

Gusto

MENU

Hot baguette with truffle butter 7

Warm marinated olives with goat's feta 13

Moreton Bay bug slider, seafood mayo and cos lettuce 8pp

Szechuan salted crispy cuttlefish, sumac aioli 20

Freshly shucked seasonal oysters, raspberry and watermelon salsa, lemon 5.5 each/ 28 half doz /49 doz

Hiramasa kingfish sashimi lychee cured, coconut dressing, fingerlime, chilli oil 26

Fresh burrata, pickled cherries, prosciutto, black cherry vinegar, basil 25

Pan seared scallops, apple caramel, celeriac, hazelnuts and chicken jus 27

Moya chicken liver pate, caramelised onion, cornichons and baguette 24

Crispy confit duck spring rolls, red thai curry sauce 22 (2 pieces) 30 (3 pieces)

Beurre noisette roasted pumpkin, sage, radicchio, goats feta, lemon oil, pumpkin seed caramel 23 V

MAINS

Seafood Chowder, scallop, mussel, fish and prawn bisque with toasted bread E-28 M-48

Mooloolaba prawn and garlic ravioli, lemon butter sauce, diced tomatoes E-28 M-42

Fish du jour macadamia & pistachio crust, broccolini, kipfler potatoes, beurre blanc, salsa verde MP

Spelt & barley risotto, roasted butternut, carrot, crispy kale, pine nut and olive crumb, aged balsamic 37 V

Roasted butterflied Brisbane Valley quail, carrot puree, mixed mushrooms, pan juices 42

Panko crumbed Kingaroy pork chop, kipfler potatoes, apple puree, rocket and pine nut salad 43

SK. Kidman station eye fillet 200g, paris mash, beans and caramelised onion, balsamic jus 49

SIDES

Broccolini, chilli, almonds 13

French fries, truffled manchego, sumac aioli 11

Confit garlic creamed potatoes 10

Rocket, radicchio, pickled pear, pine nut, beetroot balsamic 13

Maple roasted carrots, sesame, bbq lemon beurre blanc 13

Weekday SPECIAL with a drink

Lunch

1 course \$35-2 course \$45-3courses \$55

Dinner

Duck pie \$39

SATURDAY LUNCH

BOTTOMLESS

5 courses

Free flowing wine for 2 hours

\$79

FAMOUS SUNDAY ROAST

Bangalow pork belly, crackling,
apple sauce, cabbage,
green beans & cauliflower gratin

\$42

Gusto

DESSERTS

Affogato, ice cream, espresso, praline, biscotti, choice of Amaretto or Frangelico 19 virgin 14

Cinnamon Apple Tarte Tatin, housemade brown sugar ice cream 18

Traditional vanilla bean and Grand Marnier creme brûlée, biscotti 18

Chocolate fondant, toffee and butterscotch ice cream, chocolate soil 18

Sticky Date Sponge, miso salted caramel, vanilla bean ice cream 18

Gusto Classic Lemon tart, smoked crème fraîche 18

Croissant, Pecan and Maple Bread & butter pudding, crème anglaise and ice cream 19

FROMAGES

1 cheese 15 / 2 cheeses 24 / 3 cheeses 35

served with crackers, date, apple, walnuts, fruit bread

Woombye Ash Brie, Queensland (Cow's Milk)

Gorgonzola dolce, Italy (Goat Milk)

Maffra Cloth bound cheddar, Gippsland Vic (Cow's Milk)

DESSERT IN A GLASS

2016 Chateau Suduiraut "Sauternes, Bordeaux 75ml GLS-16 375ml BTL-70

2020 Frogmore iced Riesling, Tasmania 75ml GLS-12 375ml BTL-48

2019 DE ILLIUS Late picked Semillon, Hunter valley 75ml GLS-12 375ml BTL-48

2014 Chateau Filhot Sauternes 375ml BTL 92

Gusto Espresso Martini Vodka, Kahlua, Frangelico, espresso 19

Gusto Brandy Alexander Brandy, Frangelico, cream 19

Gusto's Turkish Delight, spiced rum, Amaretto,
Frangelico, Kahlua, creme de cacao, rose syrup & cream 19

Limoncello 10

Tariquet Bas Armagnac 16

Courvoisier VSOP 16

Remy Martin XO 26

Chateau Dubreuil Calavados 16

Grappa di Moscato 10

Graham Late Bottled vintage 2015 Port 10

Yalumba Antique muscat 10

LONG LUNCH



SUNDAY, 21 MAY

WITH DE IULIIS WINES,
HUNTER VALLEY

12PM START

7 WINES

6 DISHES

\$129PP

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BOOK ONLINE
WWW.GUSTONOOSA.COM.AU