



## INTRODUCING MARAVISTA FARM

Italian food is about simplicity and respect for quality produce. With some of the most loved dishes using only a few hearty ingredients, the quality of the produce is paramount.

We are passionate about the traditional Italian produce we are sourcing from our property Maravista Farm, located in the Noosa Hinterland.

With large vegetable plots currently in production, substantial citrus groves, honey bees and a herd of Ultra Black cattle, the property boasts beautiful fertile land, rolling hills and more than 20,000 macadamia trees.

While the farm produces ingredients for us, we give back by keeping all our food waste to be transformed into compost, completing the circle from farm to plate.

**Buon appetito!**

# CRUDI

OSTRICHE 5 each

Our oysters are sourced from the best oyster farmers in Australia,  
shucked to order, served with cider, seaweed and  
shallot dressing

RICCIOLA 35

Hiramasa kingfish, ceviche sauce, avocado,  
seaweed cracker, warrigal greens

CARPACCIO 35

Macquarie Downs wagyu carpaccio, Reggiano,  
pickled berries, pine nuts, lemon

TARTARE 25

Watermelon tartare, soy emulsion,  
pickled walnuts, olive crumb, basil oil

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.

# ANTIPASTI

## PANE 12

Selection of artisanal and handmade breads for two with  
Maravista Farm Macadamia butter

## OLIVE MARINATE 12

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

## CAPESANTE 35

Glazed Noosa scallops, pancetta, fava bean,  
buttermilk purée, mint

## GAMBERONI 35

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

## BURRATA 32

Fresh cream filled unspun buffalo milk mozzarella curd,  
marinated zucchini, pistachio, golden raisins, linseed cracker

## QUAGLIA 34

Confit quail, grilled spring onion, Morcilla crumb,  
sage, fennel jus

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# PASTA

## TAGLIATELLE 42

Squid ink pasta, Fraser Isle spanner crab,  
basil, chilli, butter, lemon pangrattato

## CHITARRA 41

Chitarra pasta, mussels, vongole, snapper,  
bottarga, marinara sauce, tomato and olive crumb

## STROZZAPRETI 40

Strozzapreti pasta, veal ossobuco ragú, baby spinach,  
Brazil nut gremolata

## RISOTTO 38

Organic Acquerello Carnaroli rice, pumpkin brodo,  
butternut squash, balsamic, rocket, parmesan oil

## GNOCCHI 38

Organic désirée potato gnocchi, asparagus,  
Mountaintop mushrooms, goats curd, pickled garlic

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# SECONDI

## PESCE 45

Market fish fillet, poached squid, piquillo,  
roasted fish brodo, chilli oil

## ANATRA 47

Grimaud duck breast, roasted fig,  
red wine beetroot, duck and vincotto jus

## AGNELLO 45

White Pyrenees lamb rump, cannellini bean,  
Maravista Farm bitter greens, onion jus

## MANZO 48

Grain fed Black Angus beef tenderloin (200 gms),  
smoked sugar loaf cabbage, black garlic, salsa verde

## MELANZANA 38

Black olive marinated eggplant, toasted grains,  
golden beetroot, buffalo mozzarella sauce

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# INSALATE E CONTORNI

## CAPRESE 18

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

## FINOCCHIO E SEDANO RAPA 15

Salted celeriac, shaved fennel, sliced cabbage, currants,  
fried chickpeas, chilli dressing

## MARAVISTA GARDEN 15

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

## CAROTE 15

Roasted Heirloom carrots,  
Maravista Farm honey, spiced yogurt

## BROCCOLINI 15

Broccolini, garlic,  
roasted almond, evoo

## PATATE 15

Twice cooked baby chat potatoes,  
roasted garlic, rosemary sea salt

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