

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



#### Feasing 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)

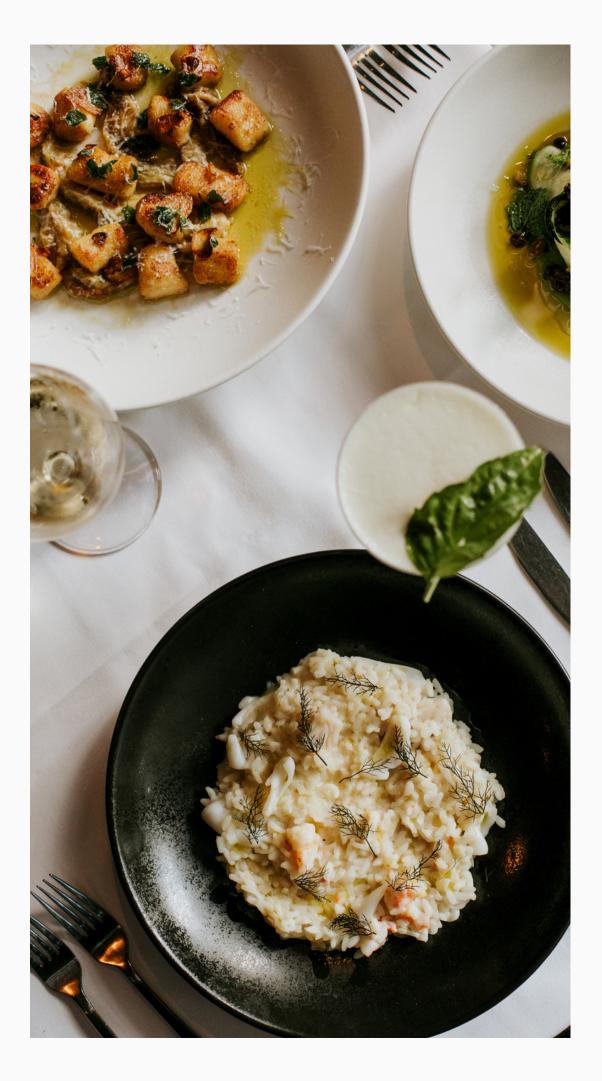
AGNELLO Slow roasted lamb shoulder, lamb jus

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

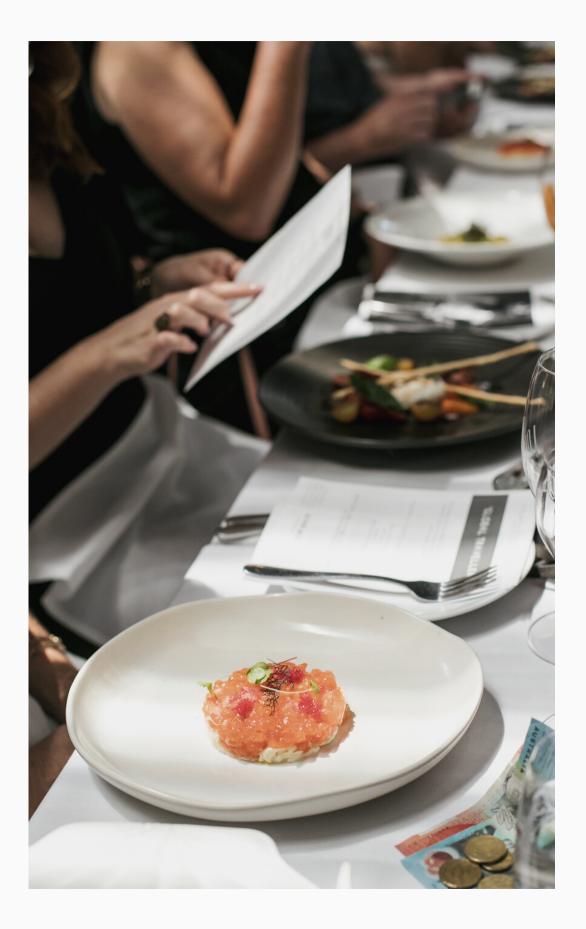
MARAVISTA GARDEN Cos leaf, escarole, Treviso radicchio, rocket, radish, white balsamic dressing

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







## Alternate drop

#### 3 COURSE ALTERNATE DROP MENU WITH SIDES \$120

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

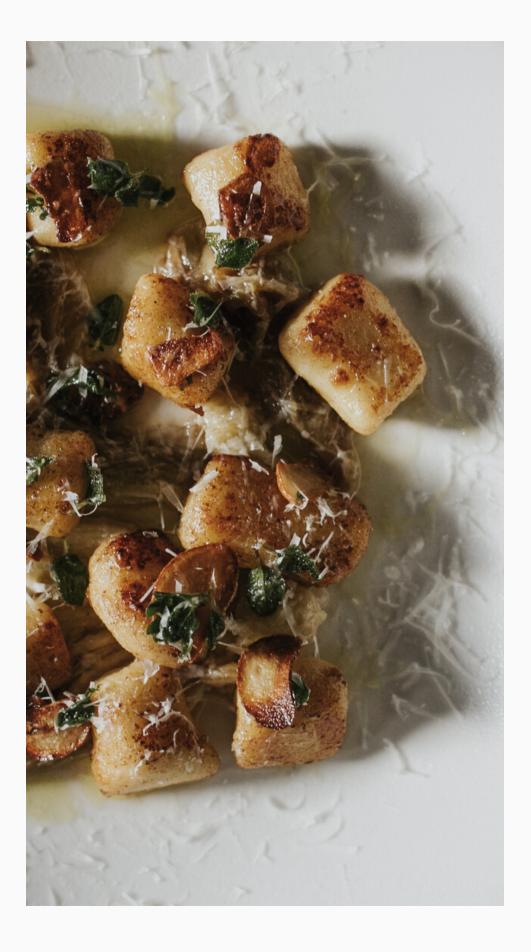
LOCALE ALTERNATE DROP MENU

#### 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

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



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

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

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

#### SECONDI (CHOOSE TWO)

#### GNOCCHI

RISOTTO Organic Acquerello Carnaroli rice, porcini brodo, wild mushrooms, parmesan oil, stracciatella

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

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

#### DOLCI

PANNACOTTA Coconut pannacotta, berries, toasted coconut, blueberry sorbet



### 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**

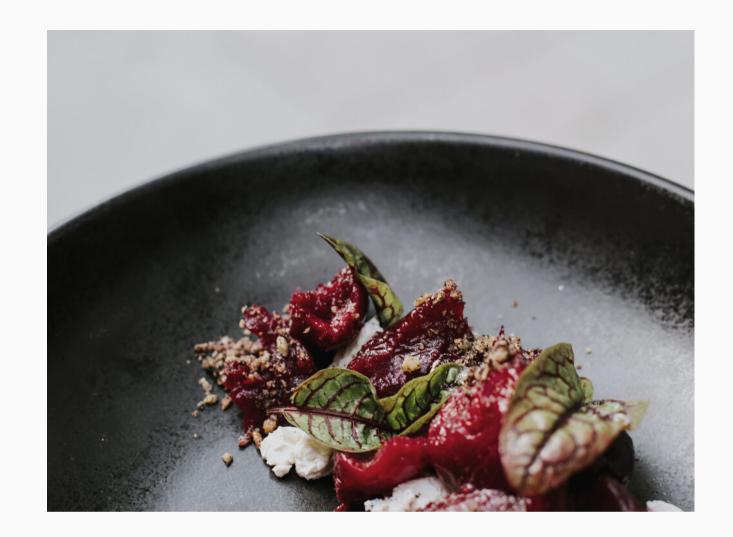
Our oysters are sourced from the best oyster farmers in Australia, Shucked to order, served with white balsamic, eschallot Campari dressing, finger lime

#### ANTIPASTI

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

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

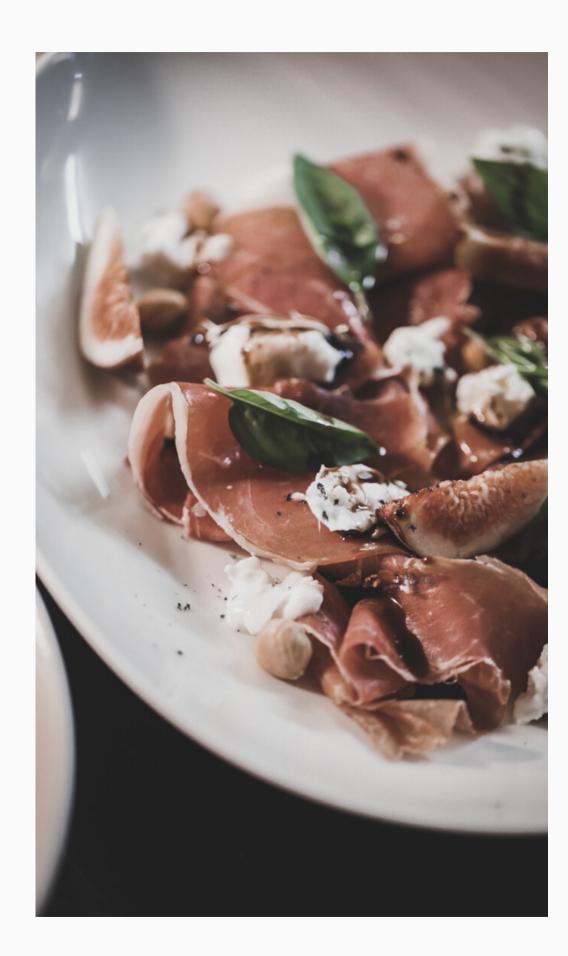
CHEESEBOARDS \$39 SELECTION OF THREE CHEESES \$59 SELECTION OF FIVE CHEESES







# LOCALE CHICCHETTI



# Canapes

◆ \$5 per canape/per person

- Kingfish crudo, seaweed craker

- Olive grissini
- Steak tartare
- Prosciutto and rock melon
- Tomato and chroizo bruscetta

• Oysters, fingerlime, lemon dressing • Smoke salmon, chive, creme fraiche crostini • Beetroot and goats cheese crostata • Compressed watermelon, balsamic vinegar

### CAKES

SMALL \$70

#### MEDIUM \$120

#### CHOCOLATE

Layered, glazed chocolate mousse cake

#### VANILLA

Vanilla, lemon layered cake, buttercream icing

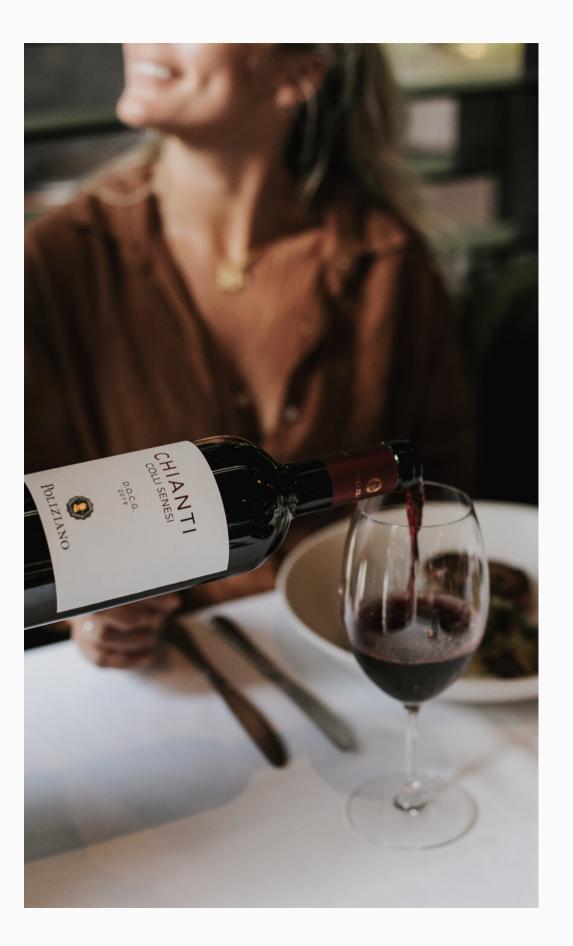
All cakes will be served with seasonal fruits and fresh creme. For any cake orders we require 72 hours notice.



#### LARGE \$150

#### TIRAMISU

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



# 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



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