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.*

*17.5% surcharge applies on Public Holidays*

# SHARING BANQUET

$89 per person – Minimum 2 ppl
Banquet menu must be taken by the whole table

**Crab Croquette**
Potato croquettes, topped with local spanner crabmeat, lime gel, chives

**Focaccina In Padella**
Homemade garlic and herb focaccia cooked to order

**Burrata e Tomato Salad GF V**
Burrata cheese 60g, medley of Noosa cherry tomatoes, basil emulsion, pickled beetroot agrodolce, xv olive oil

**Tuna Tartare Cannolo**
Mooloolaba Yellowfin tuna, served in a housemade savoury cannolo shell

**Grilled Zucchini and Goats Cheese Salad GF**

**Gnocchi Granchio**
Handmade potato gnocchi served with Queensland spanner crab meat, crustacean and tomato bisque sauce, touch of chilli

**Spalla D'Agnello GF**
Sovereign lamb shoulder, served on a butternut pumpkin and potato veloute, red wine jus

**Dessert**
Chef's selection

# DA BIUSO SEAFOOD DEGUSTATION

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

**Amuse Bouche**
Chefs Appetiser

**Bread and Focaccia**

**Tuna Tartare Cannolo**
Mooloolaba Yellowfin tuna, avocado, served in a housemade savoury cannolo shell

**Crab Brioche**
House made toasted brioche, topped with Queensland spanner crab meat, lime gel

**Scampo Spritz Tagliolini**
Handmade long pasta, Western Australian langoustine, creamy prosecco bisque, Aperol gel, dehydrated lettuce and Aperol dust

**Scallops GF**
Japanese Hokkaido Scallops, grilled zucchini, goats cheese

**Fish Of The Day**
Local Fresh Fish

**Semifreddo alla Mandorle**
Creamy semi frozen dessert with an almond praline and chocolate

## BREAD AND SNACKS

**Oysters Natural $6 Each GF (minimum order of 3)**
Freshly shucked seasonal oysters, served with a cucumber viniagrette, lemon

**Olive Miste $10 GF V**
Marinated, warm olives

**House made Sicilian bread $12 V**
Served with extra virgin olive oil

**Focaccina in Padella with Prosciutto San Daniele $16**
House made garlic and herb focaccia, cooked to order, topped with Prosciutto Crudo

**Tomino e Bresaola $16**
Two crumbed, fried Italian cheese balls with Bresaola and bush honey

**Crab Croquette $16**
Four potato croquettes, topped with local spanner crabmeat, chives and lime gel

**Tuna Tartare Cannolo $18**
Mooloolaba Yellowfin tuna, avocado, served in a housemade savoury cannolo shell, 2 per serve

## ENTREES

**Grilled Fremantle Octopus $30 GF**
Served on an octopus water and njuda emulsion, finshed with shaved salted ricotta

**Gamberi e Capesante $31 GF**
2 Mooloolaba king prawns, 2 Japanese Hokkaido scallops served with a creamy tomato sauce, cauliflower emulsion

**Bug Bottoni $31**
Button pasta filled with WA honey bug meat, served in a crustacean bisque, Noosa cherry tomato & cucumber concasse

**Wagyu Pichana Carpaccio $29 GF**
2GR Rump Cap MB9+ salsa tonnata, pickled onion, caper dust

**Burrata e Tomato Salad $21 GF V**
Burrata cheese 60g, medley of Noosa cherry tomatoes, basil emulsion, pickled beetroot agrodolce, xv olive oil

## PASTA AND MAINS

**Tagliolini Gamberi $42**
Mooloolaba King Prawns, garlic, chilli, butter bisque sauce, zucchini dust

**Gnocchi Granchio $43**
Handmade potato gnocchi served with Queensland spanner crab meat, crustacean and tomato bisque sauce, touch of chili.

**Rigatoni alla Norma $35 V**
Rich hand crushed tomato sauce, tossed with eggplant, fresh basil and topped with house made salted and baked ricotta

**Gigli Ragu $38**
Short spiral pasta, hand cut braised beef chuck and pork ragu

**Duck Risotto $44 GF**
Twice cooked crispy duck leg, orange soy reduction, caramelised onion, saffron risotto

**Spalla D'Agnello $45 GF**
Sovereign lamb shoulder, served on a butternut pumpkin and potato veloute, red wine jus

**Wagyu Rump Cap 2GR $75 GF**
250g 2GR MB9+ Wagyu rump cap, char grilled, smoked fennel, double mustard beef jus

**Pesce del Giorno MP GF**
Check with your waiter for today's fresh fish

## SIDES

**Chips $13 GF V**

**Roasted Potatoes $13 GF V**

**Mixed Vegetables $16 GF V**

**Garden Salad $14 GF V**

**Grilled Zucchini and Goats Cheese Salad $18 GF V**

# DESSERT MENU

## DESSERTS

**Macedonia $19 GF**
Chefs Recreated fruit salad cremoso

**Tiramisu $16**
Traditional lady finger biscuits, coffee, mascarpone

**Millefoglie $16**
Layers of crispy sweet pastry with a passionfruit and white chocolate cream

**Strawberry Paradise $16**
Lemon, vermouth strawberry foam, House made vanilla gelato, pistacchio crumble

**Mini Cannoli $12**
3 mini cannoli filled with limoncello crema pasticerra

**Budino al Cioccolato $16**
Rich, silky Italian chocolate pudding

**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

## DESSERT WINES

All glasses poured for dessert wine are 100mls

**La Gioisa Moscato** **Gls $13 Btl $49**
2022 Treviso, IT 750mls

**Frogmore Creek Iced Riesling** **Gls $16 Btl $69**
2021 TAS 375mls

**Pellegrino Passito di Pantelleria** **Gls $24 Btl $99**
2022 Sicily, IT 500mls

**Zenato Recioto della Valpolicella** **Gls $49 Btl $199**
2017 Veneto, IT 500mls

**Blue Label 5 Puttonyos Aszu Royal Tokaj** **Gls $34 Btl $165**
2017 HU 500mls