
BAROLO GRILL
Italian Kitchen

Sustainable Amilla

At Amilla Resort and Residences we are committed to providing quality meat products and ingredients. Our meats come from farmers who raise their animals with humane protocols. Animals that are allowed to roam freely and eat foods that are natural to them. To do this we have partnered with the following suppliers.



Cape Grim Beef

Tasmania is world-renowned for its rugged wilderness, pristine beauty and landscape of vivid contrast. Cape Grim in the far northwest corner, shaped by wild Southern Ocean swells, abundant rainfall has the cleanest air in the world. Raised on rich pastures with nothing else added, Cape Grim Beef is hand-selected and rigorously graded, rewarding you with pure beef flavour – made by nature.



Dingley Dell Pork

Third-generation UK family farmers and brothers with a deep love and respect for the countryside and agriculture. Starting 15 years ago with the philosophy of animal welfare, taste and sustainability.

For them it is a privilege to work with animals and it is their belief that it is the human-animal relationship that defines welfare. This is what is cultivated at farm level.

The Dingley Dell Farm is also helping to save bumble bees through vast planting of wild flowers on 33.8 hectares of land.



Maldivian Fish and Seafood

The Maldives promotes traditional and sustainable fishing methods. Net and drag line fishing are not allowed in the country. All local fish served in Amilla is caught with pole and line methods by small scale local fishermen. This supports not only healthy fish stocks but the local economy.



Regal King Salmon

Raised in the clean and cold waters of New Zealand's Marlborough Sounds, Regal Marlborough King Salmon is known for its incredible flavour, colour, texture and healthy omega-3 fatty acids. It's the unique mix of currents, water quality and temperatures

Their farms are scattered through the cool, deep waters of Marlborough's pristine Pelorus and Queen Charlotte Sounds. The salmon have plenty of room to grow with only 2% of the sea farm being occupied by salmon and the remaining 98% by water.



Hazeldenes Chicken

Farming free range chickens since 1960 as a proud family-owned company based at Lockwood, near Bendigo in Central Victoria. Their free-range birds have the ability to forage naturally and instinctively amongst grasses, weeds, bushes and trees in a secure environment. Their diet is supported with locally supplied multi-grains, blended with spice extracts and essential oils, creating happy, healthy and tasty chicken. They have state of the art facility for breeding and rearing chicks before moving them to the pasture.

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 *Italian Kitchen* 

Please see our Wellness Your Way Vegan/Vegetarian, Low Carb/Keto/Paleo, Gluten Free, Dairy Free menus

ENTRÉE

Antipasto al Italiana (for two)	40
Italian cheese and cold cuts, semi dried tomatoes, Kalamata olives, bruschetta selection	
Reef Fish Tartare	30
Reef fish, green asparagus, mint, poppy seed	
Cold Asparagus Veloute'	28
Green Asparagus, marinated egg yolk, truffle	
Minestrone Soup	24
Seasonal vegetables, confit tomato	
Tuna Carpaccio & Avocado	28
Tuna, avocado mayonnaise, basil & mint dressing	
Melon & Ham	27
Cantaloupe melon, Parma ham, citrus sauce, mint	
Eggplant alla Parmigiana	24
Mozzarella, tomato, basil	
Caprese Insalata	30
Heirloom tomato, basil, burrata, balsamic glaze	

HOMEMADE PASTA AND RISOTTO

	Entrée	Main
Spaghetti Bolognese	24	35
Rich beef ragout, crispy parmesan		
Traditional Spaghetti Carbonara	24	34
Pancetta, egg yolks, parmesan, black pepper		
Spaghetti Pomodoro	20	26
Homemade tomato sauce, extra virgin olive oil, Amilla basil, parmesan		
Squid Ink Linguini	40*	72*
Lobster, cherry tomato, tomato sauce, basil		
Pesto Orecchiette	28	36
Basil pesto, burrata		
Saffron Risotto	28	38
Parmesan, gold, licorice powder		
Truffle Risotto	40*	58*
Mushroom, parmesan, fresh truffle		

Please advise any allergies or food preferences to our team.

The above prices are quoted in USD and are subject to 23.2% Tax and Service

*These dishes carry a surcharge on the menu price to your Half Board/Full Board meal plan. D A 1, Half Board and Full Board are entitled to 3 course. Off menu items carry a surcharge

Please see our Wellness Your Way Vegan/Vegetarian, Low Carb/Keto/Paleo, Gluten Free, Dairy Free, menus on the following pages.

Cape Grim Striploin 200g	44	NZ Regal King Salmon 180g	42
Cape Grim Tenderloin MB2 200g	58*	Maldivian Reef Fish	36
Cape Grim Cube Roll MB4 250g	62*	King Prawns 4 pcs	56*
Grass Fed Lamb Rack	52	Maldivian Lobster per 100g	22*
Chicken Maryland	42	Maldivian Tuna Steak 200g	40
<i>Served with pumpkin puree</i>		<i>Served with cherry tomato salsa</i>	

MAINS

Dingley Dell Baby Back Ribs pumpkin puree, homemade BBQ sauce, baby vegetables	44
Beef Cheek braised in red wine, pumpkin puree, baby vegetables	40

SIDES

Island Salad	8
Ocean Water Potato sour cream, chives	11
Roasted Vegetables rosemary, garlic, butter	11
Grilled Broccoli extra virgin olive oil, toasted almonds	11
Sweet Potato	11
Wild Rice coconut and chili oil	8

DESSERT

Cafe au Lait Creme Brulee Biscotti, Vanilla mouse, meringue, cocoa sorbet	24
Panna Cotta Passion Crumble, passion cream, passionfruit caviar, chocolate soil	24
Open Lemon Meringue Tart Macaroon, lemon sorbet, lemon curd	26
Dark Chocolate Ingot Chocolate bar 70%, crumble, white chocolate ice cream, hazelnut <i>n</i>	24
Berry Berry Hazelnut. Biscuit, berry ice cream, sorbet, coulis, pistachio meringue	24
Chocolate Fondant Chocolate soil, vanilla ice cream, hot chocolate sauce	26
Rosemary Fig Tart Fresh Figs, cream, rosemary ice cream	24
Fruit plate	22

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ENTRÉE

Tomato Salad Heirloom tomato, homegrown basil, balsamic glaze	30
Cold Asparagus Veloute' Green Asparagus, marinated egg yolk, truffle <i>vegetarian/vegan option</i>	28
Minestrone Soup Seasonal vegetables, confit tomato	24
Melon & Tofu Duo of melon, citrus sauce, mint	27
Insalata alla Italiano Lettuce, cucumber, tomato, avocado, balsamic dressing	18
Eggplant alla Parmigiana Mozzarella, tomato, basil <i>vegetarian</i>	24
Caprese Insalata <i>vegetarian</i> Heirloom tomato, basil, burrata, balsamic glaze	30

HOMEMADE PASTA AND RISOTTO

	Entrée	Main
Spaghetti Pomodoro Homemade tomato sauce, extra virgin olive oil, basil, dairy free parmesan	20	26
Plant Based Prawn Fettucine Cherry tomato, tomato sauce, basil	40*	72*
Truffle Orecchiette Mushroom, truffle, extra virgin olive oil	28	36
Saffron Risotto Dairy free parmesan, gold, licorice powder	28	38
Truffle Risotto Mushroom, dairy free parmesan, fresh truffle	40*	58*

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MAINS

Grilled Konjac Calamari	42
Vierge sauce, cauliflower rice, sun dried tomato	
Fishless Fillet	36
Lightly battered plant based fillet, pumpkin puree, baby vegetables	
Grilled "Prawns"	40
Plant based king prawns, broccoli, pumpkin seed	

SIDES

Island Salad	8
Ocean Water Potato chives	11
Roasted Vegetables rosemary, garlic, butter	11
Grilled Broccoli extra virgin olive oil, toasted almonds	11
Sweet Potato	11
Wild Rice with coconut and chili oil	8

DESSERT

Cafe au Lait Creme Brulee	24
Biscotti, Vanilla mouse, meringue, cocoa sorbet <i>vegetarian</i>	
Panna Cotta Passion	24
Crumble, passion cream, passionfruit caviar, chocolate soil <i>vegetarian</i>	
Open Lemon Meringue Tart	26
Macaroon, lemon sorbet, lemon curd <i>vegetarian</i>	
Dark Chocolate Ingot	24
Chocolate bar 70%, crumble, white chocolate ice cream, hazelnut <i>n vegetarian</i>	
Berry Berry	24
Hazelnut. Biscuit, berry ice cream, sorbet, coulis, pistachio meringue <i>vegetarian</i>	
Chocolate Fondant	26
Chocolate soil, vanilla ice cream, hot chocolate sauce <i>vegetarian</i>	
Rosemary Fig Tart	24
Fresh Figs, cream, rosemary ice cream <i>vegetarian</i>	
Fruit plate	22

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ENTRÉE

Antipasto al Italiana (for two) Italian cheese and cold cuts, semi dried tomatoes, Kalamata olives, cassava crackers	40
Reef Fish Tartare Reef fish, green asparagus, mint, poppy seed	30
Cold Asparagus Veloute' Green Asparagus, marinated egg yolk, truffle	28
Minestrone Soup Seasonal vegetables, confit tomato <i>low carb</i>	24
Tuna Carpaccio & Avocado Tuna, avocado mayonnaise, basil & mint dressing	28
Melon & Ham <i>low carb</i> Cantaloupe melon, Parma ham, citrus sauce, mint	27
Eggplant alla Parmigiana <i>low carb</i> Mozzarella, tomato, basil	24
Caprese Insalata <i>low carb</i> Heirloom tomato, basil, burrata, balsamic glaze	30

KONJAC PASTA

	Entrée	Main
Spaghetti Bolognese <i>low carb</i> Rich beef ragout, crispy parmesan	24	35
Traditional Spaghetti Carbonara Pancetta, egg yolks, parmesan, black pepper	24	34
Spaghetti Pomodoro <i>low carb</i> Homemade tomato sauce, extra virgin olive oil, Amilla basil, parmesan	20	26
Squid Ink Linguini <i>low carb</i> Lobster, cherry tomato, tomato sauce, basil	40*	72*
Pesto Pasta Basil pesto, burrata	28	36

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Cape Grim Cube Roll MB4 250g	62*	King Prawns 4 pcs	56*
Grass Fed Lamb Rack	52	Maldivian Lobster per 100g	22*
Chicken Maryland	42	Maldivian Tuna Steak 200g	40
<i>Served with pumpkin puree</i>		<i>Served with cherry tomato salsa</i>	

MAINS

Dingley Dell Baby Back Ribs <i>low carb</i> pumpkin puree, homemade BBQ sauce, baby vegetables	44
Beef Cheek <i>low carb</i> braised in red wine, pumpkin puree, baby vegetables	40
Grilled Konjac Calamari Vierge sauce, cauliflower rice, sun dried tomato	42

SIDES

Island Salad	8
Roasted Vegetables rosemary, garlic, butter	11
Grilled Broccoli extra virgin olive oil, toasted almonds	11
Sweet Potato	11

DESSERT

Panna Cotta Passion Crumble, passion cream, passionfruit caviar, chocolate soil	24
Dark Chocolate Ingot Chocolate bar 70%, crumble, hazelnut <i>n</i>	24
Berry Berry Hazelnut, Biscuit, coulis, pistachio meringue	24
Chocolate Fondant Chocolate soil, marscapone <i>20 minute preparation time</i>	26

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ENTRÉE

Antipasto al Italiana (for two) Italian cheese and cold cuts, semi dried tomatoes, Kalamata olives, cassava crackers	40
Reef Fish Tartare Reef fish, green asparagus, mint, poppy seed	30
Cold Asparagus Veloute' Green Asparagus, marinated egg yolk, truffle	28
Minestrone Soup Seasonal vegetables, confit tomato	24
Tuna Carpaccio & Avocado Tuna, avocado mayonnaise, basil & mint dressing	28
Melon & Ham Cantaloupe melon, Parma ham, citrus sauce, mint	27
Eggplant alla Parmigiana Mozzarella, tomato, basil	24
Caprese Insalata Heirloom tomato, basil, burrata, balsamic glaze	30

GLUTEN FREE PASTA AND RISOTTO

	Entrée	Main
Spaghetti Bolognese Rich beef ragout, crispy parmesan	24	35
Traditional Spaghetti Carbonara Pancetta, egg yolks, parmesan, black pepper	24	34
Spaghetti Pomodoro Homemade tomato sauce, extra virgin olive oil, Amilla basil, parmesan	20	26
Squid Ink Linguini Lobster, cherry tomato, tomato sauce, basil	40*	72*
Saffron Risotto Parmesan, gold, licorice powder	28	38
Truffle Risotto Mushroom, parmesan, fresh truffle	40*	58*

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Chicken Maryland	42	Maldivian Tuna Steak 200g	40
<i>Served with pumpkin puree</i>		<i>Served with cherry tomato salsa</i>	

MAINS

Dingley Dell Baby Back Ribs pumpkin puree, homemade BBQ sauce, baby vegetables	44
Beef Cheek braised in red wine, pumpkin puree, baby vegetables	40

SIDES

Island Salad	8
Ocean Water Potato sour cream, chives	11
Roasted Vegetables rosemary, garlic, butter	11
Grilled Broccoli extra virgin olive oil, toasted almonds	11
Sweet Potato	11
Wild Rice with coconut and chili oil	8

DESSERT

Cafe au Lait Creme Brulee Biscotti, Vanilla mouse, meringue, cocoa sorbet	24
Panna Cotta Passion Crumble, passion cream, passionfruit caviar, chocolate soil	24
Open Lemon Meringue Tart Macaroon, lemon sorbet, lemon curd	26
Dark Chocolate Ingot Chocolate bar 70%, crumble, white chocolate ice cream, hazelnut <i>n</i>	24
Berry Berry Hazelnut. Biscuit, berry ice cream, sorbet, coulis, pistachio meringue	24
Chocolate Fondant Chocolate soil, vanilla ice cream, hot chocolate sauce	26
Rosemary Fig Tart Fresh Figs, cream, rosemary ice cream	24
Fruit plate	22

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ENTRÉE

Reef Fish Tartare Reef fish, green asparagus, mint, poppy seed	30
Cold Asparagus Veloute' Green Asparagus, marinated egg yolk, truffle	28
Minestrone Soup Seasonal vegetables, confit tomato	24
Tuna Carpaccio & Avocado Tuna, avocado mayonnaise, basil & mint dressing	28
Melon & Ham Cantaloupe melon, Parma ham, citrus sauce, mint	27

HOMEMADE PASTA AND RISOTTO	Entrée	Main
Spaghetti Bolognese Rich beef ragout, dairy free parmesan	24	35
Traditional Spaghetti Carbonara Pancetta, egg yolks, dairy free parmesan, black pepper	24	34
Spaghetti Pomodoro Homemade tomato sauce, extra virgin olive oil, Amilla basil, dairy free parmesan	20	26
Squid Ink Linguini Lobster, cherry tomato, tomato sauce, basil	40*	72*
Saffron Risotto Dairy free parmesan, gold, licorice powder	28	38
Truffle Risotto Mushroom, dairy free parmesan, fresh truffle	40*	58*

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Cape Grim Cube Roll MB4 250g	62*	King Prawns 4 pcs	56*
Grass Fed Lamb Rack	52	Maldivian Lobster per 100g	22*
Chicken Maryland	42	Maldivian Tuna Steak 200g	40
<i>Served with pumpkin puree</i>		<i>Served with cherry tomato salsa</i>	

MAINS

Dingley Dell Baby Back Ribs	pumpkin puree, homemade BBQ sauce, baby vegetables	44
Beef Cheek	braised in red wine, pumpkin puree, baby vegetables	40

SIDES

Island Salad		8
Ocean Water Potato	chives	11
Roasted Vegetables	rosemary, garlic, extra virgin oliveoil	11
Grilled Broccoli	extra virgin olive oil, toasted almonds	11
Sweet Potato		11
Wild Rice	with coconut and chili oil	8

DESSERT

Panna Cotta Passion	Crumble, passion cream, passionfruit caviar, chocolate soil	24
Dark Chocolate Ingot	Chocolate bar 70%, crumble, white chocolate ice cream, hazelnut <i>n</i>	24
Berry Berry	Hazelnut. Biscuit, berry ice cream, sorbet, coulis, pistachio meringue	24
Fruit Plate		22

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