



IL BAROCCO RESTAURANT

TWO-COURSE LUNCH SPECIALITY

69.0 PER PERSON

INCLUDES COMPLIMENTARY GLASS OF WINE

please select a dish from each course below

MAIN

Risotto (V,GF)

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

Roast Confit Spatchcock (GF)

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

Market Fish

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

Pappardelle

Confit duck, charred broccolini, orange, crispy shallots

DESSERT

Versace Signature Tiramisu

Mascarpone cream, espresso espuma, coffee meringue

Pistachio Orange Sensation (N,GF)

Pistachio ice-cream, Cointreau citrus compote, caramel mousse

Valrhona Amatika (GF,DF,VG)

Caramel banana, hazelnut cacao nib crunch, passion fruit banana sorbet

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





IL BAROCCO RESTAURANT

TABLE D'HÔTE

79.0 PER PERSON

please select a dish from each course below

TO START

Half Dozen Oysters (S,GF,DF)

Shallot vinaigrette pearls, lemon

Handmade Burrata (GF)

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

Vitello Tonnato (GF)

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

MAIN

Risotto (V,GF)

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

Market Fish

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

Five Founders NY Striploin (220g) (GF)

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

DESSERT

Versace Signature Tiramisu

Mascarpone cream, espresso espuma, coffee meringue

Pistachio Orange Sensation (N,GF)

Pistachio ice-cream, Cointreau citrus compote, caramel mousse

Valrhona Amatika (GF,DF,VG)

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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

Courgette Salad (V,GF) 26.0

Basil pesto, roast heirloom beetroot, grilled smoked scamorza

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PIZZA

Margherita (V) 22.0

Buffalo mozzarella, cherry tomato, basil, EVOO

Funghi (V) 28.0

Mushroom fricasee, zucchini flower, roast pumpkin, goats cheese

Diavola 29.0

Truffle salami, chilli flakes, roasted peppers, Spanish onion

Aglione (S) 30.0

Ocean king prawns, confit garlic, herb butter, rocket

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

Pappardelle 36.0

Confit duck, charred broccolini, orange, crispy shallots

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À LA CARTE

MAIN

Roast Confit Spatchcock (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

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

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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 18.9

Rum pineapple compote, candid orange sorbet, lime marshmallow

Valrhona Amatika (GF,DF,VG) 23.9

Caramel banana, hazelnut cacao nib crunch, passion fruit banana sorbet

Cheese Platter 34.0

Selection of local and international cheeses, condiments

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