

# 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, smoked tomato, Ortiz anchovy, capers, olive crumb, goats curd

## SCAMPI E CAPESANTE 34

Noosa scallops, Western Australia scampi, mandarin gel, pistachio, Pilu bottarga, garlic flowers

## RICCIOLA 34

Hiramasa kingfish tartare, ginger, green onion, pickled plum, radish, Yarra Valley salmon roe

## TARTARE DI MANZO 30

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 34

Fresh cream filled unspun buffalo milk mozzarella curd,  
prosciutto, local figs, hazelnut, nasturtium, vincotto, grissini

## GAMBERONI 34

Mooloolaba king prawns, Maravista farm zucchini,  
organic farro, green olives, chilli, pistachio

## CICALE 36

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

## POLIPO 32

Fremantle octopus, saffron chickpea, cavolo nero, nduja, lemon

## FIORI DI ZUCCHINE 26/36

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

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# PASTA

## TAGLIATELLE 34/44

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

## CHITARRA 34/44

Chitarra pasta, Fraser Isle spanner crab,  
Pernod, chilli, garlic, shellfish foam

## PAPPARDELLE 30/40

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

## AGNOLOTTI 28/38

Maravista Farm pumpkin and buffalo milk ricotta filled  
hazelnut and spelt pasta, burnt sage butter

## RISOTTO 32/42

Organic Acquerello Carnaroli rice, cultivated mushroom,  
asparagus, zucchini blossom, truffled 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 42

Coral Coast saltwater barramundi, artichoke, baby leeks,  
romesco, hazelnut oil, local beach herbs

## ANATRA 40

Free range duck leg confit, witlof, celeriac remoulade,  
potato gratin, rhubarb and grappa jus

## VITELLO 44

Grass fed veal tenderloin [medium rare], native pepperberry,  
cultivated mushroom, cavolo nero, mustard cream

## 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),  
piquello pepper & horseradish salsa, charred onion, parsnip

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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

## SPINACI 14

Spinach, radicchio, Maravista Farm zucchini,  
pinenuts, boiled eggs, chardonnay vinegar dressing

## CETRIOLO E FINOCCHIO 14

Maravista Farm baby cucumbers, shaved fennel, red onion, chilli, mint,  
Noosa Reds heirloom tomatoes, , 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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