

PRIMI

PANE 2.50 ea

Warm homemade roll

OSTRICHE 5 each

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

BURRATA, PROSCIUTTO, FICHI 29

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

INSALATA DI PESCE 32

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

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

ANATRA 29

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

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

TAGLIOLINI 33/43

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

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

PESCE 40

Coral Coast salt water barramundi, Mooloolaba king prawn filled zucchini flower,
spinach & pea purée, shellfish foam, radish salad

MANZO 48

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

PORCHETTA 39

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

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CICCHETTI

FRITTELLE 8

Flash fried, lightly salted, crispy pizza bread

OLIVE MARINATE 8

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

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 25

Tomato, buffalo mozzarella, basil, olive oil

NAPOLETANA 24

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

SALSICCIA 26

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 27

Tomato, buffalo mozzarella, prosciutto San Daniele, rocket

LOCALE "STAFFIE" 27

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

FUNGHI 27

Cultivated mushrooms, taleggio,
stracciatella, white base

CRUDAIOLA 26

Noosa Reds heirloom tomato, rocket,
buffalo mozzarella, ricotta salata, white 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

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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