

# ANTIPASTI

PANE 12

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

RICCIOLA 35

Hiramasa kingfish, preserved orange, pickled kohlrabi, orange dressing

POLIPO 35

WA octopus, chickpea purée, garlic, nasturtium

CICALA 39

Moreton Bay bug tail, Maravista Farm cucumber, mint, pickled chilli, green peppercorn dressing

BURRATA 35

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

BARBABIETOLE 28

Salt baked Maravista Farm beetroots, smoked yoghurt, whey dressing and walnut dukkha

# PASTA

## TAGLIATELLE 35/45

Squid ink pasta, Fraser Isle spanner crab,  
Noosa Reds cherry tomatoes, chilli, lemon pangrattato

## RISOTTO 35/45

Organic Acquerello Carnaroli rice, tomato water,  
Mooloolaba king prawns, snapper, calamari, scallop, fennel

## TORTELLI 32/42

Braised spring lamb tortelli, Maravista Farm greens,  
broad beans, lamb brodo, pecorino wafer

## GNOCCHI 30/40

Organic desirée potato gnocchi, eggplant,  
oregano, ricotta salata, burnt sage butter

We use only locally grown, free range eggs in our house made pasta.

Gluten free pasta is available on request +\$3

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

## PESCE 47

Goldband snapper, roasted fishbone brodo,  
dill, cos lettuce

## POLLO 42

Woodlands farm de-boned free-range chicken,  
prosciutto, preserved lemon and farro salad

## AGNELLO 44

Lamb loin, smoked lamb rib, pistachio,  
Noosa Reds tomato, parmesan wafer

## MANZO 59

Jack's Creek wagyu sirloin marble score 5 (200 gms),  
Maravista Farm purple onions, burnt onion dressing, horseradish

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# INSALATE E CONTORNI

## CAPRESE 20

Hand torn Buffalo milk mozzarella, Maravista Farm basil,  
Noosa Reds heirloom tomatoes, evoo

## ZUCCHINE 18

Maravista Farm zucchini, pistachio purée, currants, basil

## FINOCCHIO 16

Shaved fennel, sugar loaf cabbage, mint, parsley,  
Maravista Farm honey, capers

## MARAVISTA GARDEN 16

Cos leaf, escarole, Treviso radicchio, rocket, radish,  
white balsamic dressing

## CICORIA 18

Witlof, roasted chilli, stracciatella, orange, evoo

## BROCCOLINI 15

Steamed broccolini, chilli, garlic,  
roasted almond, evoo

## PATATE 15

Twice cooked baby chat potatoes,  
rosemary sea salt

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