

IL BAROCCO

ENTRÉE

Housemade Focaccia, Vin Cotto, Extra Virgin Olive Oil	11
½ dz Pacific Oysters, Green apple, verjus, chive	36
Byron Bay Burrata, Sourdough Croute, Heirloom Tomato, Basil Oil	32
Seafood Chowder, Salmon, Mussels, Prawns, Clams, Potato, Dashi Cream, Bonito, Chive Oil	30
Caesar Salad, Cos Lettuce, Parmesan, Egg, Pancetta, Anchovy, Crouton	28
*Add Chicken	14
*Add Prawns	16

MAIN

Butternut Risotto, Parmesan, Pumpkin Cream, Candied Pepitas, Sage (GF)(V)	40
Moreton Bay Bug and King Prawn Linguine, Chilli, Sourdough Crumb	48
Lilydale Free Range Chicken, Parmesan Polenta, Salsa Verde, Burnt Lemon (GF)	46
Pistachio Crusted Salmon, Confit Fennel, Eggplant, Romesco (GF)	48



KURO KIN WAGYU BEEF

2025 Australian WBBC Gold Medal winner

Beef Cheek Pappardelle, Confit Tomato, Lemon Crème Fraiche	40
220g Skirt Steak, MB 6-7, Pommes Puree, Confit Garlic, House Chimichurri	52
180g MB 2+ Eye Fillet, Pommes Puree, Confit Garlic, choice of sauce: <i>Café de Imperial Butter, Red Wine Jus, Green Peppercorn Jus, Mushroom Jus, Mustard and Horseradish</i>	59

SIDES

Charred Broccolini, Almond, Pecorino (GF)(V)	15
Smashed Chat Potato, Nduja and Garlic (GF)	15
French Fries, Aioli (V)(GF)	14