

IL BAROCCO

ENTRÉE

Housemade Focaccia, Whipped Herb Butter	10
½ dz Pacific Oysters, Green apple, verjus, chive	34
Byron Bay Burrata, Sourdough Croute, Heirloom Tomato, Basil Oil	30
Seafood Chowder, Salmon, Mussels, Prawns, Clams, Potato, Dashi Cream, Bonito, Chive Oil	28
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)	
Moreton Bay Bug and King Prawn Linguine, Chilli, Sourdough Crumb	38
Cacio Pepe, Spaghetti, Pecorino, Pepper	46
Pan Fried Barramundi, Citrus Fennel Salad, Spiced Orange Sauce	29
Lilydale Free Range Chicken, Parmesan Polenta, Salsa Verde, Burnt Lemon (GF)	44
	44



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
180g MB 2+ Eye Fillet, Pommes Puree, Confit Garlic, choice of sauce: <i>Café de Imperial Butter, Red Wine Jus, Green Peppercorn Jus, Mushroom Jus, Mustard and Horseradish</i>	55

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