



IL BAROCCO

MENU

M E N U

A L A C A R T E

ENTREE

1/2 Dozen Pacific Oysters 29
Champagne mignonette, finger lime

Byron Bay Burrata 26
Grilled focaccia, cured heirloom tomato, basil pistou

Heirloom Tomato Salad 22
Woodside goat curd, fennel, basil essence

Super Food Salad 26
Quinoa, pearl barley, roasted pumpkin, kale, goat cheese

Yellowtail Kingfish Crudo 32
Bonito, pickled shallots, yuzu, white soy, extra virgin olive oil

XO King Prawns 30
Charred lime, pistachio crumb, chive

Caesar Salad 24
Baby cos, parmesan, poached egg, pancetta, anchovy, garlic croutons

ADD Chicken + 12

ADD Prawn + 15

SHARE PLATTER

14 hour Slow Cooked Lamb Shoulder 125
Smoked yoghurt, red wine jus, choice of two sides

1.5kg Tomahawk 190
Vine tomatoes, choice of two sides

CHOICE OF SAUCES:

Red wine jus, mushroom, peppercorn

M E N U

A L A C A R T E

MAIN

Pumpkin Risotto (v)	32
Saffron, gorgonzola, goat cheese stuffed zucchini flowers, macadamia, and pistachio crumble.	
Linguini (s)	40
King prawns, Moreton Bay bugs, fermented chilli, sourdough crumb	
Market Fish Cioppino (s)	44
Tomato broth, clam, king prawn, dill, sourdough	
Corn-fed Chicken	35
Sweet corn, chorizo, cavolo nero	
Tea Infused Duck Breast	44
Roasted beetroot puree, rainbow carrot, crème de cassis jus	
Berkshire Pork Cutlet	39
Nduja, pickled sugar loaf, burnt apple ketchup	
Sovereign Lamb Cutlets	49
Smoked cous cous, ratatouille, jus gras, roasted macadama	
200g Portoro Beef Scotch	62
Hinterland mushrooms, watercress	
250g Portoro Beef Rump Cap	52
Hinterland mushrooms, watercress	

CHOICE OF SAUCES:

Red wine jus, Mushroom, Peppercorn

SIDE

Roast Brussels sprouts with pancetta and honey	12
Sauteed green vegetables with lemon oil	12
Chat potatoes with rosemary and garlic	12
French fries, aioli	12