

# CRUDI

OSTRICHE 5 each

Our oysters are sourced from the best oyster farmers in Australia,  
shucked to order, served with eschallot vinegar and lemon

CAPESANTE 29

Crudo of Noosa scallops, spring onion and pea purée,  
finger lime, roasted chilli, pistachio

INSALATA DI PESCE 30

Pacific reef Cobia, pickled cucumber, Maravista Farm radish,  
ginger, lemon, chives, Yarra Valley trout roe

MISTO MARE 32

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

VITELLO PIEMONTESE 29

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

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

1.1% surcharge applies to all credit cards.

# ANTIPASTI

PANE 2.50 each

Warm, homemade roll

BURRATA, PROSCIUTTO, FICHI 29

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

GAMBERONI 32

Mooloolaba King prawns, cured Petuna ocean trout,  
new season asparagus, fennel, Lilliput capers, crème fraiche

ANATRA 29

Warm confit duck leg salad, caramelized eschallot,  
crushed kipfler potato, witlof, rocket, pear, hazelnut, vincotto

FIORI DI ZUCCHINE 26/36

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

SALUMI MISTI [for two] 46

Selection of handmade Italian cured meats:  
Finocchiona, Sarda, Bresaola, San Daniele prosciutto, Mortadella,  
nduja, giardiniera pickles, nodini mozzarella, grissini, olives

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# PRIMI

## FAZZOLETTI 31/41

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

## CHITARRA 30/40

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

## RAVIOLI 30/40

Fraser Isle spanner crab ravioli,  
cauliflower foam, hazelnuts, porcini dust

## RISOTTO 28/38

Organic Acquerello Carnaroli risotto, confit heirloom Noosa Reds tomatoes,  
new season asparagus, zucchini blossom, olive crumb, ricotta salata

## PICI 28/38

Hand rolled spinach pici pasta, white wine and  
lamb neck ragu, smoked yoghurt, eggplant, pecorino

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

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# SECONDI

## PESCE 40

Coral Coast salt water barramundi, fava bean purée, confit heirloom tomatoes, fennel fritta, sea succulents, roasted almond aioli

## VITELLO 43

Queensland pasture, grass fed veal tenderloin "served medium", celeriac purée, cavolo nero, local blackberry vincotto, native pepper jus

## POLLO 39

Woodlands Farm twice cooked deboned free-range chicken, Maravista Farm leek, Noosa Earth mushroom, porcini, sage, sorrel

## PORCHETTA 39

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

## MANZO 46

Free range grass fed Black Angus beef fillet [220 gms], potato and shallots croquette, heirloom baby carrots, mushroom and truffle butter

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# INSALATE E CONTORNI

## CAPRESE 18

Hand torn buffalo mozzarella, basil,  
Noosa Reds heirloom tomatoes, evoo

## 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

## CAROTE 14

Roasted heirloom baby carrots,  
Goats curd, sunflower seeds

## BROCCOLINI 14

Steamed broccolini, garlic oil,  
roasted almond, chilli

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