

# 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

TONNO 30

Fennel crusted Walkers msc grade Mooloolaba yellow fin tuna,  
smoked tomato gel, goats curd, sea succulents

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

GRANCHIO 30

Moreton Bay sand crab, Maravista Farm cucumber,  
bell pepper and green onion agrodolce, fennel pollen, crème fraiche aioli

POLIPO 30

Twice cooked Fremantle octopus, kipfler potato, fava bean puree,  
pickled baby turnip, lemon, caper and parsley vinaigrette

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 32/42

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

## CAVATELLI 30/40

Hand cut cavatelli pasta, Mooloolaba king prawns,  
Noosa Reds heirloom tomatoes, rocket, chilli, garlic, nduja crumb

## TAGLIOLINI 32/42

Moreton bay sand crab, baby zucchini, garlic,  
chilli, basil, lemon, Lilliput capers, pernod butter

## RISOTTO 28/38

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

## STROZZAPRETI 29/39

Strozzapreti pasta, white wine base free range duck ragu,  
Noosa Earth mushrooms, pecorino, sage pangrattato

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, heirloom carrot puree, baby spinach, black garlic, roasted hazelnut, lemon dressing

## AGNELLO 42

Sovereign lamb rump "served medium", charred baby onions, piquillo pepper salsa, parsley puree, juniper, smoked yoghurt

## POLLO 39

Woodlands Farm twice cooked deboned free-range chicken, pumpkin, cauliflower, farro and pine nut salad, nduja, whipped ricotta, pomegranate vincotto

## PORCHETTA 39

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

## MANZO 46

Free range grass fed Black Angus beef fillet (220 gms), Maravista Farm leek purée, Noosa Earth mushrooms, porcini butter, native pepper berry jus

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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

## LATTUGA 14

Baby gem heart lettuce, mint, grana,  
anchovy, lemon and mustard dressing

## CAROTE 14

Roasted heirloom baby carrots,  
goats curd, sunflower seeds, vincotto

## BROCCOLINI 14

Steamed broccolini, garlic oil,  
roasted almond, chilli

## PATATE 14

Twice cooked baby chat potatoes,  
rosemary and truffle sea salt

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