, Confit Garlic, House Chimichurri  | 48 |
| 180g MB 2+ Eye Fillet, Pommes Puree, Confit Garlic, choice of sauce:<br><i>Café de Imperial Butter, Red Wine Jus, Green Peppercorn Jus, Mushroom Jus,<br/>Mustard and Horseradish</i> | 55 |

## SIDES

|  |    |
|--|----|
| Charred Broccolini, Almond, Pecorino (GF)(V) | 15 |
| Smashed Chat Potato, Nduja and Garlic (GF)   | 15 |
| French Fries, Aioli (V)(GF)                  | 14 |
| Summer Salad, House Dressing                 | 14 |