

Oyster & Caviar6 / 12

Natural OysterGF, DF, NF

4284

Mignonette, lemon

OysterGF, DF, NF

4284

Green apple & fennel granita

Kaviari Caviar BumpGF, DF, NF

45

With a shot of Belvedere
Vodka

Kaviari Caviar BumpGF, DF, NF

68

With a glass of Taittinger
Champagne

Snacks

Housemade FocacciaVG, V, DF, NF

6ea

Byron Bay extra virgin olive oil

Organic Marinated OlivesVG, GF, DF, NF

12

Swordfish SkewerGF, DF, NF

10.5ea

Puttanesca sauce

Gnocco FrittoNF

10.5ea

Prosciutto, parmesan,
caramelised onions

Crispy Prawn RollNF

21.5ea

Tarragon mayo

Mini Crab TartletDF, NF

13ea

Avocado, finger lime

Pan Con TomateVG, V, DF, NF

148

Toasted sourdough, fresh
heirloom tomato salsa

Cod CroquetteNF

Confit garlic & herb aioli

Sides

FriesV, VG, GF, DF, NF

16

Truffle mayo

Greek SaladV, VG, GF, NF

27.5

Barrel aged Greek feta

Green BeansGF, V

19

Parsley butter, almond

Mixed Leaf SaladV, VG, GF, DF, NF

19

Roasted CarrotsV, GF, NF

19

Lemon yoghurt, hazelnuts,
honey

Entrées

Marinated AnchoviesGFO, DF, NF

23.5

Yellowfin Tuna CrudoGF, DF

39.5

Romesco blanco, orange reduction

Steak TartareGFO, NF

39.5

Pane carasau, pecorino

House Cured Ocean TroutGF, NF

37

Horse radish cream, crème fraiche,
pickled cucumber, dill

Seared Half Shell Scallops (3)GF, NF

34.5

Lime & ginger brown butter, chilli
crisp

Lamb SkewersGF, NF

35

Tzatziki, smoked tomato & harissa dressing

HalloumiV, GF, NF

35

Lemon yoghurt, toasted pistachio,
chilli

Byron Bay BurrataV, GFO, NF

37

Tomato, capers, gazpacho, basil

AsparagusV, NF

34

Orange butter, spinach, crispy
quinoa

Pipi's Seafood PlatterGF, DF, NF

135

Natural oysters (6), Mooloolaba King prawns (6), Moreton Bay bug (1),
fish tartare, cocktail sauce, mignonette & lemon

Mains

Handmade Lobster LinguineGFO, DF, NF

68

Tomato, bisque, basil

Rigatoni Al PestoV, GFO, DF

39

Sundried tomato pesto, zucchini,
stracciatella

Fish of the DayGF, DF, NF

MP

Cannellini bean purée,
semi-dried tomato, olive salsa

Chargrilled SquidGF, DF, NF

49.5

Zucchini, salsa verde, chilli oil

Chargrilled Mooloolaba King Prawns (4)GF, NF

49.5

Nduja butter, lemon

Grilled SpatchcockGF, NF

59

Creamed corn, saltbush

Steak FritesAll steaks come with fries

Angus Tenderloin MB3+

79

220gmGF, DF, NF

Wagyu Sirloin MB5+

108

300gmGF, DF, NF

Dry Aged Angus Rib Eye MB5+

119

300gmGF, DF, NF

Sauces

BéarnaiseV, GF, DF

ChimichurriV, VG, GF, DF, NF

Desserts

Vanilla Crème BrûléeV, GF, NF

19

Chocolate FondantV

22.5

Hazelnut praliné, vanilla ice cream

Lemon Myrtle PannacottaNF

21

Berries, gavotte

Cheese PlatterV

House made chutney, crackers

2 cheeses25

3 cheeses34

Homemade Sorbet/
Ice CreamVG, 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.

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