

IL BAROCCO

REDUCED A LA CARTE MENU

ENTRÉE:

1/2 Dozen Pacific Oysters , yuzu pearls, white soy, pickled ginger	30
Byron Bay Burrata , sourdough crumb, fresh peas, mint, broad bean, lemon oil (V)	30
Kale Salad , heritage carrot, fennel, pepitas, orange dressing (GF) (VG)	24

MAIN:

Truffle Risotto , parmesan, asparagus, fresh peas (GF) (V)	38
Moreton Bay Bug and King Prawn Linguine , chilli, sourdough crumb	46
Market Fish Livornese , cloudy bay clams, anchovies, capers, olive (GF)	49
Lilydale Free Range Chicken , parmesan polenta, salsa verde, burnt lemon (GF)	44

DESSERT:

Imperial Signature Tiramisu , espresso espuma, crispy meringue (GF)	21
Whipped Passionfruit Cheesecake , raspberry creamy, mango sorbet, milk tuille	22



IMPERIAL HOTEL

GOLD COAST