

## Oyster & Caviar

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

## Snacks

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

## Sides

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

# PIPI'S

— by *Gambaro* —

## Entrées

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

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

## Mains

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

## Steak Frites

All steaks come with fries

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

## Sauces

GF  
*Béarnaise sauce, parsley butter*

## Desserts

<b>Valrhona Chocolate Fondant</b> <small>V</small>	24
<i>Cream, raspberry</i>	
<b>Passion Fruit Pavlova</b> <small>GF</small>	18
<b>Roasted Apple</b>	18
<i>Crumble, vanilla ice cream</i>	
<b>Baked Cheesecake</b> <small>GF</small>	19
<i>Red wine, berries</i>	
<b>Cheese Platter</b>	
<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

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