

PIPI'S

— by *Gambaro* —

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>	6.5 ^{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	8.5 ^{ea}
<i>Prosciutto, Parmigiano Reggiano, caramelised onions</i>	
Crispy Prawn Roll	18.5 ^{ea}
<i>Tarragon aioli</i>	
Saffron Arancini	11 ^{ea}
<i>Tuna tartare</i>	

Sides

Grilled Fennel <small>GF, V</small>	19
<i>Orange, garlic yoghurt</i>	
Fries <small>GF, DF, V</small>	16
<i>Truffle aioli</i>	
Green Beans <small>GF</small>	19.5
<i>Garlic butter, pancetta</i>	
Greek Salad <small>GF, V</small>	25
<i>Barrel aged feta</i>	
Cos Lettuce <small>GFO</small>	22
<i>Tonnato dressing, chilli crumb, parmesan</i>	

Entrées

White Anchovies <small>GF, DF</small>	19.5	Mooloolaba King Prawns <small>GF</small>	38
<i>Marinated pepper</i>		<i>Avocado, grapefruit, mussel dressing</i>	
Yellowfin Tuna Crudo <small>GF</small>	34	Marinated Chicken Souvlaki <small>GF</small>	27.5
<i>Romesco blanco, orange reduction</i>		<i>Tzatziki, tomato</i>	
Steak Tartare <small>GF</small>	35	Grilled Sugarloaf Cabbage <small>GFO, V, VG</small>	28
<i>Chickpeas crisp, pecorino</i>		<i>Macadamia cream, chilli crumb</i>	
Fremantle Octopus Carpaccio <small>GF, DF</small>	38.5	Byron Bay Buffalo Mozzarella <small>GF, V</small>	31.5
<i>Citrus, fresh salsa</i>		<i>Tomato, Vincotto, basil</i>	
Seared Half Shell Scallops (4) <small>GF</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

Handmade Lobster Linguine <small>DF</small>	68
<i>Tomato, bisque, basil</i>	
Rigatoni <small>V, VGO</small>	36
<i>Eggplant, tomato & capsicum ragout, parmesan</i>	
Fish of the Day <small>GF</small>	MP
<i>Orange butter, fennel salad</i>	
Chargrilled Large Mooloolaba King Prawns <small>GF</small>	52
<i>Lemon & garlic butter</i>	
Chargrilled Spatchcock <small>GF</small>	56
<i>Australian olives, preserved lemon & parsley</i>	
Almond Fed Pork Cutlet (500g) <small>GF</small>	65
<i>Red cabbage, celeriac purée (45mins)</i>	

Steak Frites

All steaks come with fries

Angus Tenderloin MB3+	69
<i>220g</i> <small>GF, DF</small>	
Wagyu Sirloin MB5+	95
<i>300g</i> <small>GF, DF</small>	
Dry Aged Angus Rib Eye MB3+	105
<i>300g</i> <small>GF, DF</small>	
Sauces <small>GF</small>	
<i>Béarnaise sauce, parsley butter</i>	

Desserts

Valrhona Chocolate Cake	21
<i>Hazelnut praliné, vanilla ice cream</i>	
Passion Fruit Pavlova <small>GF</small>	18
Almond Cake <small>GF</small>	23
<i>Cherries, yoghurt ice cream, red wine and Maraschino syrup</i>	
Vanilla Crème Brûlée <small>GF</small>	17
Cheese Platter	
<i>House made chutney, crackers</i>	
<i>2 cheeses</i>	25
<i>3 cheeses</i>	34
Homemade Sorbet/Ice Cream	6/scoop

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.

PIPISRESTAURANT.AU
@ PIPISRESTAURANT
f PIPISRESTAURANT



PIPIS

by Gambero