

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

2025 Australian WBBC Gold Medal winner

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
Summer Salad, House Dressing	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