



IL BAROCCO

MENU

M E N U

P R I V A T E D I N I N G

ENTRÉE:

Heirloom Tomato Salad

Woodside goat curd, fennel, basil essence

1/2 Dozen Pacific Oysters

Champagne mignonette, finger lime

Byron Bay Burrata

Grilled focaccia, cured heirloom tomato, basil pistou

MAIN:

Pumpkin Risotto (v)

Saffron, gorgonzola, goat cheese stuffed zucchini flowers, macadamia, and pistachio crumble

Corn-fed Chicken

Sweet corn, chorizo, cavolo nero

Market Fish Cioppino (s)

Tomato broth, clam, king prawn, dill, sourdough

DESSERT:

Signature Tiramisu

Meringue, double espresso

Queensland Mango and Passionfruit Mousse (GF/VG)

Lychee, banana sorbet