



IL BAROCCO RESTAURANT



TRUFFLE

Month

1-31 AUGUST 2021

94.0 PER PERSON

each course is served with infused Grade A Western Australian Truffle

TO START

Tortellini (V)

Byron bay mushroom and ricotta, porcini pan grattato, cavolo nero, shaved black truffle, pecorino

MAIN

Little Joe Grass Fed Beef Sirloin MB4+ (GF)

foie gras butter, truffled potato gratin, sprouting broccoli, glazed shallots

DESSERT

Truffle Honey Panna Cotta (GF, N)

Ivoire crunch, whipped opalys, caramel hazelnut

S - Contains Shellfish, N - Contains Nuts, GF - Gluten Free, V - Vegetarian, VG – Vegan
Menu items are subject to change due to seasonal produce availability





IL BAROCCO RESTAURANT



TRUFFLE

Month

1-31 AUGUST 2021

85.0 PER PERSON

ALTERNATIVE VEGETARIAN MENU

each course is served with infused Grade A Western Australian Truffle

TO START

Handmade burrata (V)

roasted heirloom tomato, basil, garlic chips

MAIN

Tortellini (V)

Byron bay mushroom and ricotta, porcini pan grattato, cavolo nero, shaved black truffle, pecorino

DESSERT

Truffle Honey Panna Cotta (GF, N)

Ivoire crunch, whipped opalys, caramel hazelnut

S - Contains Shellfish, N - Contains Nuts, GF - Gluten Free, V - Vegetarian, VG – Vegan
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