

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 white balsamic, eschallot, prosecco and limoncello dressing

BURRATA 34

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

CICALE 36

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

GAMBERONI 34

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

SCAMPI E CAPESANTE 32

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

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

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

TAGLIATELLE 34/44

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

PESCE 42

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

MANZO 48

Free range grass fed Black Angus beef fillet (220 gms), piquello pepper & horseradish salsa, charred onion, parsnip

ANATRA 40

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

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CICCHETTI

FRITTELLE 8

Flash fried, lightly salted, crispy pizza bread

OLIVE MARINATE 12

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

SALUMI 24

Prosciutto, finocchiona, mortadella,
Maravista Farm pickles, grana, Tanglewood sourdough

GNOCCHI DI ZUCCA 12

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

BRACIOLE PUGLIESI 14

Pecorino, garlic and parsley filled Northern Rivers veal, sugo

ARANCINI 12

Maravista Farm mixed greens, ricotta, grana, smoked tomato salsa

MOZZARELLA 18

Buffalo milk mozzarella, crumbed & lightly fried, local figs, rocket, vincotto

PANZEROTTO 14

Buffalo milk ricotta, olives, smoked tomato and cavolo nero fried calzone
or

Shaved leg ham, mushroom and mozzarella fried calzone

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LE PIZZE

MARGHERITA 27

Tomato, buffalo mozzarella, basil, olive oil

NAPOLETANA 25

Tomato, fior di latte, anchovies, capers, basil, olives

DIAVOLA 25

Tomato, fior di latte, spicy salami, chilli

CAPRICCIOSA 25

Tomato, fior di latte, ham, mushrooms, olives, red onion

LA SIGNORA 30

Tomato, buffalo mozzarella, prosciutto, rocket, figs

LOCALE "STAFFIE" 27

Buffalo mozzarella, Maravista Farm baby zucchini, spicy salami, garlic, chilli, white base

MORTADELLA 28

Mortadella, truffled mascarpone, pistachio, fior di latte, Maravista Farm soft herbs, white base

CRUDAIOLA 27

Noosa Reds heirloom tomato, rocket, buffalo mozzarella, ricotta salata, white base

ZUCCHINE E MELANZANE 27

Tomato, Maravista farm zucchini and eggplant, fior di latte, chilli, buffalo mozzarella, basil

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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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