



IL BAROCCO RESTAURANT

À LA CARTE

ENTRÉE

Half Dozen Oysters (S,GF,DF) 30.0

Shallot vinaigrette pearls, lemon

Handmade Burrata (GF) 28.5

San Danielle Prosciutto, confit tomato, garlic chips, basil truffle oil

Stuffed Zucchini Flowers (V) 25.5

Butternut pumpkin, ricotta, sage, saffron aioli, soft herbs, puffed wild rice

Smoked Swordfish Carpaccio 28.0

White anchovy emulsion, caper berries, lemon EVOO, finger lime caviar, grissini

Italian Charcuterie & Antipasti 34.0

Selection of Italian cured meats, grilled marinated vegetables, charred sourdough

Vitello Tonnato (GF) 27.0

Braised veal, pop capers, frisee, truffle pecorino, radish

INSALATA

Quinoa (V,GF) 26.0

Roast pumpkin and capsicum, sundried tomatoes, pepitas, goat's cheese

Caesar 28.9

Crispy pancetta, croutons, poached egg, anchovies, parmesan Caesar dressing

Add smoked chicken 6.0

Add grilled king prawns (S) 10.0

Rocket (N,V,GF) 18.0

Parmesan, pear, walnuts, aged balsamic

PIZZA

Margherita (V) 22.0

Buffalo mozzarella, cherry tomato, basil, EVOO

Diavola 29.0

Truffle salami, chilli flakes, roasted peppers, Spanish onion

Aglione (S) 30.0

Ocean king prawns, confit garlic, herb butter, rocket

S - Contains Shellfish, N - Contains Nuts, GF - Gluten Free, V - Vegetarian, VG - Vegan
A 15% surcharge will apply to all menu items on public holidays





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PASTA

Risotto (V,GF) 35.9

Forest mushrooms, truffle oil, kale, morel dust, truffle pecorino

Squid Ink Linguini (S) 38.9

Western Australia scampi, line caught squid, clams, mussels, basil, tomato, bottarga

Gnocchi Carbonara 34.0

Smoked pancetta, garlic, parmesan, 63-degree egg

MAIN

Corn Fed Chicken Breast (GF) 38.0

Artichokes, kalamata olives, heirloom tomato, carrots, thyme, jus gras

Market Fish (N) 38.0

Pistachio crust, fried gnocchi, wild mushroom, spinach, roast tomato, bell pepper emulsion

Five Founders NY Striploin (220g) (GF) 46.0

Cannellini bean, vine roasted tomatoes, Portobello mushroom, spinach, bordelaise jus

Wagyu Sirloin MB6+ (180g) (GF) 58

Cannellini bean, vine roasted tomatoes, Portobello mushroom, spinach, bordelaise jus

12hr Slow Cooked Lamb Shoulder for Two (GF) 99.0

Roast kipfler potatoes, broccolini, smoked yoghurt, pan juice

1.2kg Five Founders Tomahawk for Two (GF) 135.0

Roast kipfler potatoes, broccolini, truffle butter, bordelaise jus

Add half lobster mornay 65.0

Versace Signature Hot & Cold Seafood Platter for Two (S) 210.0

Poached king prawns, lobster, Coffin Bay oysters, spanner crab, Moreton Bay bugs, smoked salmon, New Zealand mussels, market fish, squid, condiments and sides

FOR THE SIDE

Roast Kipfler Potatoes (V,GF) 13.0

Garlic, rosemary

Sautéed Broccolini (V,GF,N) 13.0

Chilli butter, pistachio

Truffle Fries (V) 15.0

Garlic aioli, truffe pecoino

Garlic Bread 9.5

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