

BAROLO GRILL

Italian Kitchen

ANTIPASTI

Burrata with heirloom tomato, bruschetta wafer & olive oil **V 29**
2013 Haras di Pique Chardonnay Reserva Pirque CH **110**
Rocket salad with aged parmesan & balsamic vinegar **V 18**

Warm aubergines with baby buffalo mozzarella & basil pesto **V (N) 16**
Yellow fin tuna tartare, avocado & black olive tapenade **23**
2015 Meroi Sauvignon Friuli IT **136**

Artichoke salad with baby spinach & parmesan shavings **V 20**
Reef fish carpaccio with taggiasca olives & lemon dressing **19**
Finely sliced raw beef fillet with parmesan shavings & wild rocket **31**

CHARCUTERIE PLATTER

Served with grilled vegetable, pecorino cheese, marinated black kalamata olives
Served with 24 years aged balsamic, extra virgin olive oil, wild rocket & crispy flat bread
38

SOUP

Minestrone **V 15**

PASTAS & RISOTTO

Buffalo ricotta & spinach ravioli **V 24**
Tortelloni with pumpkin, butter, sage & Piedmont hazelnuts **V (N) 23**
Tagliolini pasta with pecorino cheese sauce & crushed black pepper **V 23**
2013 Itynera 'Prima Classe Montepulciano d'Abruzzo' Abruzzo IT **85**
Risotto with roasted artichokes & goat's cheese **V 24**
2010 Chianti Reserva Marchesi Antinori DOCG Tuscany IT **170**
Gnocchi with gorgonzola & fresh walnut **V (N) 26**
Tagliatelle with bolognese sauce **28**

FISH

Barolo House Specialties

FISHERMAN'S CRUSTACEAN STEW

Scallop, prawn, fish, slow cooked with blood orange peel, hints of roasted garlic, chill, thyme & basil served with crusty aglio e olio sour dough croutons from the pan **32**
2014 Antinori Santa Cristina Tuscany **55**

Roasted seabass fillet served with sweet & sour roasted peppers & salmoriglio sauce **39**
2015 Meroi Chardonnay Friuli IT **21**

Blue water prawn, garlic parsley & olive oil **49**

*Whole fish of the day **100gr / 10**

THE GRILL

Grilled to your liking from our char grill with choice of sauce & one side dish.

LAND

Mullwara beef rib eye **250gr / 55**
2013 Meroi ros di buri merlot Friuli IT **232**
*Black angus tenderloin **180gr / 65**
2007 Bricco San Pietro Barolo" DOCG Piedmont IT **180**
Mullwara beef striploin **200gr / 51**
Whole corn fed chicken **42**
2012 Mauro Molino Barolo DOCG Piedmont IT **176**
Rack of lamb **250gr / 61**
2011 Chianti Peppoli DOCG Tuscany IT **115**
Pork cutlet **400g / 48**

OCEAN

Seabass **48**
Barramundi **38**
Yellow fin tuna **34**
2010 Castello della Sala 'Cervaro della Sala' Umbria IT **265**
Fresh water prawn **51**
Tasmanian salmon **41**
2015 Poco Mas Merlot Central Valley CH **50**
*Maldivian lobster **100gr / 18**

Salse – Béarnaise / Aglio e olio / Salsa verde / Marsala pan jus / Lemon butter sauce

SIDE DISH

Peas with mint **V 7**
Tuscan style roasted carrots **V 7**
Rosemary & soft garlic potato **V 7**
Heirloom cherry tomato salad with aged balsamic dressing **V 15**
Chunky ratatouille **V 9**
Parmesan & truffle fries **V 13**
Rocket, pecorino, toasted pine nuts, olive oil & balsamic **V (N) 13**

SELECTION OF CHEESES

Served with dried fruits, toasted nuts, crackers & fruit purees **V (N)**

Please ask your waiter for today's selection

3 cheeses **16** | 5 cheeses **27**

DOLCI

House Specialty

Dark valrhona chocolate fondant with hazelnut praline served with vanilla ice cream **N 12**
Classic tiramisu **12**
Nutella cheese cake with cherry sorbet **N 12**
Mango & passion fruit panna cotta with fresh fruits **12**
2015 Moscato d'Asti Prunotto Piedmont IT **92**
Banana crumble with salted caramel ice cream **12**
2014 Château Guiraud 'Petit Guiraud' 375 ml Sauternes FR 95
Selection of fruit platter with lemon sorbet **V 18**

Gelato – Italian style 4

Salted caramel
Coconut
Mango
Chocolate

V denotes vegetarian options
P denotes pork options
N denotes nuts option
W denotes healthy & wellness food
 beverage package inclusive

Above prices are quoted in US Dollars & subject to 10 % Service Charge & 12 % GST.

*Please note, these dishes carry 50% of the menu price, As an additional surcharge to your HB | FB meal plan.