



IL BAROCCO RESTAURANT

THREE-COURSE LUNCHEON

215 PER PERSON

Indulge with a three-course set menu enhanced by a combination of Italian inspired flavours at the inaugural Il Barocco Restaurant luncheon complimented with a glass of Moët & Chandon on arrival followed by three-hours of free-flowing beverages

ENTRÉE

Lightly cured Ocean trout, lardo, white asparagus, fried chicken crumb, lemon verbena

MAIN

Tasmanian lamb loin, butternut fondant, new season peas, gem lettuce, mint labneh

DESSERT

Peach creamy, muscat jelly, rose marshmallow, yoghurt sorbet, raspberry





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VEGETARIAN ALTERNATIVE

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ENTRÉE

Heirloom beetroot tartare, sesame cheese, blackberry, macadamia, wattle seed dressing

MAIN

Butternut fondant, goats cheese tortellini, new season peas, gem lettuce, pumpkin, parmesan

DESSERT

Valrhona amatika, coconut, hazelnut cacao nib crunch, raspberry, banana and passionfruit sorbet





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VEGAN ALTERNATIVE

215 PER PERSON

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ENTRÉE

Heirloom beetroot tartare, sesame cheese, blackberry, macadamia, wattle seed dressing

MAIN

Butternut fondant, almond fetta tortellini, new season peas, gem lettuce, vegetable broth

DESSERT

Valrhona amatika, coconut, hazelnut cacao nib crunch, raspberry, banana and passionfruit sorbet

