



# LOCALE

## RISTORANTE BAR

### DEGUSTATION DINNER

\$115.00 per person

#### TONNO

Raw walkers MSC grade Mooloolaba yellow fin tuna,  
pickled Maravista farm sunchoke, stracciatella, pistachio, Pilu bottarga

#### FIORI DI ZUCCHINE

Buffalo milk ricotta filled zucchini blossom,  
Maravista Farm baby beets, charred leek, aged balsamic

#### RISOTTO

Organic Acquerello Carnaroli rice, Fraser Isle spanner crab,  
saffron, shellfish and Pernod butter, sea succulents, Pilu bottarga

#### POLLO

Woodlands farm de-boned free-range chicken,  
celeriac, shimeji mushrooms, hazelnut, sorrel

#### DOLCE

Buttermilk and vanilla pannacotta,  
local raspberry, white chocolate, pashmak