

PIPI'S

— by Gambero —

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
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
Toasted sourdough, fresh
heirloom tomato salsa

Cod Croquette NF 8
Confit garlic & herb aioli

Sides

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

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

Green Beans GF, V 19
Parsley butter, almond

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

Roasted Carrots V, GF, NF 19
Lemon yoghurt, hazelnuts,
honey

Entrées

Marinated Anchovies GFO, DF, NF 23.5
White anchovies & cantabrian
anchovies

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 39
Horseradish cream, crème fraiche,
pickled cucumber, dill

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

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 39
Sundried tomato pesto, zucchini,
stracciatella

Fish of the Day GF, DF, NF MP
Cannellini bean purée,
semi-dried tomato & olive salsa

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

**Chargrilled Mooloolaba
King Prawns (4)** GF, NF 52
Nduja butter, lemon

Grilled Spatchcock GF, NF 59
Creamed corn, saltbush, jus

Steak Frites All steaks come with fries

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

Wagyu Sirloin MB5+ 112
300g GF, DF, NF

Dry Aged Angus Rib Eye MB5+ 128
300g GF, DF, NF

Sauces

Béarnaise V, GF

Chimichurri V, VG, GF, DF, NF

Lamb Skewers GF, NF 39
Tzatziki, smoked tomato & harissa dressing

Halloumi V, GF, NF 37
Lemon yoghurt, toasted pistachio,
chilli

Byron Bay Burrata V, GF, NF 37
Tomato, capers, gazpacho, basil

Asparagus V, NF 34
Orange butter, spinach, crispy
quinoa

Desserts

Vanilla Crème Brûlée V, GF, NF 19

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 Gambero team. -

THIS IS A SAMPLE MENU

V: Vegetarian | VG: Vegan | GF: Gluten Free | DF: Dairy Free
Please inform our staff of any dietary needs or restrictions.

PIPISRESTAURANT.AU

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