



BY ^{DA} BIUSO

Our menu is inspired by Southern mediterranean cuisine and our chefs make all elements of each dish by hand. We look forward to spoiling you with our delicious handmade cuisine, impressive wine and drinks selection and our warm, welcoming, professional service.

Bottarga by Da Biuso is open for lunch and dinner Tuesday to Saturday from 11:30am until 2:30pm and 5:00pm until late.

*All gluten free dishes are marked **GF** and all vegetarian dishes are marked **V**. Please make your waitstaff aware of any dietary requirements as all ingredients are not listed in dish descriptions.*

*15% surcharge applies on Public Holidays
10% surcharge applies on Sundays
1.2% surcharge on all credit card payments*

SHARING BANQUET

\$79 per per person Minimum 2ppl
Banquet menu must be taken
by the whole table

Calamari Fritti

Crispy flash fried squid

House made bread V

Served with extra virgin olive oil

Burrata Caprese V GF

Burrata cheese, fresh tomatoes, extra virgin olive oil,
balsamic vinegar and basil

Wagyu Tonnato GF

2GR Rump MB9+, salsa tonnata, pickled onion, roast
capsicum, caper dust

Gnocchi Granchio

Handmade potato gnocchi served with a crustacean
and tomato bisque sauce, with Fraser Isle spanner
crab meat

Pesce del Giorno

Fish of the day

Pancetta di Maiale

Crumbed slow cooked pork belly served on a butternut
pumpkin and potato veloute and with a port and truffle
sauce

Dessert

Chef's selection

DA BIUSO SEAFOOD DEGUSTATION

\$170 per per person Minimum 2ppl
Degustation menu must be taken
by the whole table

Amuse Bouche

Da Biuso Oyster GF

Two freshly shucked seasonal oysters cut in pieces,
pickled beetroot juice, lime gel, watermelon granita,
sea foam and shaved grey mullet bottarga

Crab Brioche

Handmade Sicilian brioche, topped with Fraser Isle
crab meat, yuzu gel and chives

Scampo Spritz

Western Australian langoustine, creamy prosecco
bisque, Aperol gel, orange foam, dehydrated lettuce
and Aperol dust

Minestra di Mare GF

Veloute of saffron pumpkin and potato served with
Hokkaido scallop, vongole and blacklip mussels

Honey Bug Agnolotti

Agnolotti pasta filled with Honey Bug meat and served
in a crustacean bisque

Ocean Trout GF

Semi cured, steamed Tasmanian ocean trout served
cold, green herb oil, liquid beetroot agrodolce, lemon
herb sauce

Macedonia GF

Chefs recreated fruit salad cremoso



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BREAD AND
SNACKS

House made Sicilian bread \$11 V

Served with extra virgin olive oil

Olive Miste \$8 GF V

Marinated, warm olives

Focaccia Fritta with Prosciutto San Daniele \$29

House made garlic and herb focaccia served with Prosciutto Crudo

Burrata Caprese \$24 GF V

Burrata cheese, medley of tomatoes, extra virgin olive oil, balsamic vinegar and basil

Calamari Fritti \$23

Crispy flash fried calamari

COLD
PLATES

Oysters Natural \$39 / \$76 GF

Freshly shucked seasonal oysters, lemon, agrum

Da Biuso Oyster \$16 GF

Two freshly shucked seasonal oysters cut in pieces, pickled beetroot juice, lime gel, watermelon granita, sea foam and shaved grey mullet bottarga

Crab Brioche \$26

Handmade Sicilian brioche, topped with Fraser Isle crab meat, yuzu gel and chives

Wagyu Tonnato \$29 GF

2GR Rump MB9+ salsa tonnata, pickled onion, roast capsicum, caper dust

Ocean Trout \$31 GF

Semi cured, steamed Tasmanian ocean trout served cold, green herb oil, liquid beetroot agrodolce, lemon herb sauce

Scampo Spritz \$33 GF

Western Australian langoustine, creamy prosecco bisque, Aperol gel, orange, dehydrated lettuce and Aperol dust

Gamberi e Capesante \$31 GF

2 Mooloolaba king prawns, 2 Japanese Hokkaido scallops served with a creamy tomato sauce, goats cheese, cauliflower emulsion

Bottoni in Brodo \$23

Button shaped pasta stuffed with beef and parmesan served in a hot chicken broth

Quail Lasagne \$31

White quail ragu and bechamel enclosed in a lasagne sheet, ovenbaked and served on a parmesan veloute

HOT
PLATES

PASTA AND
MAINS

Spaghetti Gamberi \$41

Mooloolaba prawns, tomato crustacean bisque, chilli and grated grey mullet bottarga

Honey Bug Agnolotti \$49

Agnolotti pasta filled with honey bug meat, lemon butter bisque, concasse of cherry tomatoes and cucumber

Rigatoni Carbonara \$38

Traditional Italian carbonara with egg yolks, Pecorino Romano cheese, black pepper and Guanciale

Gigli Nerano \$36 V

Flower shaped pasta with a cream of zucchini, fondue of provola cheese and a zucchini dust

Pappardelle Ragu \$37

Hand cut, slow braised beef chuck and pork short rib ragu

Gnocchi Granchio \$41

Handmade potato gnocchi served with a crustacean and tomato bisque sauce, with Fraser Isle spanner crab meat

Risotto Duck \$44 GF

Twice cooked crispy duck leg, orange soy reduction, caramelised onion, saffron risotto

Wagyu Rump 2GR \$75 GF

250g 2GR MB9+ Rump, char grilled, smoked fennel, balsamic beef jus

Pancetta di Maiale \$44

Crumbed slow cooked pork belly served on a butternut pumpkin and potato veloute, with a port and truffle sauce

Cauliflower Steak \$35 Vegan GF

Chargrilled cauliflower steak, chickpea puree, XV olive oil, lemon, herbs

Pesce del Giorno MP GF

Check with your waiter for today's fresh fish

Hot and Cold Seafood Platter for one \$79

includes, oysters, scallops, prawns, bugs, calamari and fish

SIDES

Roasted Potatoes \$12 GF V

Mixed Vegetables \$14 GF V

Garden Salad \$14 GF V

Chips \$12 GF V



DESSERT MENU

DESSERTS

Macedonia \$19 GF V

Chefs Recreated fruit salad cremoso

Tiramisu \$16 V

Traditional lady finger biscuits, coffee, mascarpone

Millefoglie \$16 V

Layers of crispy sweet pastry with Limoncello crema Pasticceria

Strawberry Paradise \$16 V

Lemon, vermouth strawberry foam, House made vanilla and white chocolate gelato, pistacchio disc

Mini Cannoli \$12

3 mini cannoli filled with sweet buffalo ricotta

Cheese Plate \$39

Selection of 3 cheeses with accompaniments, bread and crackers

LIQUID
DESSERTS

Affogato \$18

House made vanilla gelati served with espresso coffee and your choice of one the following liqueurs: Baileys, Frangelico, Kahlua, Nocello

Espresso Martini \$21

Belvedere vodka, dark chocolate liqueur, coffee liqueur and espresso

Chocolate Martini \$21

Belvedere vodka, Baileys liqueur, Dark Chocolate Liqueur

Sgroppino \$21

Belvedere vodka, Cantina Del Garda Prosecco, lemon sorbet, blended with ice

All glasses poured for dessert wine are 100mls

La Gioisa Moscato

2022 Treviso, IT 750mls

Gls \$13 Btl \$49

Frogmore Creek Iced Riesling

2021 TAS 375mls

Gls \$16 Btl \$69

Pellegrino Passito di Pantelleria

2022 Sicily, IT 500mls

Gls \$24 Btl \$99

Zenato Recioto della Valpolicella

2017 Veneto, IT 500mls

Gls \$49 Btl \$199

Blue Label 5 Puttonyos Aszu Royal Tokaj

2017 HU 500mls

Gls \$29 Btl \$105

DESSERT
WINES