

CRUDI

OSTRICHE 5 each

Our oysters are sourced from the best oyster farmers in Australia, shucked to order, served with limoncello champagne vinaigrette and lemon

CAPESANTE 29

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

INSALATA DI PESCE 32

Hiramasa kingfish, pickled plum, Maravista Farm cucumber, trout roe, ginger, horseradish

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 and supervised for the duration of their stay at Locale and to please comfort crying or distraught children outside.

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

ANATRA 29
Warm confit duck leg salad, Jerusalem artichoke,
pear, hazelnut, vincotto

CICALE DI MARE 34
Moreton Bay bug, confit Noosa Reds heirloom tomato,
eggplant caponata, fennel pollen

POLIPO 30
Twice cooked Fremantle octopus, chickpea,
cavolo nero, pickled kohlrabi, nduja crumb

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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PASTA

TAGLIOLINI 33/43

Squid ink tagliolini, Mooloolaba king prawns, calamari, garlic, chilli,
Noosa Reds heirloom tomato, Sicilian capers, shellfish & pernod butter

SPAGHETTINI 32/42

Walkers MSC grade raw Mooloolaba yellow fin tuna,
rocket, garlic, chilli, basil, Lilliput capers, lemon

RISOTTO 34/44

Organic Acquerello Carnaroli rice, Fraser Isle spanner crab,
sea urchin butter, lemon, zucchini blossom, pistachio

CAVATELLI 26/36

Spinach, pea, broccolini, confit Noosa Reds heirloom tomato,
zucchini blossom, ricotta salata, olive crumb

PAPPARDELLE 29/39

White wine-based lamb neck and juniper ragu,
artichoke, gremolata, pecorino 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, Mooloolaba king prawn filled zucchini flower, spinach & pea purée, shellfish foam, radish salad

ZUPPA DI PESCE 55

Ligurian fish stew of Moreton Bay bug, Mooloolaba king prawn, Noosa scallops, Fremantle octopus, Spring Bay mussels, barramundi, fennel, saffron

AGNELLO 42

Pasture fed lamb loin, lamb neck croquette, smoked beetroot gel, charred onions, buffalo milk ricotta

QUAGLIA 40

Brisbane Valley de-boned organic quail, Maravista Farm baby leeks, smoked pancetta, celeriac, porcini, shimeji

PORCHETTA 39

Slow cooked rolled free range Gympie pork belly, fennel, mustard seed, baby turnip, leek & apple purée, grappa jus

MANZO 48

Free range grass fed Black Angus beef fillet (220 gms), artichoke & mushroom panzerotto, horseradish, salsa verde

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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

FINOCCHIO 14

Shaved fennel, Maravista Farm cucumber,
Noosa Red heirloom tomatoes, mint, chardonnay vinaigrette

CAVOLO 14

Shaved sugarloaf cabbage, red onion, parsley, chilli,
white balsamic dressing, grana

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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