



IL BAROCCO RESTAURANT

Dinner Buffet Menu

\$119 Per Adult
\$59.50 Per Child (Age 4 – 12)

BAKERY

Housemade focaccia, Sourdough, Baguette, Assorted bread rolls
Extra virgin olive oil, balsamic (DF)

CHILLED SEAFOOD

Pacific oysters
Mooloolaba king prawns
Snow crab claws
Local blue swimmer crab
Moreton bay bugs
Citrus cured salmon
New Zealand green mussel
Hervey Bay scallops
Selection of fresh fish crudo
Poached Tasmania salmon, chimichurri

Condiments: Housemade seafood sauce, lemon wedges, mignonette, wasabi, soy sauce, tabasco



[N] Contains Nuts | [GF] Gluten Free | [V] Vegetarian

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COLD SALADS

Mixed leaf salad (VG, GF)

Caesar salad station

Seasonal salad (GF)

Beetroot salad (GF, DF)

Potato and pancetta salad (GF)

Caprese salad (GF, V)

Panzanella salad (VG)

Beetroot and goat cheese salad (GF, V)

Quinoa, artichoke and roast pumpkin salad (VG, GF)

Truffle pasta salad (V)

Pumpkin and spinach salad (V)

Rocket, radicchio, figs salad (V)

Dressings: House dressing, caesar dressing, balsamic dressing

Condiments: Anchovies, cherry tomato, crouton, cucumber, kalamata olives, Spanish onion, pancetta

ANTI-PASTA

Charcuterie

Prosciutto, Mortadella, Salami, Pastrami, Capocollo

Condiments: Sicilian olives, guindillas, cornichons, brined artichoke

Cheese Selection

Triple cream brie, Manchego, Gorgonzola, Cheddar, Taleggio

Condiments: Quince paste, muscatels, dried fruits

Assorted crackers



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HOT ITEMS

Daily roast selection (GF)

Chicken cacciatore

Kilpatrick oysters

Humpty doo barramundi (GF, DF)

Tomato and fennel salsa

Roasted potato

Garlic butter

Seasonal Greens

Honey roasted carrot

Herb mix

LIVE COOKING STATION

Parmesan wheel & Homemade Pasta



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DESSERTS

Blush peach and earl grey (GF)

Pina colada (VG, GF)

Vanilla bean crème brulee

Gianduja brownie, roasted coconut mousse (VG, GF)

Chai latte pana cotta (GF)

Marsala tiramisù

White chocolate and brandy cherry sphere (GF)

Gingerbread honeycomb yule log

Raspberry/passionfruit/yuzu gateau

House macaron (GF)

Lemon meringue cheesecake choux

Mint slice

Valrhona celebration flourless chocolate (GF)

Brownie raspberry swirl brownie

House cookies

Key lime meringue tart



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