

ANTIPASTI

PANE 2.50 ea
Warm, homemade roll

BURRATA, PROSCIUTTO, FICHI 29
Fresh cream filled unspun Buffalo mozzarella curd, figs,
San Daniele prosciutto, basil, vincotto, grissini

CAPESANTE 28
Wild Atlantic sea scallops, cauliflower puree,
asparagus, nduja crumb

POLIPO 28
Pickled Fremantle octopus, chickpeas, chilli,
marjoram, witlof, sorrel, celery leaf

GAMBERONI 29
Roasted Mooloolaba king prawns, caponata,
smoked aioli, crisp eggplant, basil oil

TROTA 28
Cured Petuna ocean trout, Fraser Isle spanner crab, fennel,
green apple, white balsamic, soft herbs, baby capers

FIORI DI ZUCCHINE 26/36
Fried local zucchini flowers, buffalo milk ricotta, smoked eggplant,
caramelized Maravista Farm baby beets, pistachio

Out of consideration to our guests, we kindly request that all children remain seated for the duration of their stay at Locale and that they are suitably supervised by a responsible adult.

A 17% surcharge applies to public holidays.

PRIMI PIATTI

FAZZOLETTI 28/38

Squid ink "hankertchief" pasta, Mooloolaba king prawns, Spring Bay mussels, calamari, Fraser Isle spanner crab, garlic, lemon, butter, basil, pistachio

RISOTTO 29/39

Organic Acquerello Carnaroli risotto, Fraser Island spanner crab, lemon, sea urchin butter, Bottarga

CHITARRA 28/38

Mooloolaba king prawns, smoked pancetta, garlic, chilli, heirloom tomato, chitarra pasta, parsley, pangrattato

GNOCCHI 26/36

Organic desiree potato and porcini gnocchi, Noosa Heart mushrooms, crisp cavolo nero, baby leeks, grana

PICI 26/36

Bangalow pork and fennel sausage, asparagus, stracciatella, truffled pecorino, pici pasta, egg yolk, sage

We use only locally grown, free range
eggs in our house made pasta.
Gluten free pasta available on request +\$3

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SECONDI PIATTI

PESCE 39

Coral coast salt water barramundi fillet, scallop filled zucchini flower, parsley puree, smoked tomato gel, almond milk

VITELLO 42

Free range grass fed veal tenderloin, prosciutto, sage, charred leek, spinach croquette, lemon butter

ANATRA 39

Free range duck leg confit, caramelized witlof, fig relish, buffalo milk ricotta, hazelnut crumb, vincotto

PORCHETTA 39

Rolled Gympie free range pork belly, fennel, apple balsamic, piquello pepper salsa

MANZO 43

Black Angus beef fillet [220 gms], horseradish, fava beans, mushroom and artichoke panzerotto, truffle butter

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INSALATE E CONTORNI

CAPRESE 18

Hand torn buffalo mozzarella, basil,
Noosa Reds heirloom tomatoes

RUCOLA, CICORIA, REGGIANO 14

Rocket, witlof, grana, caramelised walnuts,
aged balsamic vinaigrette

LATTUGA 14

Gem heart lettuce, anchovy, oregano, lemon,
toasted sunflower seeds, grana, evoo

PATATE, AGLIO, ROSMARINO 12

Kipfler potatoes, whole garlic cloves,
rosemary, butter, sea salt

RADICCHIO E FINOCCHIO 14

Radicchio, fennel, upland cress, orange,
white balsamic, evoo

BROCCOLINI 14

Steamed broccolini, garlic oil,
almond, roasted chilli

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