

# CRUDI

OSTRICHE 5 each

Our oysters are sourced from the best oyster farmers in Australia,  
shucked to order, served with white balsamic, eschallot,  
prosecco and limoncello dressing

TROTA 32

Lightly cured Petuna ocean trout, scorched mandarin,  
horseradish crème fraiche, baby turnip, Yarra Valley trout roe

SCAMPI E CAPESANTE 32

Hervey Bay scallops, Western Australia scampi,  
orange oil, pistachio, dill, Pilu bottarga

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, bruschetta

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 Visa and Mastercard  
1.5% surcharge applies to Amex.

# ANTIPASTI

PANE 9

Selection of handmade breads for two

BURRATA, PROSCIUTTO, FICHI 29

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

GAMBERONI 34

Prosciutto wrapped Mooloolaba king prawns,  
pea foam, piquillo peppers salsa, saffron and chardonnay dressing

CICALE DI MARE 34

Tempura Moreton Bay bug , Noosa Reds heirloom tomato,  
sea asparagus, smoked yogurt, basil

POLIPO 30

Twice cooked Fremantle octopus,  
chickpea, cavolo nero, 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

## CAPELLINI 34/46

Angel hair pasta, Fraser Isle spanner crab,  
pernod & shellfish butter, Yarra Valley salmon roe

## FAZZOLETTI 34/46

Squid ink "handkerchief" pasta, Mooloolaba king prawns,  
calamari, garlic, lemon, butter, basil, pistachio

## RISOTTO 30/40

Organic Acquerello Carnaroli rice, cauliflower, leek,  
new season fresh truffle, grana, sunflower seeds

## RAVIOLI 26/36

Mushroom and Buffalo milk ricotta ravioli,  
Jerusalem artichoke, hazelnut, nasturtium

## STROZZAPRETI 32/42

Wholemeal pasta, white wine based free range duck ragu,  
olive crumb, tomato, sage pangrattato, parmesan wafer

## GNOCCHI 30/40

Potato gnocchi, Black Angus beef cheek ragu,  
cavolo nero, chilli, enoki mushrooms, 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 44

Coral Coast saltwater barramundi, saffron fregola,  
Spring Bay mussels, Cloudy Bay clams, Mooloolaba prawns,  
Noosa Reds heirloom tomato, basil, garlic, chilli, lemon

## AGNELLO 39

Slow cooked pasture fed lamb neck, juniper, parsnip purée,  
cavolo nero, gremolata, peppers, vincotto

## POLLO 39

Woodlands Farm de boned free-range chicken,  
celeriac purée, porcini, shimeji, sage, sorrel

## PORCHETTA 39

Slow cooked rolled free range Gympie pork belly,  
Maravista Farm baby beets and turnips, fennel, grappa jus

## MANZO 48

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

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# INSALATE E CONTORNI

## CAPRESE 18

Hand torn Buffalo milk mozzarella, basil,  
Noosa Reds heirloom tomatoes, evoo

## RUCOLA, CICORIA, GRANA 14

Rocket, witlof, grana, candied walnuts,  
aged balsamic vinaigrette

## FINOCCHIO 14

Shaved fennel, radicchio, radish,  
orange, mint, chardonnay vinegar dressing

## 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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