

**BAROLOS**  
RISTORANTE ITALIANO  
SAMPLE MENU

**To Start**

oyster • champagne vinegar • mandarin kosho	5 ea
sourdough • truffle butter • bush honey ( <i>Riser Bread Bakery - Toowong</i> )	5 pp
kingfish crudo • tomato ponzu • fermented chilli • chive	9 pp
hokkaido scallop • nduja butter honey • lemon • garlic pangrattato	8 ea
carozza • stracciatella • manjimup truffle	9 ea
crispy eggplant • peperonata • buffalo curd • parmigiano reggiano	6 ea
arancini • corn • pickled shallot • smoked mozzarella • chilli jam • grana padano	6 ea
grilled piadina • gochugaru sopressa • smoked buffalo mozzarella • basil • bush honey	11 ea

**Pasta**

lamb shoulder ragù • grana padano • paccheri	38
marinara • moreton bay bug • prawn • scallop • squid • chilli • linguine	42
cotechino sausage • spicy tomato • local stracciatella • pappardelle	38
wagyu • mushroom • egg yolk • wagyu fat • pecorino romano • linguine	38
sand crab • prawn • tomato & crustacean bisque • chive • fusilli	42
ricotta tortellini • parmigiano cream • manjimup truffle	42

**Secondi**

koji dry aged duck • pistachio cream • pickled eschalot • confit carrots • duck jus	44
confit swordfish • dashi saltimbocca sauce • pickled daikon • dill oil • rapini	42
pumpkin risotto • goats' cheese • burnt butter • smoked almond • tarragon	38

**Steaks** • served with mushroom glaze •

Jacks Creek mb 5 angus rib fillet 350g ( <i>Tamworth, NSW</i> )	58
King River f4 mb 7 wagyu rib fillet 300g ( <i>North Queensland</i> )	74
King River f4 mb 7 koji 10-day dry aged wagyu rib fillet 300g ( <i>North Queensland</i> )	86
2gr pure blood mb 9+ wagyu rump cap ( <i>Glencoe &amp; Caigan, NSW</i> ) ( <i>minimum of 200g</i> )	28 per 100g

**Contorni**

cucumber • buffalo curd • pickled onion • dill	16
heirloom tomato • local stracciatella • salsa verde • basil • olive oil	18
bbq broccolini • smoked garlic butter • pangrattato	16
cocktail potatoes • honey mustard • barolos togarashi • sour cream • chive	16



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## **Dolci**

Barolos wagyu fat chocolate fudge	6
coconut yogurt sorbet • golden kiwi • sour raspberry • basil	12
morello cherry gelato • cheesecake • amaretto ganache • biscotti	14
Barolos pistachio milk chocolate & buckwheat ‘Magnum’	12
tiramisu • chocolate crumb	12
“nutella on toast” • hazelnut & praline gelato • glazed sourdough • chocolate	12
Affogato • vanilla bean gelato • Walcher hazelnut liquor • espresso	18



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**Dessert Wine • Port**

	G	B
2015 Rockford Cane Cut Semillon	14	55
Rockford PS Marion Tawny	20	-
Penfolds Club Tawny	14	-

**Grappa**

Poli Pere (Pear)	12	Poli Lamponi (Raspberry)	16
Poli Secca (Merlot)	10	Poli Cilege (Cherry)	14
di Barolo	16	Poli Mirtillo (Blueberry)	10
di Erbaluce	10		

**Coffee**

Espresso	4	Long Black	5
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