

Oyster & Caviar

6 / 12

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

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 109
*Natural oysters (6), Mooloolaba King prawns (6), Moreton Bay bug (1),
 fish tartare, cocktail sauce, mignonette & lemon*

Mains

Lobster Linguine	GFO, DF, NF, A	68
Tomato, garlic, lemon		
Chargrilled Mooloolaba King Prawns	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	
Mussels, grilled prawn, squid with potato, crostini, rouille		
Casarecce	GFO, DFO, V, NF	
Tomato kale chickpeas ragu with parmesan		

Desserts

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

Steak Frites

All 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, 12% surcharge on weekends. A service fee will apply to all credit card transactions.