

PRIMI

PANE 9

Selection of handmade breads for two

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 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

FRITTURA MISTA 26

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

SCAMPI E CAPESANTE 32

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

VITELLO PIEMONTESE 29

Veal tartare, grilled artichoke, porcini mushrooms, smoked anchovy aioli, eschallot, bruschetta

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 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.

SECONDI

FIORI DI ZUCCHINE 26

Fried local zucchini flowers, buffalo milk ricotta, eggplant purée, caramelized Maravista Farm baby beets, pistachio

RISOTTO 30/40

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

GNOCCHI 30/40

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

FAZZOLETTI 34/46

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

PESCE 44

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

MANZO 48

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

POLLO 39

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

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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 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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