

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 29
Wild Atlantic sea scallops, cauliflower puree,
asparagus, nduja crumb

POLIPO 29
Fremantle octopus, almond tarator,
pickled celeriac, piquillo peppers, squid ink gel

CRUDO 29
Hiramassa kingfish, horseradish crème fraiche, limoncello gel,
Maravista Farm radish, celery cress, Sicilian capers

VITELLO PIEMONTESE 29
Veal tartare, grilled artichoke, porcini mushrooms,
smoked anchovy aioli, eschallot, kipfler potato wafers, truffle salt

FIORI DI ZUCCHINE 26/36
Fried local zucchini flowers, buffalo milk ricotta, eggplant purée,
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 29/39

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

RISOTTO 29/39

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

CHITARRA 29/39

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

GNOCCHI 26/36

Spinach and buffalo milk ricotta gnocchi, heirloom tomatoes, zucchini flowers, ricotta salata

PAPPARDELLE 28/38

Chestnut pappardelle, duck leg ragu, Amarena cherries, Noosa Earth mushrooms, green olives, sage, pecorino

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, Spring Bay mussels, heirloom tomatoes, baby zucchini, basil, olives, garlic, chilli, lemon

VITELLO 43

Free range grass fed veal tenderloin "served medium", prosciutto, sage, charred leek, cavolo nero, horseradish and preserved lemon salsa, lemon butter

POLLETTO 39

Free range de-boned spatchcock, fava bean purée, smoked pancetta, eggplant, hazelnut

AGNELLO 42

Pinenut and mustard fruit crusted lamb cutlets, filo pastry wrapped lamb neck, Maravista Farm beetroot relish, smoked yogurt, upland cress

MANZO 45

Black Angus beef fillet [220 gms], potato millefoglie, porcini mushroom and truffle butter, soft herb salad

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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, candied walnuts,
aged balsamic vinaigrette

VERZA 12

Savoy cabbage, red onion, parsley
chilli, grana, chardonnay vinaigrette

SPINACI 14

Baby spinach, anchovy and mustard dressing,
cured egg yolk, grana

BROCCOLINI 14

Steamed broccolini, garlic oil,
roasted almond, chilli

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