

PIPI'S

— by *Gambaro* —

Oyster & Caviar

6 / 12

Natural Oyster GF, DF 39 78
Mignonette, lemon

Oyster GF, DF 39 78
Green apple & fennel granita

Kaviari Caviar Bump GF, DF 40
With a shot of Belvedere Vodka

Kaviari Caviar Bump GF, DF 65
With a glass of Taittinger Champagne

Snacks

Housemade Focaccia DF, V, VG 4.5 ^{ea}
Byron Bay extra virgin olive oil

Ham Iberico GF, DF 29.5
Bellota Pata Negra
36 months, 30g

Organic Marinated Olives GF, DF, V, VG 9.5

Swordfish Skewer GF, DF 9.5 ^{ea}
Puttanesca sauce

Gnocco Fritto 7 ^{ea}
Prosciutto, Parmigiano Reggiano

Crispy Prawn Roll 18.5 ^{ea}
Tarragon aioli

Sides

Local Green Salad GF, DF, V, VG 14

Fries, truffle aioli GF, DF, V 16

Cucumber Salad GF, DF, V, VG 17
Mustard seeds, dill

Green Beans GF 19.5
Garlic butter, guanciale

Greek Salad GF, V 22.5
Barrel aged feta

Entrées

White Anchovies GF, DF 18.5
Marinated pepper

Byron Bay Buffalo Mozzarella GF, V 29.5
Ox heart tomato, vincotto, tomato dressing

King Fish Tartare GF, DF 27
Green apple & radish

Mediterranean Crudo GF, DF 33
Olive oil, lemon

Fremantle Octopus Carpaccio 34
Citrus, fresh salsa GF, DF

Mooloolaba King Prawns GF 36.5
Avocado, grapefruit, mussel dressing

Marinated Chicken Souvlaki GF 26
Tzatziki, tomato

Roasted Cauliflower DF, V, VG 22
Hazelnuts, herbs vinaigrette

Pipi's Seafood Platter GF, DF 130
Natural oysters, Mooloolaba King prawns, Moreton Bay bug, fish tartare, cocktail sauce, mignonette & lemon

Mains

Fish of the Day GF MP
Orange butter, fennel salad

Handmade Lobster Linguine DF 68
Tomato, bisque, basil

Chargrilled Large Mooloolaba King Prawns GF 52
Lemon & garlic butter

Veal Tenderloin GF 59
250g Carrot, orange, capers

Chargrilled Squid GF, DF 45
Zucchini, salsa verde, chilli oil

Chargrilled Spatchcock GF 51
Australian olives, preserved lemon & parsley

Burnt Leeks DF, VG, GF 35
Asparagus, macadamia, olives

Steak Frites

All steaks come with fries

Angus Tenderloin MB3+ 59.5
220g GF, DF

Wagyu Rump Cap MB9+ 67
250g GF, DF

Dry Aged Angus Rib Eye MB3+ 99
300g GF, DF

Sauces GF
Béarnaise sauce, parsley butter

Desserts

Valrhona Chocolate Fondant V 24
Cream, raspberry

Passion Fruit Pavlova GF 18

Roasted Apple 16
Crumble, vanilla ice cream

Baked Cheesecake GF 17.5
Red wine, berries

Cheese Platter
House made chutney
2 cheeses 25
3 cheeses 34

We would like to personally thank you for your support

- John, Donny, Frank and the Gambaro team. -

V: Vegetarian | VG: Vegan | GF: Gluten Free | DF: Dairy Free
Vegan menu available on request.
Please inform our staff of any dietary needs or restrictions.

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PIPIS

— *by Gambero* —