

IL BAROCCO

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
Beef Tartare , bone marrow toast, cured egg yolk	34
Yellowtail Kingfish Crudo , bonito emulsion, liliput capers	32
Pan Seared Scallops , parsnip puree, apple, prosciutto crumb	32
Kale Salad , heritage carrot, fennel, pepitas, orange dressing (GF)(VG)	24
Caesar Salad , cos lettuce, parmesan, egg, pancetta, anchovy, crouton	28
*Add smoked 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
Duck Breast , beetroot puree, baby carrot, cassis jus (GF)	49
Sovereign Lamb Duo , cutlet and belly, caramelized shallot puree, asparagus, jus gras (GF)	58

GRILL:

180g Portoro Beef Eye Fillet (GF)	49
300g Black Tyde MS2+ Scotch Fillet (GF)	60
400g Riverine dry aged bone in Striploin (GF)	60

Served with truss cherry tomato, confit garlic and a choice of sauce:

Café de Imperial butter, red wine jus, green peppercorn jus, mushroom jus, mustard and horseradish.

SIDES:

Charred Broccolini , almond, pecorino (GF) (V)	15
Smashed Chat Potato , nduja and garlic (GF)	15
French Fries , aioli (V) (GF)	14



IMPERIAL HOTEL

GOLD COAST