

LOCALE

RISTORANTE BAR

SAMPLE MENU

COCKTAIL STYLE MENU - \$95pp

OSTRICHE

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

POLIPO

Twice cooked Fremantle octopus, chickpea, cavolo nero, nduja crumb

FAZZOLETTI

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

FIORI DI ZUCCHINE

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

CAPELLINI

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

GNOCCHI DI ZUCCA, RICOTTA E PATATA DOLCE

Baked pumpkin, sweet potato and buffalo ricotta gnocchi, rosemary and sage cream

BACCALÁ

Salt cod & potato balls, lightly crumbed, fried, herb aioli

CRUDO DI MANZO

Diced, raw black Angus beef, cured egg yolk, capers, anchovy aioli, eschallot, spelt crostino

Prices and menu inclusions change seasonally – this is a sample menu only.

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RISTORANTE BAR

SAMPLE MENU

SEAFOOD EXPERIENCE - \$135pp

OSTRICHE

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

TROTA

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

PESCE

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

CICALE DI MARE

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

CAPELLINI

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

LOCALE

RISTORANTE BAR

SAMPLE MENU

SIT DOWN 3 COURSE MENU - \$129pp

ENTREE

GAMBERONI

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

BURRATA, PROSCIUTTO, FICHI

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

CICALE DI MARE

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

SECONDI

POLLO

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

PESCE

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

MANZO

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

Shared Sides

DOLCI

Alternate drop

TIRAMISU PANNACOTTA

Espresso pannacotta, espresso caramel,
chocolate pashmak, zabaglione foam, savoiardi

SEMIFREDDO

Caramelised Maravista Farm macadamia nuts and chocolate semifreddo,
salted caramel Maravista Farm honey, coconut wafer

