






















BAROLO GRILL

Italian Kitchen


STARTER

- 30 Olive and tomato salad with burrata   
18 Bruschetta selection - olive tapenade, smoked salmon with herbs cream cheese, tomato basil & pinenut  
24 Chicken Pesto salad   
26 Wahoo fish tartar with condiments, avocado, pane wafer & dill  
26 Cured reef fish carpaccio with lemon dressing   
34 Finely sliced raw beef fillet with parmesan, truffle & wild rocket 
26 Portobello mushroom gratinated with goat cheese   
24 Arugula and spinach with heirloom tomato, basil, black olives, sauteed mushrooms & aged balsamic   
36 Truffle Arancini with scallop 

COLD CUTS PLATTER

- 32 Selection of Italian cold cuts, pickles & crispy flat bread

CHEESE PLATTER

- 21 Selection of European cheese, dried fruits, nuts & crackers 


PASTA'S & RISOTTO

- 15 Minestrone soup with provencal vegetables   
26 Tortelloni with pumpkin, sage & Pecorino 
26 Truffle gnocchi with parsley, gorgonzola & walnut  
34 Tagliatelle pasta with bolognese sauce & crispy parmesan
28 Porcini mushroom risotto with fresh thyme & provolone cheese 
26 Seafood cream black ink pasta 
36 Lasagna carbonara 

THE GRILL

Grilled to your liking with choice of sauce & one side dish.
Sauce – Béarnaise / Chimichurri / Peppercorn / Mushroom










LAND

- 42 Whole corn fed baby chicken 450g
63* Australian rib eye beef 350gr
58* Black Angus tenderloin 180gr
52 Mullwara striploin beef 200gr
56* Aussie rack of lamb 250gr
44 Pork Milanese with rocket, lemon & cherry tomato 

OCEAN




- 54* Fresh water prawn 400gr
110* Maldivian lobster 600gr
36 Reef fish fillet 180gr
37 Mahi Mahi
38 Wahoo fish
38 Pepper crusted tuna

SIDE DISH


- 9 Mixed green salad, pecorino & pine nuts  
14 Truffle mashed potato with Asiago   
13 Macaroni cheese with gorgonzola 
13 Chips with parmesan 
12 Mixed vegetables with peas & mint  





DOLCI





HOUSE SPECIALTY

- 20 Valrhona chocolate fondant, praline & vanilla ice cream 
20 Mango & passion fruit panna cotta with fresh fruits
20 Banana crumble with salted caramel ice cream
20 Nutella cheese cake with cherry sorbet 
20 Classic tiramisu
18 Seasonal fruit platter 

GELATO – ITALIAN STYLE 5

- White chocolate & berries
Chocolate
Pistachio 
Coconut
Biscotti
Mango

denotes
 vegetarian options
 pork options
 spicy options
 dairy free options

 nuts option
 seafood options
 gluten free options
 keto diet options

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 and additional surcharge to your Half Board/ Full Board meal plan