

# 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

ANATRA 29

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

FRITTURA MISTA 26

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

CAPESANTE 29

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

INSALATA DI PESCE 29

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

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.

1.1 % surcharge applies to all credit cards.

# 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

## PICI 28/38

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

## PESCE 40

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

## MANZO 46

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

## POLLO 39

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

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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

## 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 23

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

## CRUDAIOLA 23

Noosa Reds heirloom cherry tomato, rocket,  
ricotta salata, white or red base

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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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