

Oyster & Caviar

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

Snacks

Housemade Focaccia DF, V, VG <i>Byron Bay extra virgin olive oil</i>	6.5 ^{ea}
Organic Marinated Olives GF, DF, V, VG	9.5
Swordfish Skewer GF, DF <i>Puttanesca sauce</i>	9.5 ^{ea}
Gnocco Fritto <i>Prosciutto, Parmigiano Reggiano, caramelised onions</i>	8.5 ^{ea}
Crispy Prawn Roll <i>Tarragon aioli</i>	18.5 ^{ea}
Saffron Arancini <i>Tuna tartare</i>	11 ^{ea}

Sides

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

PIPI'S

by Gambaro

Entrées

White Anchovies GF, DF <i>Marinated pepper</i>	19.5	Mooloolaba King Prawns GF <i>Avocado, grapefruit, mussel dressing</i>	38
Yellowfin Tuna Crudo GF <i>Romesco blanco, orange reduction</i>	36.5	Marinated Chicken Souvlaki GF <i>Tzatziki</i>	27.5
Steak Tartare GF <i>Chickpeas crisp, pecorino</i>	35	Grilled Sugarloaf Cabbage GFO, V, VG <i>Macadamia cream, chilli crumb</i>	28
Fremantle Octopus Carpaccio GF, DF <i>Citrus, fresh salsa</i>	38.5	Byron Bay Buffalo Mozzarella GF, V <i>Tomato, vincotto, basil</i>	31.5
Seared Half Shell Scallops (4) GF <i>Nduja butter, lemon</i>	38.5		

Pipi's Seafood Platter GF, DF 135
Natural oysters (6), Mooloolaba King prawns (6), Moreton Bay bug (1), fish tartare, cocktail sauce, mignonette & lemon

Mains

Handmade Lobster Linguine DF <i>Tomato, bisque, basil</i>	68
Rigatoni V, VGO <i>Eggplant, tomato & capsicum ragout, parmesan</i>	36
Chargrilled Squid GF, DF <i>Zucchini, salsa verde, chilli oil</i>	48.5
Fish of the Day GF <i>Orange butter, fennel salad</i>	MP
Chargrilled Large Mooloolaba King Prawns GF <i>Lemon & garlic butter</i>	52
Chargrilled Spatchcock GF <i>Australian olives, preserved lemon & parsley</i>	56

Steak Frites

<i>All steaks come with fries</i>	
Angus Tenderloin MB3+ <i>220g</i> GF, DF	69
Wagyu Sirloin MB5+ <i>300g</i> GF, DF	95
Dry Aged Angus Rib Eye MB3+ <i>300g</i> GF, DF	105

Sauces GF
Béarnaise sauce, parsley butter

Desserts

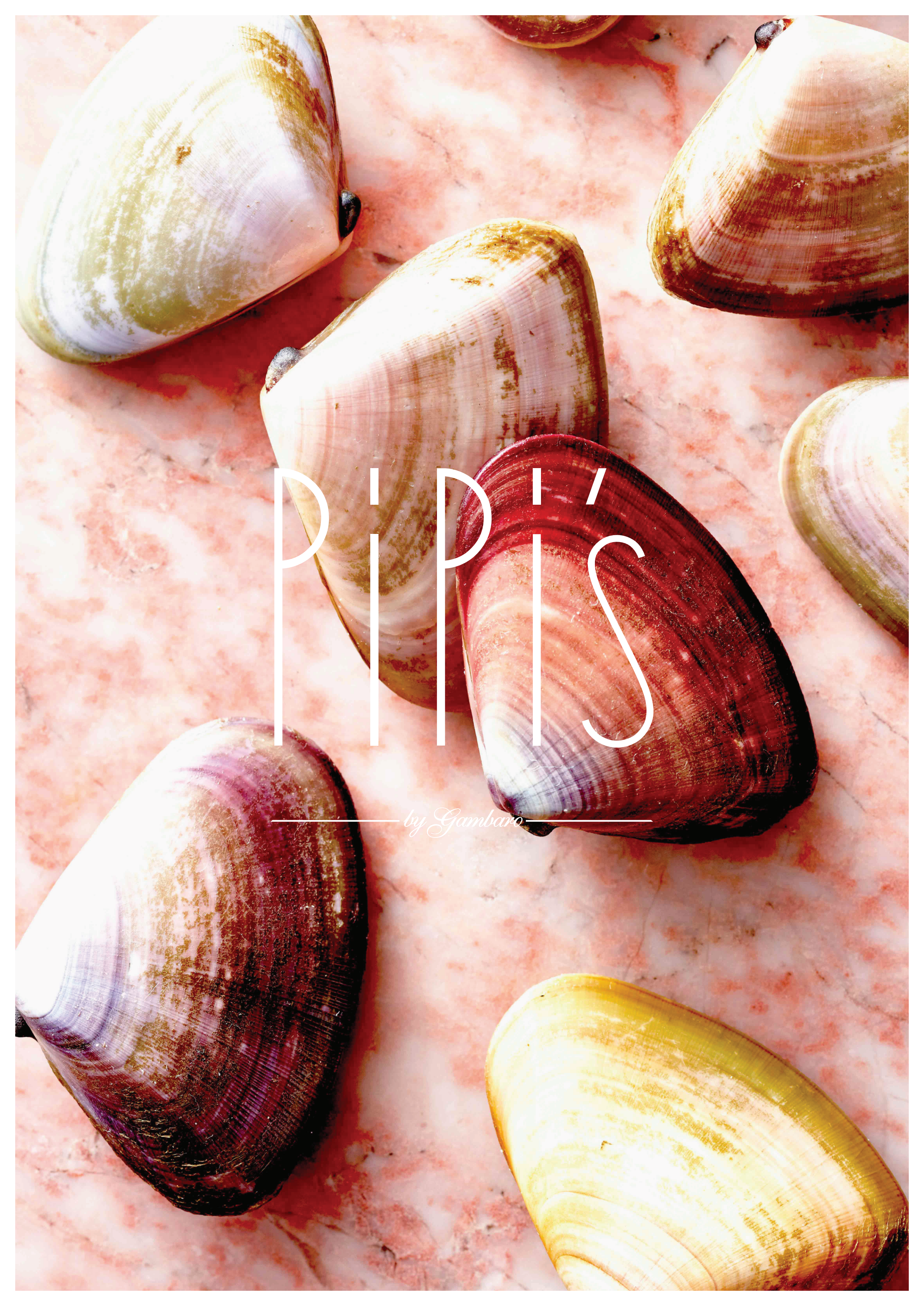
Valrhona Chocolate Cake <i>Hazelnut praliné, vanilla ice cream</i>	21
Passion Fruit Pavlova GF	18
Vanilla Crème Brûlée GF	17
Cheese Platter <i>House made chutney, crackers</i>	
<i>2 cheeses</i>	25
<i>3 cheeses</i>	34
Homemade Sorbet/Ice Cream	6/scoop

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.

PIPIRESTAURANT.AU
PIPIRESTAURANT
PIPIRESTAURANT

A collection of several seashells with iridescent, rainbow-like patterns in shades of purple, blue, green, and yellow. The shells are scattered on a pink and white marbled surface. The word "Pipis" is written in a large, white, serif font across the center of the image.

Pipis

by Gambaro