



CELEBRATE

CHRISTMAS

Palazzo Versace
GOLD COAST AUSTRALIA



IL BAROCCO RESTAURANT
FOUR-COURSE CHRISTMAS DAY MENU

Brisbane Valley quail, braised leg and foie gras tortellini, quail broth,
smoked parsnip, society garlic, peas, lettuce

Hand cut fettuccine, skull island king prawns, chilli, garlic, lemon, cider
butter, bottarga

Rack of Tasmanian grass fed lamb, braised neck, wood smoked sweet
potato gnocchi, sheep's labneh, cipollini onion, broad beans

Honey nougat parfait, pistachio dacquoise, raspberry, cherry marmalade

