

Oyster & Caviar6 / 12

Freshly Shucked Oysters GF, DF, NF, A	42	84
Mignonette, lemon		
Freshly Shucked Oysters GF, DF, NF	45	90
Champagne & Blood orange granita		
Kaviari Caviar Bump GF, DF, NF, I	68	
With a glass of Taittinger Champagne		
Kaviari Caviar Bump GF, DF, NF, I	45	
With a shot of Belvedere Vodka		

Snacks

Housemade Focaccia VG, V, DF, NF	6ea	
Extra virgin olive oil		
Organic Marinated Olives VG, GF, DF, NF	12	
Olasagasti Anchovies GFO, DF, NF, I	29	
Grated tomato, olive oil, oregano, homemade pita		
Beef Tartare GF, DF, NF	14	
Polenta chips, fresh horseradish		
Tarramasalata GFO, DF, NF	24	
Bottarga, olive oil, homemade pita		
Pan Con Tomate GFO, DF, NF	13.5	
Parma Ham		
Grilled Fremantle Octopus Skewer GF, DF, NFO, A	12	
Macadamia cream, chimichurri		
Tuna DFO, V, A	13	
Caponata, crumpet		
Baked Feta GFO, V, NF	29	
Shallot, oregano, tomato, homemade pita		
Crispy Prawn Roll A	21.5	
Tarragon mayo		

Sides

Shoestring Fries GF, DF, V, NF	16	
Truffle mayo		
Ratatouille GF, DF, VG, NF	19	
Grilled Broccolini GF, DFO, V, NF	21	
Eggplant and black garlic purée, ricotta salata		
Greek Salad GF, V, NF	27.5	
Barrel aged feta, olives		
Buttercrunch Salad GF, DF, VG, NF	19	
Tomato, avocado, red onion		
Grilled Halloumi GF, V, NF	19	
Yoghurt, lemon, oregano		

Entrées

Yellowfin Tuna Tartare GF, DFO, NF, A	42	Chicken Souvlaki (1) GF, DFO, NF	21
Cucumber, labneh, pickled onion, dill, lemon		Tzatziki, oregano, lemon	
Grilled Fremantle Octopus GF, DF, NF, A	49	Grilled ½ Shell Scallops (3) GFO, NF, A	34.5
Chickpeas, salsa verde, crispy quinoa		Lime & ginger brown butter, chilli crisp	
Gnocchetti Sardi NF, A	39	Steak Tartare DFO, NF	39.5
Lobster butter, grilled Moreton Bay Bug		Pane Carasau, Pecorino	
Chargrilled Calamari GF, DF, NF, M	43		
Garlic, parsley, lemon, tomato			

Pipi’s Seafood Platter GF, DF, NF, A

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

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Mains

Lobster Linguine GFO, DF, NF, A	68	
Tomato, garlic, lemon		
Chargrilled Mooloolaba King Prawn A	52	
N’duja butter, lemon		
Market Fish GF, NF, M	MP	
Corn, orange butter, samphire		
Wimmera Duck Breast GF, DFO, NF	64	
Grilled lettuce, blueberry jus, red cabbage		
Bouillabaisse GFO, DF, NF, M	62	
Mussels, grilled prawn, squid with potato, crostini, rouille		
Casarecce GFO, DFO, V, NF	39	
Tomato kale chickpeas ragu with parmesan		

Desserts

Orange Blossom Crème Brûlée GF, V, NF	19	
Chocolate Cremeux GFO, V, NF	21	
Pear, gavotte, olive oil		
Coconut Pannacotta GFO, V, NF	19	
Blueberry caviar, financier		
Cheese Platter V		
House made chutney, crackers		
2 cheeses	25	
3 cheeses	34	
Homemade Sorbet/ Ice Cream GF	6/scoop	

Steak FritesAll steaks come with fries

Angus Tenderloin 3+	79
220g GF, DF, NF	
Wagyu Sirloin 5+	112
300g GF, DF, NF	
Dry Aged Angus Ribeye 5+	128
300g GF, DF, NF	
Sauces	
Béarnaise V, GF	
Chimichurri V, VG, GF, DF, NF	

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 | NF: Nut Free

Seafood Origin
A: Australian | I: Imported | M: Mixed

Please inform our staff of any dietary needs or restrictions.

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Our produce is delivered fresh and is subject to availability and change. Please be aware that our products either contain or are produced in kitchens which contain and/or use allergens.For allergen free options, please speak with your waitperson. 20% surcharge applies on public holidays, 10% surcharge on weekends. A service fee will apply to all credit card transactions.