

IL BAROCCO

ENTRÉE

½ dz Pacific Oysters, Green apple, verjus, chive	36
Byron Bay Burrata, Sourdough Croute, Heirloom Tomato, Basil Oil	32
Caesar Salad, Cos Lettuce, Parmesan, Egg, Pancetta, Anchovy, Crouton	28

MAIN

Butternut Risotto, Parmesan, Pumpkin Cream, Candied Pepitas, Sage (GF)(V)	40
Lilydale Free Range Chicken, Parmesan Polenta, Salsa Verde, Burnt Lemon (GF)	46
Pistachio Crusted Salmon, Confit Fennel, Eggplant, Romesco (GF)	48



KURO KIN WAGYU BEEF

2025 Australian WBBC Gold Medal winner

220g Skirt Steak, MB 6-7, Pommes Puree, Confit Garlic, House Chimichurri

52

SIDES

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

Desserts

Strawberry Pana cotta, crunchy millefeuille, double Madagascan vanilla, candy floss, malted milk ice-cream	21
White Chocolate Cream, Spekulatius Spice Caramel, Crunchy candy, Passionfruit (V/GF/Nuts)	23