

PIPI'S

— by *Gambaro* —

Oyster & Caviar 6 / 12

Natural Oyster GF, DF, NF 42 84
Mignonette, lemon

Oyster GF, DF, NF 42 84
Green apple & fennel granita

Kaviari Caviar Bump GF, DF, NF 45
With a shot of Belvedere Vodka

Kaviari Caviar Bump GF, DF, NF 68
With a glass of Taittinger Champagne

Snacks

Housemade Focaccia VG, V, DF, NF 6ea
Byron Bay extra virgin olive oil

Organic Marinated Olives VG, GF, DF, NF 12

Swordfish Skewer GF, DF, NF 10.5ea
Puttanesca sauce

Gnocco Fritto NF 10.5ea
Prosciutto, parmesan, caramelised onions

Crispy Prawn Roll NF 21.5ea
Tarragon mayo

Mini Crab Tartlet DF, NF 13ea
Avocado, finger lime

Pan Con Tomate VG, V, DF, NF 14

Marinated Grilled Pepper VG, V, GF, DF, NF 27
Oregano, lemon

Cod Croquette NF 8
Herbs aioli

Sides

Fries V, VG, GF, DF, NF 16
Truffle mayo

Greek Salad V, VG, GF, NF 27.5
Barrel aged feta

Green Beans GF, V 19
Parsley butter, almond

Mixed Leaf Salad V, VG, GF, DF, NF 19

Grilled Corn V, GF, NF 19
Chilli butter, Manchego

Entrées

Marinated Anchovies GFO, DF, NF 23.5

Yellowfin Tuna Crudo GF, DF 39.5
Romesco blanco, orange reduction

Steak Tartare GFO, NF 39.5
Pane carasau, pecorino

House Cured Ocean Trout GF, NF 37
Horse radish cream, pickled cucumber

Seared Half Shell Scallops (3) GF, NF 34.5
Lime & ginger brown butter, chilli crumb

Lamb Skewers GF, NF 35
Tzatziki, smoked tomato & harissa dressing

Halloumi V, GF, NF 35
Lemon yoghurt, toasted pistachio

Byron Bay Burrata V, GFO, NF 37
Caponata, basil, gazpacho

Grilled Asparagus V, NF 34
Orange sauce, spinach, crispy quinoa

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

Mains

Handmade Lobster Linguine GFO, DF, NF 68
Tomato, bisque, basil

Rigatoni Al Pesto V, GFO, DF 39
Sundried tomato pesto, zucchini, stracciatella

Fish of the Day GF, DF, NF MP
Cannellini beans purée, sundried tomato and olive salsa

Chargrilled Squid GF, DF, NF 49.5
Zucchini, salsa verde, chilli oil

Chargrilled Mooloolaba King Prawns (4) GF, NF 49.5
Nduja butter, lemon

Grilled Spatchcock GF, NF 59
Grilled corn, saltbush

Steak Frites All steaks come with fries

Angus Tenderloin MB3+ 79
220gm GF, DF, NF

Wagyu Sirloin MB5+ 108
300gm GF, DF, NF

Dry Aged Angus Rib Eye MB5+ 119
300gm GF, DF, NF

Sauces

Béarnaise V, GF, DF

Chimichurri V, VG, GF, DF, NF

Desserts

Vanilla Crème Brûlée V, GF, NF 19

Pistachio Tiramisu V 18

Chocolate Fondant V 22.5
Hazelnut praliné, vanilla ice cream

Lemon Myrtle Pannacotta NF 21
Berries, gavotte

Cheese Platter V
House made chutney, crackers
2 cheeses 25
3 cheeses 34

Homemade Sorbet/ Ice Cream VG, GF, DF, NF 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