

IL BAROCCO

PANE

Housemade Focaccia, Whipped Herb Butter	10
Grilled Parmesan Bread	10

ENTRÉE

½ dz Pacific Oysters, Tomato Water, Cucumber	34
Byron Bay Burrata, Sourdough Croute, Heirloom Tomato, Basil Oil	30
Seafood Chowder, Salmon, Mussels, Prawns, Clams, Potato, Dashi Cream, Bonito, Chive Oil	28
Hunter Beef Carpaccio, Black Garlic Mayo, Cornichon, Chive	24
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:	55
Café de Imperial Butter, Red Wine Jus, Green Peppercorn Jus, Mushroom Jus, Mustard and Horseradish	

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