

IL BAROCCO

ENTRÉE

Pacific Oysters, Mignonette, Horseradish, Lemon	6 PP
Byron Bay Burrata, Sourdough Crumb, Peas, Mint, Broad Bean, Lemon Oil (V)	30
Caesar Salad, Cos Lettuce, Parmesan, Egg, Pancetta, Anchovy, Crouton	28

MAIN

Truffle Risotto, Parmesan, Asparagus, Fresh Peas (GF) (V)	38
Market Fish Livornese, Cloudy Bay Clams, Anchovies, Capers, Olive (GF)	49
Lilydale Free Range Chicken, Parmesan Polenta, Salsa Verde, Burnt Lemon (GF)	44

KURO KIN WAGYU



KURO KIN WAGYU BEEF

2025 Australian WBBC Gold Medal winner

220g Skirt Steak, MB 6-7, Pommes Puree, Confit Garlic, House Chimichurri	48
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SIDES

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

DESSERTS

Winter Raspberry, Raspberry Confit, Hinterland Honey, Raspberry Sponge (N)	19
Pistachio Tiramisu, Espresso, Pistachio, Mascarpone (N) (GF)	21