

ANTIPASTI

FOCACCIA AGLIO & ROSMARINO Italian flat bread, garlic, rosemary	14
ROSEMARY OLIVES Marinated assorted olives	12
ARANCINI PESTO E RUCOLA Pumpkin puree, basil pesto, rocket, Grana Padano	18
POTATOES CROCCHETTE & CRAB Crab meat, orange, fennel mini salad	21
GUSTO BRUSCHETTA Classica Mozzarella, tomato e Basilico, balsamic reduction, fresh basil	18
GAMBERONI Mooloolaba tiger prawns, chilli garlic butter, baby lettuce, lime mayo	26
FRIES	14
SWEET POTATO FRIES	14

GUSTO GRAZING BOARD

Includes a small garlic focaccia, olives, nuts, fig paste, honeycomb and your choice of three premium items below: **58**

- Prosciutto San Daniele
- Gorgonzola & Noci
- Salame Piccante
- Buffalo Mozzarella
- Grana Padano
- Pancetta
- Taleggio
- Mortadella

Serves 2 - 3 people.

DESSERT

PANNA COTTA Fresh berries	12
TIRAMISU Sponge biscuits, coffee, mascarpone cream	12

LITTLE GUSTO

Kids meals include a soft drink and icecream **16**

MINI MARGHERITA PIZZA
PASTA BOLOGNESE

LUNCH SPECIALS

Available daily
11.30am - 1.30pm

Ask our friendly staff what's on offer.

PIZZA & BREAD

LA CLASSICA MARGHERITA Fiordilatte mozzarella, tomato, basil	22
PROSCIUTTO COTTO & FUNGHI Leg ham, mushrooms, tomato, mozzarella	28
SALSICCIA TALEGGIO & NOCI BIANCA Crispy sausage, Taleggio cheese, walnuts, basil	26
ORTOLANA VERDURE MISTE Mix grilled vegetables, tomato, mozzarella, rocket	26
DIAVOLA SUPER PICCANTE Spicy assorted salami, tomato, Fiordilatte, fresh basil	28
CARBONARA PECORINO E GUANCIALE Carbonara paste, crispy pancetta, pecorino cheese	26
GUSTO CRAB MEAT GAMBERONI E CAVIALE Mooloolaba tiger prawns, caviar, crab, tomato, mozzarella	36
TARTUFO NERO MOZZARELLA CHEESE FUNGHI & COTTO Truffle paste, cheese, mushrooms, leg ham	36

PASTA & SALAD

SIGNATURE BLACK SQUID LINGUINE Local garlic tiger prawns, fresh tuna, zucchini	42
FETTUCCINE AL RAGU' DI SALSICCIA Spicy bolognese sausage ragu	32
FUSILLI AL POMODORO CLASSICO E BASILICO Classic rich Napoli, fresh basil	28
GNOCCHETTI SARDI CON POLPETTE DI CARNE Small sardinian pasta, nonna's meatballs in Napoli sauce	28
RAVIOLI ALLA CARBONARA IN BURRO E SALVIA Stuffed ravioli with carbonara sauce, butter, sage	32
GNOCCHI ALL AMATRICIANA Rich Italian Napoli sauce, slow cooked red onion, melted pancetta	28
ROCKET, PEAR & WALNUT SALAD Balsamic reduction	16
GUSTO SALAD Fresh mixed butter lettuce, radicchio, avocado Add seared fresh tuna	20 16
BUFFALO CAPRESE Mozzarella, heirloom tomatoes, fresh basil, 12 YO balsamic	28
Vegan cheese & gluten free pasta & pizza bases are available on request	5

COCKTAILS



GUSTO APERITIVO • 20

Campari, Regal Rogue wild rosé, lime juice, Capi grapefruit soda, orange slices



WILD ROSÉ SPRITZ • 20

Regal Rogue wild rosé, peach liqueur, strawberry, Prosecco



BOND, ROSEMARY BOND • 23

Tanqueray, Cinzano Bianco, rosemary syrup, lemon, peach bitters



DOLCE COLADA • 24

Sailor Jerry, banana liqueur, coconut, lemon, pineapple, coconut foam*



BRAMBLE ITALIANO • 24

Malfy Rosa Gin, strawberry jam, lime, rose, Shiraz float



MASQUERADE HIGHBALL • 24

Sky Vodka, St-Germain elderflower liqueur, pink grapefruit, sugar, passionfruit, Capi yuzu soda

TO SHARE



RAZZMATAZZ • 23

Sky Vodka, Chambord, lemon, lime, vanilla syrup, sea salt, egg whites



WATERMELON PUNCH • 42

Watermelon liqueur, apple cider, lemon, watermelon juice, soda, orange, kiwi, mint



LAID BACK • 42

Tanqueray Gin, guava, orange, lemon, sugar syrup, soda, mint

MOCKTAILS



WHERE'S THE APEROL SPRITZ? • 16

Lyre's Rosso Vermouth, lemonade, Yuzu, soda



TRACEY'S JOY • 16

Lyre's Italian orange, orange juice, pineapple shrub, mango, soda

Classic cocktails are also available.

WINE LIST

SPARKLING

NV Dal Zotto Prosecco	AUS	12/55
NV Bandini Prosecco	IT	14/70
NV GH Mumm Brut Cordon Rouge	FRA	25/125
NV GH Mumm Brut Rosé	FRA	150
NV Louis Roederer Brut Premier	FRA	225
2013 Louis Roederer Cristal Champagne	FRA	799*

WHITE

21 Tai Tira Sauvignon Blanc	NZ	13/60
21 Langmeil Live Wire Riesling	SA	13/60
20 Credaro Five Tales Chardonnay	WA	14/65
21 Pizzini Pinot Grigio	VIC	14/65
22 Monte Tondo 'MITO' Soave	IT	15/70
21 Blonde Crow Fiano	AUS	16/75
19 Paolo Scavino Sorriso Langhe DOC	IT	95

ROSÉ

20 Howard Vineyard Rosé	SA	13/60
21 Chateau Peyrol Rosé	FRA	64

RED

22 Villa Fresco Sangiovese	IT	13/60
19 Ross Hill Cab Franc Merlot	NSW	14/65
20 Tenuta Ulisse Sogno Montepulciano	IT	15/65
19 O'Leary Walker Cab Sav	SA	16/70
20 Rossetti Chianti DOCG	IT	16/70
18 Teusner Grenache Mourvedre Shiraz	SA	18/80
21 The Other Wine Co. Barbera	SA	90

DESSERT

Morris Old Tawny Port	AUS	16
Ramos Pinto Reserva 8yo Tawny	PORT	14
Limoncello	AUS	14**

*Discounts do not apply. **Subject to rotation. Vintages subject to change.

Some dishes can be prepared gluten-free, however, we cannot guarantee no traces of gluten. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, sesame and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. All prices include GST. 1.5% surcharge applies to all credit card payments including PayWave. 15% surcharge applies on public holidays. GUS029.