

# 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

“VITELLO TONNATO” 32

Walkers msc grade Mooloolaba yellowfin tuna,  
smoked anchovy, caper dust, basil aioli, veal jus

SCAMPI E CAPESANTE 32

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

MISTO MARE 34

A daily selection of four raw tastes from the sea,  
served with condiments (ask your waiter)

TARTARE ALLA PIEMONTESE 29

Beef tartare, porcini mushrooms, artichoke,  
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 30

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

GAMBERONI 34

Roasted Mooloolaba king prawns,  
chilli, garlic, lemon, pernod butter

POLIPO 30

Pickled Fremantle octopus, almond tarator,  
blood orange, witlof, fennel, chilli

FIORI DI ZUCCHINE 26/36

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

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

## FAZZOLETTI 34/44

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

## RISOTTO 32/42

Organic Acquerello Carnaroli rice, Fraser Isle spanner crab, saffron, orange, fennel, Pilu bottarga

## PAPPARDELLE 30/40

White wine base free range Angus beef cheek ragú, chilli, mushroom, cavolo nero, pecorino pangrattato

## TORTELLI 29/39

Spinach & buffalo milk ricotta tortelli, Noosa Reds heirloom tomato passata, basil oil, olive crumb

## GNOCCHI 30/40

Potato & goats cheese gnocchi, new season asparagus, zucchini blossom, porcini, burnt sage butter

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 saltwater barramundi, new season asparagus,  
truffled cauliflower, sea succulents, hazelnut oil

## FRUTTI DI MARE 46

Mooloolaba prawns, Moreton Bay bug, Spring Bay mussels,  
Cloudy Bay clams, Fremantle octopus, saffron fregola,  
fennel, lemon, Noosa Reds cherry tomatoes

## ANATRA 40

Free range duck breast, confit fig, Maravista Farm spring onion,  
celeriac puree, puffed farro, nasturtium

## 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),  
jerusalem artichoke, shimeji mushroom, charred onions,  
rocket-parsley and horseradish salsa, jus

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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 sea salt

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