



LOCALE FUNCTIONS PACKAGES

2021 | WINTER





Drawing heavily on Italian tradition, Locale Noosa offers a seasonally changing menu using the best in local produce and premium imported ingredients. Surrounded by lush gardens, Locale Noosa sits in a protected corner of Hastings Street just a few steps from the golden sands of Noosa Main Beach. Our seasonal menu features handmade pasta, traditional cicchetti, and an impressive selection of wines, beers and cocktails.



LOCALE | SPACE AND MINIMUM SPENDS



# Exclusive use

---

Locale can accommodate 150 people for a sit down event and 300 for cocktail style.  
Exclusive use reservations attract a \$1,000 deposit, paid in advance (non- refundable)

## MINIMUM SPEND EVENINGS

(5:30pm-11:30pm)

Sunday to Thursday \$16,500

Friday \$22,500

Saturday \$23,500

## MINIMUM SPEND LUNCH

(12pm - 4pm)

Seven days \$6,000



# Feasting menu

SHARED STYLE DINING \$110

## ANTIPASTI

### PANE

Selection of handmade breads

### CAPRESE

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

### OLIVE MARINATE

Warm Puglian Cerignola, Sicilian Nocellara,  
Ligurian Taggiasche, Lazio Gaeta marinated olives

### SALUMI

A selection of prepared cured meats

## SECONDI (CHOOSE TWO)

### AGNELLO

Slow roasted lamb shoulder, lamb jus

### POLLO

Woodlands farm de-boned free-range chicken, jus

### PESCE

Roasted barramundi, baby spinach, lemon

### TAGLIATELLE

Free range egg tagliatelle, calamari, scallops,  
pangrattato

### GNOCCHI

Organic desirée potato gnocchi, artichoke hearts,  
oregano, ricotta salata, bay leaf cream



## INSALATE E CONTORNI (CHOOSE THREE)

### BROCCOLINI

Steamed broccolini, chilli, garlic, roasted almond, evoo

### PATATE

Baby chat potatoes, rosemary sea salt

### CAROTE

Carrots, labna, honey

### PATATE DOLCE

Hay roasted sweet potatoes

### MARAVISTA GARDEN

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

### ZUCCA

Spiced roasted pumpkin, toasted macadamia,  
macadamia purée, sage, vincotto

## DOLCI (CHOOSE ONE)

### PANNACOTTA

Cultured cream pannacotta,  
seasonal fruits, sorbet

### TIRAMISU

Whipped mascarpone, coffee soaked savoiardi biscuits,  
Marsala liqueur, chocolate dust





LOCALE | ALTERNATE DROP MENU



# Alternate drop

---

3 COURSE ALTERNATE DROP MENU WITH SIDES \$120

## ENTREE (CHOOSE TWO)

### BURRATA

Fresh cream filled unspun buffalo milk mozzarella curd,  
salt baked beetroot, honey, walnut crumble, charcoal crisp bread

### QUAGLIA

Confit quail, Jerusalem artichoke,  
hazelnut, grappa jus

### POLIPO

Local baby octopus, smoked potato, romesco,  
pickled garlic, nasturtium

### GAMBERONI

Mooloolaba prawn 'chorizo', crispy school prawns,  
cucumber, dill dressing



## SECONDI (CHOOSE TWO)

### GNOCCHI

Organic desirée potato gnocchi, artichoke hearts, oregano, ricotta salata, bay leaf cream

### RISOTTO

Organic Acquerello Carnaroli rice, porcini brodo, wild mushrooms, parmesan oil, straciatella

### PAPPARDELLE

Pappardelle pasta, Fair Game wild venison ragu, juniper and cocoa crumb

### PESCE

Market fish fillet, confit fennel, braised leek, Yandina ginger vellutata

### AGNELLO

Roasted lamb rump, peperonata, fregola, Maravista Farm bitter greens, onion jus

## DOLCI

### PANNACOTTA

Coconut pannacotta, berries, toasted coconut, blueberry sorbet

### TIRAMISU

Whipped mascarpone, coffee soaked savoiardi biscuits, Marsala liqueur, chocolate dust



# Menu additions

## ADDITIONAL MENU ITEMS

### CANAPES ON ARRIVAL

**\$5 PER PERSON/ PER CANAPE**

Contact our events manager to view our additional canape menu

### OSTRICHE

**\$5 PER OYSTER**

Our oysters are sourced from the best oyster farmers in Australia, Shucked to order, served with white balsamic, eschallot Campari dressing, finger lime

### ANTIPASTI

**\$25 PER PERSON (SHARED AMONG TABLE)**

A selection of Italian antipasti including salumi, a selection of fresh breads, caprese salad and olive marninate

### CHEESEBOARDS

**\$39 SELECTION OF THREE CHEESES**

**\$59 SELECTION OF FIVE CHEESES**







# Canapes

◆ \$5 per canape/per person

- 
- Kingfish crudo, seaweed craker
  - Oysters, fingerlime, lemon dressing
  - Smoke salmon, chive, creme fraiche crostini
  - Beetroot and goats cheese crostata
  - Compressed watermelon, balsamic vinegar
  - Olive grissini
  - Steak tartare
  - Prosciutto and rock melon
  - Tomato and chroizo bruscetta
-



# CAKES

SMALL \$70

MEDIUM \$120

LARGE \$150

---

## CHOCOLATE

Layered, glazed chocolate mousse cake

## VANILLA

Vanilla, lemon layered cake, buttercream icing

## TIRAMISU

Whipped mascarpone, coffee soaked savoiardi biscuits,  
Marsala liqueur, chocolate dust

All cakes will be served with seasonal fruits and fresh creme.  
For any cake orders we require 72 hours notice.



# Beverages

---

Beverages can be on an on-consumption basis or one of our pre-selected beverage packages, for more information on beverage selections email us at [events@localenoosa.com.au](mailto:events@localenoosa.com.au)



LOCALE  
RISTORANTE & BAR

TH

[EVENTS@LOCALENOOSA.COM.AU](mailto:EVENTS@LOCALENOOSA.COM.AU)