

Oyster & Caviar

	6 / 12
Natural Oyster <small>GF, DF</small>	39 78
<i>Mignonette, lemon</i>	
Oyster <small>GF, DF</small>	39 78
<i>Green apple & fennel granita</i>	
Kaviari Caviar Bump <small>GF, DF</small>	40
<i>With a shot of Belvedere Vodka</i>	
Kaviari Caviar Bump <small>GF, DF</small>	65
<i>With a glass of Taittinger Champagne</i>	

Snacks

Housemade Focaccia <small>DF, V, VG</small>	5.5 ^{ea}
<i>Byron Bay extra virgin olive oil</i>	
Organic Marinated Olives <small>GF, DF, V, VG</small>	9.5
Swordfish Skewer <small>GF, DF</small>	9.5 ^{ea}
<i>Puttanesca sauce</i>	
Gnocco Fritto	7 ^{ea}
<i>Prosciutto, Parmigiano Reggiano</i>	
Crispy Prawn Roll	18.5 ^{ea}
<i>Tarragon aioli</i>	

Sides

Local Green Salad <small>GF, DF, V, VG</small>	14
Fries <small>GF, DF, V</small>	16
<i>Truffle aioli</i>	
Cucumber Salad <small>GF, DF, V, VG</small>	18.5
<i>Mustard seeds, dill</i>	
Green Beans <small>GF</small>	19.5
<i>Garlic butter, pancetta</i>	
Greek Salad <small>GF, V</small>	22.5
<i>Barrel aged feta</i>	

PIPI'S

— by *Gambaro* —

Entrées

White Anchovies <small>GF, DF</small>	19.5	Mooloolaba King Prawns <small>GF</small>	36.5
<i>Marinated pepper</i>		<i>Avocado, grapefruit, mussel dressing</i>	
King Fish Tartare <small>DF, GF</small>	32	Marinated Chicken Souvlaki <small>GF</small>	26
<i>Green apple, radish</i>		<i>Tzatziki, tomato</i>	
Steak Tartare <small>GF</small>	33.5	Roasted Cauliflower <small>DF, V, VG</small>	24.5
<i>Chickpeas crisp, pecorino</i>		<i>Romesco, almonds</i>	
Fremantle Octopus Carpaccio <small>GF, DF</small>	35.5	Byron Bay Buffalo Mozzarella <small>GF, V</small>	29.5
<i>Citrus, fresh salsa</i>		<i>Ox heart tomato, vincotto, tomato dressing</i>	
Seared Half Shell Scallops (4) <small>GF, DF</small>	36.5		
<i>Truffled butter</i>			

Pipi's Seafood Platter GF, DF 135
Natural oysters, Mooloolaba King prawns, Moreton Bay bug, fish tartare, cocktail sauce, mignonette & lemon

Mains

Pipi's Vongole <small>DF</small>	49
<i>Linguine, white wine, parsley, chilli</i>	
Chargrilled Squid <small>GF, DF</small>	45
<i>Zucchini, salsa verde, chilli oil</i>	
Fish of the Day <small>GF</small>	MP
<i>Orange butter, fennel salad</i>	
Handmade Lobster Linguine <small>DF</small>	68
<i>Tomato, bisque, basil</i>	
Chargrilled Large Mooloolaba King Prawns <small>GF</small>	52
<i>Lemon & garlic butter</i>	
Chargrilled Spatchcock <small>GF</small>	53
<i>Australian olives, preserved lemon & parsley</i>	
Almond Fed Pork Cutlet (500g) <small>GF</small>	65
<i>Red cabbage, celeriac purée</i>	
Burnt Leeks <small>VG, GF</small>	38
<i>Celeriac, grilled mushroom, hazelnut</i>	

Steak Frites

All steaks come with fries

Angus Tenderloin MB3+	59.5
<i>220g GF, DF</i>	
Wagyu Sirloin MB5+	89
<i>300g GF, DF</i>	
Dry Aged Angus Rib Eye MB3+	99
<i>300g GF, DF</i>	

Sauces GF

Béarnaise sauce, parsley butter

Desserts

Valrhona Chocolate Fondant <small>V</small>	24
<i>Cream, raspberry</i>	
Passion Fruit Pavlova <small>GF</small>	18
Roasted Apple	18
<i>Crumble, vanilla ice cream</i>	
Baked Cheesecake <small>GF</small>	19
<i>Red wine, berries</i>	
Cheese Platter	
<i>House made chutney, crackers</i>	
<i>2 cheeses</i>	25
<i>3 cheeses</i>	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 Gambaro* —