



Barolos, a multi-award-winning Italian restaurant, with over 25 years of experience in fine dining, and the creation of exquisite Italian fare, it is our mission to showcase to the city of Brisbane the finest ingredients, produce and wines available from Australia and around the world

First established in 1995, and more than two decades on it is still regarded as one of Brisbane's best Italian restaurants.

• please let your waiter know if you have any dietary requirements •

## Pane

<b>Pane all'aglio</b> • Whipped garlic butter • herb	7
<b>Ciabatta</b> • Whipped truffle butter • garlic caramel	9
<b>Bruschetta</b> • Tomato • basil • garlic oil	12
<b>Pizza fritti</b> • Peperonata • stracciatella • basil	14

## Solo

<b>Ostrica naturale</b> • Oyster • lemon (minimum of 4)	5 ea
<b>Ostrica</b> • Oyster • tomato vinegar • shallot oil (minimum of 4)	5 ea
<b>Ostrica alla grilia</b> • Char-grilled oyster • nduja & butter emulsion (minimum of 4)	6 ea

## Condividere

<b>Arancini</b> • Corn • pickled shallot • smoked mozzarella • chilli jam • Grana Padano	19
<b>Calamari fritti</b> • South Australian calamari • salt • pepper • aioli • lemon	24
<b>Capesante</b> • Abrolhos Island scallops • agrodolce butter • daikon • chive	24
<b>Antipasti</b> • Saison salumi • pickled vegetables • house cheese • Barossa bark	32
<b>Caprese</b> • Heirloom tomato • local stracciatella • salsa verde • basil • olive oil	18
<b>Scamorza</b> • Wood smoked grilled mozzarella • chive • lemon	22



## Pasta

<b>Agnello</b> • Lamb ragù • Grana Padano • Pappardelle	36
<b>Pollo</b> • Chicken tenderloin • Napoletana • cream • shallot • tomato • Rigatoni	34
<b>Bistecca</b> • Wagyu • mushroom • cream • truffle • Grana Padano • Linguine	36
<b>Marinara</b> • Moreton Bay bug • prawn • scallop • squid • Napoletana • chilli • Linguine	39
<b>Salsiccia</b> • Pork & fennel sausage • Grana Padano • Pappardelle	36
<b>Crostaceo</b> • Moreton Bay bug • prawn • tomato & crustacean bisque • Linguine	39
<b>Gnocchi</b> • Napoletana • stracciatella • Parmigianino Reggiano	34
<b>Risotto</b> • Chestnut • field mushrooms • truffle • Grana Padano	34

## Carne

• Full blood wagyu steaks are served with • mustard jus • cipolle caramellate •

<b>Full Blood Wagyu</b> ( <i>Rangers Valley, NSW</i> )	Sirloin Mb5+ 350g	49
	Rib fillet Mb5+ 350g	49
	Rib fillet Mb9+ 350g	99
<b>Koji 10-day dry aged</b> ( <i>Rangers Valley, NSW</i> )	Rib Mb7+ 400g	89

Our signature koji steak is served with • fermented tomato •

<b>2GR Full Blood Wagyu</b> ( <i>Mudgee, NSW</i> )	Tomahawk Mb 8-9	16 per 100g
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• Tomahawks range between 1.5-2.5Kg and are accompanied by two sides •

**Sauce • Pepperberry • mushroom • 6**

**Trio of mustard • 3**

## Secondi

<b>Petto d'anatra</b> • Koji dry aged duck • pistachio cream • confit carrots • duck jus	39
<b>Pancetta di maiale</b> • Pork belly • fennel puree • Mostarda chutney • pork jus	36
<b>Pollo terrina</b> • Crispy skin chicken terrine • peperonata • chicken broth • brussel leaves	32
<b>Scamone di agnello</b> • Lamb rump • Sicilian olives • parmigiano arborio • marsala jus	38

## Contorni

<b>Cavolo</b> • Char-grilled sugarloaf cabbage • macadamia gazpacho • pork jus	14
<b>Caprese</b> • Heirloom tomato • local stracciatella • salsa verde • basil • olive oil	18
<b>Rucola</b> • Rocket • pear • parmesan • white balsamic	10
<b>Broccolini e purè di patate</b> • BBQ broccolini • wagyu fat mash • garlic oil • lemon	18
<b>Patatine fritti</b> • Beer battered potato fries	12