

IL BAROCCO

ENTRÉE

½ dz Pacific Oysters, Tomato Water, Cucumber	34
Byron Bay Burrata, Sourdough Croute, Heirloom Tomato, Basil Oil	30
Caesar Salad, Cos Lettuce, Parmesan, Egg, Pancetta, Anchovy, Crouton	28

MAIN

Truffle Risotto, Parmesan, Asparagus, Fresh Peas (GF)(V)	38
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

<i>2025 Australian WBBC Gold Medal winner</i>	48
220g Skirt Steak, MB 6-7, Pommes Puree, Confit Garlic, House Chimichurri	

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

Desserts

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