



# IL BAROCCO

## LUNCH & DINNER MENU

### APPETIZER

**Arancini 18.0**

Pumpkin gorgonzola puree

**Bruschetta (V) 19.9**

Roma tomato, basil, confit garlic, goats cheese

**Italian Charcuterie & Antipasti 34.0**

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

### TO START

**Stuffed Zucchini Flowers (S) 26.9**

Prawn, basil aioli, semi-dried tomato, rocket

**Half Dozen Sydney Rock Oysters (S) 30.0**

Shallot vinaigrette pearls, lemon

**Fresh Handmade Burrata (V) 26.9**

Confit tomato, garlic chips, basil truffle oil, olive crumb

**Beef Carpaccio 27.0**

White anchovy emulsion, capers, lemon EVOO, grissini, truffle pecorino

*"One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating" - Luciano Pavarotti*

### PIZZA

**Margherita (V) 22.0**

Buffalo mozzarella, cherry tomato, basil on a pesto dough base

**Funghi (V) 28.0**

Mushroom fricassee, zucchini flower, roast pumpkin & goats cheese

**Diavola 29.0**

Truffle salami, chilli flakes, roasted peppers, onion

**Capricciosa 29.0**

Smoked ham, mushroom, olives, artichokes

### PASTA

**Risotto (N,V) 35.0**

Saffron, roast pumpkin, gorgonzola, spinach, pistachio

**Casarecce 33.9**

Pork & fennel sausage, olives, rich tomato napoli, stacciatella

**Gnocchi Carbonara 34.0**

Smoked pancetta, garlic, parmesan, 63-degree egg

**Linguine Marinara (S) 36.9**

Prawns, mussels, Moreton bay bugs, squid, basil, tomato

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



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### MAIN

**Roast Confit Spatchcock (GF) 38.0**  
Artichokes, kalamata olives, heirloom tomato & carrots, thyme, jus gras

**Market Fish 38.0**  
Fried gnocchi, wild mushroom, spinach, Italian salsa

**Five Founders NY Striploin (220g) (GF) 46.0**  
Cannellini bean puree, vine roasted tomatoes, spinach, bordelaise jus

**12hr Slow Cooked Lamb Shoulder for Two (GF) 99.0**  
Roast kipfler potatoes, broccolini, persevered lemon smoked yoghurt, pan juice

**1.2kg Five Founders Tomahawk for Two (GF) 128.0**  
Roast kipfler potatoes, broccolini, truffle butter, bordelaise jus

**Versace Hot & Cold Seafood Platter for Two (S,GF) 210.0**  
Poached king prawns, lobster, Sydney rock oysters, spanner crab, Moreton Bay bugs, smoked salmon, New Zealand mussels, market fish, squid, condiments & sides

*Palazzo Versace Gold Coast is proud to partner with Five Founders Natural Australian Beef. Australia's first certified carbon neutral beef producer.*

### FOR THE SIDE

**Roast Kipfler Potatoes (V,GF) 13.0**  
garlic, rosemary

**Sautéed Broccolini (V,N) 13.0**  
chilli butter, pistachio

**Rocket Salad (V,GF,N) 13.0**  
pear, parmesan, walnuts

**Truffle Fries (V) 15.0**  
Aioli & pecorino

**Garlic Bread 9.5**

### DESSERT

**Versace Signature Tiramisu 22.9**  
Mascarpone cream, espresso espuma, coffee meringue

**Mahogany Honey Panna Cotta (N) 18.9**  
Hazelnut, bourbon vanilla, blood orange, cantucci biscotti

**Pistachio Orange Sensation (N,GF) 20.9**  
Pistachio ice-cream, Cointreau citrus compote, caramel mousse

**Limoncello Tart (N) 18.9**  
Rum pineapple compote, candied orange sorbet, lime marshmallow

**Cheese Platter (N) 34.0**  
Selection of local & international cheese, condiments

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