

PRIMI

PANE 2.50 ea

Warm, homemade roll

OLIVE MARINATE 8

Warm Puglian Cerignola, Sicilian Nocellara,
Ligurian Taggiasche, Lazio Gaeta marinated olives

BURRATA, PROSCIUTTO, FICHI 29

Fresh cream filled unspun Buffalo mozzarella curd,
San Daniele prosciutto, figs, basil, vincotto, grissini

POLIPO 29

Fremantle octopus, chickpeas, witlof,
heirloom tomato, sorrel, sea succulents, aged balsamic

FRITTURA MISTA 26

Mooloolaba king prawns, snapper, calamari, scallops,
lightly floured, flash fried, chilli aioli

CAPESANTE 29

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

CARPACCIO DI PESCE 29

Hiramasa kingfish, horseradish, fennel pollen,
Campari gel, Lilliput capers

VITELLO PIEMONTESE 29

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

MISTO MARE 32

A daily selection of four raw tastes from the sea,
served with condiments [ask your waiter]

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.

SECONDI

FIORI DI ZUCCHINE 26

Fried local zucchini flowers, buffalo milk ricotta, eggplant purée,
caramelized Maravista Farm baby beets, pistachio

FAZZOLETTI 31/41

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

CHITARRA 30/40

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

GNOCCHI 26/36

Organic desirée potato gnocchi,
Noosa Earth mushrooms, asparagus, truffled pecorino

PESCE 40

Coral coast salt water barramundi, parsley purée,
crisp parsnip, Yarra Valley salmon roe, hazelnut and lemon dressing

MANZO 45

Free range grass fed Black Angus beef fillet [220 gms],
smoked potato purée, porcini and truffle butter, soft herb salad

PORCHETTA 39

Slow cooked rolled free range Gympie pork belly,
Maravista Farm beetroot, horseradish, fennel & apple purée

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CICCHETTI

FRITTELLE 8

Flash fried, lightly salted, crispy pizza bread

CALAMARI 12

Flash fried calamari, rocket, zucchini, mint, aioli

BRUSCHETTA 14

Heirloom tomato, hand torn buffalo milk mozzarella, basil

RAVIOLI FRITTI 12

Maravista Farm rainbow chard, ricotta, grana,
smoked tomato salsa

GNOCCHI DI ZUCCA, RICOTTA E PATATA DOLCE 12

Baked pumpkin, sweet potato and buffalo ricotta gnocchi,
rosemary and sage cream

POLPETTE 14

Hand rolled Bangalow pork and black Angus beef meatballs,
heirloom tomato sauce, basil, chilli, buffalo milk mozzarella, pangrattato

CRUDO DI MANZO 14

Diced, raw black Angus beef, cured egg yolk, capers,
anchovy aioli, eschallot, spelt crostino

TRIPPA ALLA ROMANA 14

Slow cooked tripe, tomato, pancetta, chilli, chickpeas, pecorino, pangrattato

ARANCINI 12

Porcini, cultivated mushroom, spinach, truffled pecorino arancini

BACCALÁ 14

Salt cod & potato balls, lightly crumbed, fried, herb aioli

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LE PIZZE

MARGHERITA 24

Tomato, buffalo mozzarella, basil, olive oil

NAPOLETANA 22

Tomato, fior di latte, anchovies, capers, basil, olives

SALSICCIA 25

Tomato, fior di latte, pork and veal meatballs,
red onion, bitter green, chilli

DIAVOLA 25

Tomato, fior di latte, spicy salami, chilli

CAPRICCIOSA 25

Tomato, fior di latte, ham, mushrooms, olives, red onion

LA SIGNORA 26

Tomato, buffalo mozzarella, prosciutto San Daniele, rocket

LOCALE "STAFFIE" 25

Buffalo mozzarella, Gympie baby zucchini, spicy salami,
garlic, chilli, extra virgin olive oil, white base

FUNGHI 25

Cultivated mushrooms, taleggio, stracciatella, white base

CONTADINA 24

Tomato, fior di latte, roasted pumpkin,
zucchini, kipfler potato, zucchini, zucchini blossom

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INSALATE E CONTORNI

CAPRESE 18

Hand torn buffalo mozzarella, basil,
Noosa Reds heirloom tomatoes

RUCOLA, CICORIA, GRANA 14

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

RADICCHIO, FINOCCHIO 14

Maravista Farm radicchio, shaved fennel,
orange, radish, mint, white balsamic dressing

ZUCCA 14

Roasted Maravista Farm pumpkin and zucchini,
pearl onions, pumpkin seeds, caramelized lemon

BROCCOLINI 14

Steamed broccolini, garlic oil,
roasted almond, chilli

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