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P E R S O N E

— *by Gambero* —

APERITIVO

Pizza Bianca DF, NF, VG

Sea salt, rosemary & EVOO. 12

Bruschetta V, GFO, DFO, NF

8 ea

- Semi-dried tomatoes with whipped ricotta & basil
- Smoked Salmon Mousse GFO, NF with fried baby capers, chives.

Ostriche DF, NF, GF

Natural oyster, cucumber & dill vinaigrette. 21 42 84

Natural oyster, Gin&Tonic, 23 46 92

lemon balm & Myrtle pearl.

Marinated Olives GF, VG, NF, V

With rosemary, thyme, chilli & garlic. 12

3 / 6 / 12

ANTIPASTI

Byron Bay Burrata V, GF, NF

Heirloom tomatoes, basil, olive oil

32

Trio of Crudo DF, NF

Kingfish, salmon & tuna, salt, EVOO.

34

Polpette NF

Beef, pork and fennel meatballs, tomato, parmesan & basil.

28

Seared Wagyu Carpaccio GF, DF, NF

Cornichons, aioli, caper berries, seeded mustard, parmesan, rocket.

29

Mooloolaba Grilled Chilli Prawns NF, GF

Nduja butter, grilled lemon.

28

Grilled Fremantle Octopus GFO, NF, DFO

Gazpacho, olives, sea herb, EVOO.

32

Arancini GF, NF

Peas, prosciutto & mozzarella.

18

Make your own Antipasto Platter

we suggest ordering with Pizza Bianca

Salumi Misti (50gr ea) GFO, DFO, NFO

14e

Prosciutto San Daniele & rockmelon.

Mortadella & chargrilled peppers.

Angus Bresaola & grilled artichoke.

Capocollo & pickled zucchini.

Grana Padano

10

With truffled honey.

Sundried Tomatoes

5

PIZZE (HOME MADE)

Napoli GFO, V, NF

22

Tomato, fior di latte, basil & EVOO.

Boscaiola GFO, NF

26

White base, mushrooms,

pork and fennel sausage, friarielli, chilli.

Parma NF, GFO

28

Tomato, fior di latte, prosciutto San Daniele, rocket & parmigiano reggiano.

PRIMI (FRESH HOMEMADE PASTA)

Linguine Aragosta GFO, DF 68
Queensland tropical lobster,
tomato, chilli, garlic & lemon.

Rigatoni al Pesto GFO, V, DF 34
With sundried tomato pesto,
zucchini & stracciatella.

Squid Ink Mezzelune NF 38
Fish mousse filling,
lobster bisque, prawn, chives.

Pappardelle Al Ragù GFO, NF, DFO 42
Large, flat ribbon pasta
with pork & beef ragù.

Peas & Scallops Risotto GF, NF 42

Potato Gnocchi

- Napoli sauce, grana Padano, basil. NF, GFO, DFO, VG 32
- Pork & Fennel Sausage Gnocchi NF, GF 36
Fresh tomato, broccoli floret, chilli.

SECONDI

Pesce NF 45
Barramundi, fennel veloute,
grilled artichokes, chives and seaherbs.

Porchetta GF, NF, DF 46
Pumpkin puree, roasted carrots, RWJ.

250gr Eye Fillet GF, NF, DFO 75
Carrot puree, parsnip chips, RWJ.

Cotoletta Alla Milanese NF 59
Crumbed veal cutlet, lemon & rocket.

500grams Bistecca 78
Sea salt, lemon, EVOO.

V: Vegetarian | VG: Vegan | VGO: Vegan Option | GF: Gluten Free
GFO: Gluten Free Option | DF: Dairy Free | DFO: Dairy Free Option
NF: Nut Free | NFO: Nut Free Option | Vegan and Vegetarian menu available on request.

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We would like to personally thank you for your support.

- John, Donny, Frank and the Gambaro team -

SHARE STYLE MAINS

14hr Slow Cooked Lamb Shoulder GF, DF, NF 120
Lemon, salsa verde RWJ.

CONTORNI

Roasted Pumpkin GF, NFO, DFO 14
Honey, goat cheese, pine nuts.

Roasted Beetroot Salad GF, NF 14
Orange segments, stracciatella.

Patatine fritte V, DF, NF 14
Aioli, chilli & onion seasoning.

Garden Salad GF, V, VG, NF, DF 14
Rocket cucumber and tomato, red onion.

Grilled Greens GF, V, NF, DF 14
Sugar snap, snow peas,
brussel sprout and kale.

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. 15% surcharge applies on public holidays. A service fee will apply to all credit card transactions.

BANCHETTO MENU - \$109 PER PERSON

APERITIVO

Marinated Olives GF, VG, NF, V

With rosemary, thyme, chilli & garlic.

Arancini GF, NF

Peas, prosciutto & mozzarella

ANTIPASTI

Byron Bay Burrata V, GF, NF

Puttanesca sauce, olives, capers, anchovy, basil.

Pizza Bianca DF, NF, VG

Sea salt, rosemary & EVOO.

Salumi Misti GFO, DFO, NFO

Selection of cured meats.

SECONDI

Rigatoni al Pesto GFO, V, DF

With sundried tomato pesto or zucchini & stracciatella.

Porchetta GF, DFO,

Pumpkin puree, roasted carrots, RWJ.

Garden Salad GF, V, VG, NF, DF

Rocket cucumber and tomato.

DOLCE

Tiramisu

Mascarpone cream, marsala & espresso.

*Our Banchetto menu is only available for tables of 2 or more.
Banchetto menu must be ordered by whole table.*