



IL BAROCCO

MENU

M E N U

A L A C A R T E

ENTREE

1/2 Dozen Pacific Oysters 29
Champagne mignonette, finger lime

Byron Bay Burrata 26
Grilled focaccia, cured heirloom tomato, basil pistou

Heirloom Tomato Salad 22
Woodside goat curd, fennel, basil essence

Super Food Salad 26
Quinoa, pearl barley, roasted pumpkin, kale, goat cheese

Yellowtail Kingfish Crudo 32
Bonito, pickled shallot, yuzu, white soy, extra virgin olive oil

XO King Prawns 30
Charred lime, pistachio crumb, chive

Caesar Salad 24
Baby cos, parmesan, poached egg, pancetta, anchovy, garlic crouton

ADD Chicken + 12

ADD Prawn + 15

SHARE PLATTER

14 hour Slow Cooked Lamb shoulder, 125
smoked yogurt, red wine jus, choice of two sides

1.5kg Tomahawk, vine tomato, choice of two sides 190

CHOICE OF SAUCES:

Red wine jus, Mushroom, Peppercorn

M E N U

A L A C A R T E

MAIN

Pumpkin Risotto (v) 32
Saffron, gorgonzola, goat cheese stuffed zucchini flowers, macadamia, and pistachio crumble.

Linguini (s) 40
King prawns, Moreton Bay bugs, fermented chilli, sourdough crumb

Market Fish Cioppino (s) 44
Tomato broth, clam, king prawn, dill, sourdough

Corn-fed Chicken 35
Sweet corn, chorizo, cavolo nero

Tea Infused Duck Breast 44
Roasted beetroot puree, rainbow carrot, crème de cassis jus

Berkshire Pork Cutlet 39
Nduja, pickled sugar loaf, burnt apple ketchup

Sovereign Lamb Cutlets 49
Smoked cous cous, ratatouille, jus gras, roasted macadama

200g Portoro Beef Scotch 62
Hinterland mushrooms, watercress

250g Portoro Beef Rump Cap 52
Hinterland mushrooms, watercress

CHOICE OF SAUCES:
Red wine jus, Mushroom, Peppercorn

SIDE

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