

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

TONNO 32

Walkers msc grade Mooloolaba yellowfin tuna,
Maravista Farm kohlrabi, smoked anchovy emulsion, fingerlime, iceplant

SCAMPI E CAPESANTE 32

Noosa scallops, Western Australia scampi,
orange oil, pistachio, dill, Pilu bottarga

TROTA 32

Petuna ocean trout, apple gel, fennel, horseradish,
cultured cream, elderflower, yuzu pearls

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 30

Fresh cream filled unspun Buffalo milk mozzarella curd,
wagyu bresaola, nastursium, bay leaf oil, grissini

GAMBERONI 34

Mooloolaba king prawns, eggplant & artichoke caponata,
goats curd, sea succulents

CICALE 24 each

Moreton Bay bugs, chilli, garlic, lemon,
pernod butter, Maravista Farm fennel pollen

FIORI DI ZUCCHINE 26/36

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

QUAGLIA 30

Brisbane Valley organic quail, leek, local fig,
Maravista Farm hibiscus vincotto, nduja crumb

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PASTA

TAGLIATELLE 34/44

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

RISOTTO 33/43

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, spinach, pecorino pangrattato

STROZZAPRETI 27/37

Wholemeal pasta, Noosa Reds heirloom tomatoes,
chilli, garlic, rocket, olive crumb, stracciatella

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 42

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

AGNELLO 42

Lamb loin, lamb neck croquette, fava bean puree,
smoked yoghurt, charred shallots, juniper

POLLO 40

Roasted deboned Woodlands Farm free range chicken, tomato confit,
Maravista Farm zucchini flower, olive & caper salsa

PORCHETTA 40

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 & mushroom panzerotti, horseradish, shimeji, 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

CETRIOLO 14

Maravista Farm baby cucumbers, Noosa Reds heirloom tomatoes,
red onion, chilli, mint, white balsamic dressing

BROCCOLINI 14

Steamed broccolini, garlic oil,
roasted almond, chilli

PATATE 14

Twice cooked baby chat potatoes,
rosemary sea salt

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