

IL BAROCCO

ENTRÉE

House Made Focaccia, Whipped Miso Butter	8
Pacific Oysters, Mignonette, Horseradish, Lemon	6 PP
Byron Bay Burrata, Sourdough Crumb, Peas, Mint, Broad Bean, Lemon Oil (V)	30
Seafood Chowder, Salmon, Mussels, Prawns, Clams, Potato, Dashi Cream, Bonito, Chive Oil	28
Hunter Beef Carpaccio, Pickled Mushroom, Crispy Cavalo Nero, Pecorino, Truffle Emulsion	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
Market Fish Livornese, Cloudy Bay Clams, Anchovies, Capers, Olive (GF)	49
Lilydale Free Range Chicken, Parmesan Polenta, Salsa Verde, Burnt Lemon (GF)	44
180g Hunter Beef, MB 2+ Eye Fillet, Pommes Puree, Confit Garlic, choice of sauce:	55
<i>Café de Imperial Butter, Red Wine Jus, Green Peppercorn Jus, Mushroom Jus, Mustard and Horseradish</i>	

KURO KIN WAGYU



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

SIDES:

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