

LUNCH MENU

Available until 3pm

ANTIPASTI

ARANCINI PUMPKIN RICOTTA & PEA PURÉE 18
Pea purée, rocket, Grana Padano cheese

BOLOGNESE POTATO CROCCHETTES 21
Rich bolognese sauce, Grana Padano cheese, fresh basil

GUSTO BRUSCHETTA 18
Classica Mozzarella, tomato e Basilico, balsamic reduction, fresh basil

PIZZA

LA CLASSICA MARGHERITA 22
Fiordilatte mozzarella, tomato, basil

PROSCIUTTO COTTO & FUNGHI 28
Leg ham, mushrooms, tomato, mozzarella

DIAVOLA SUPER PICCANTE 28
Spicy assorted salami, tomato, Fiordilatte, fresh basil

STRACCIATELLA, MORTADELLA & PISTACHIO 32
Fresh curd mozzarella, pistachio, mortadella

SALMONE, CAPPERI & PERLE 34
Smoke salmon, capers, salmon pearls, crème fraiche, dill

CRUNCHY ITALIAN PANOZZO

Crispy Italian focaccia bread stuffed with one of the below: 18

- Roasted spicy pork belly, mozzarella, fresh tomato, rocket, chilli oil
- Grilled vegetables, tomato chutney, capsicum, pesto, fresh mozzarella
- Caprese Mozzarella, chilli oil, tomato, fresh basil
- Spicy salami, rocket, bocconcini, chutney

GUSTO GRAZING BOARD

Your choice of three premium items below served with a small garlic focaccia, olives, nuts, fig paste, honeycomb: 58

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

Serves 2 - 3 people.

Add one more item for \$5!

ANTIPASTI

FOCACCIA AGLIO & ROSMARINO 14
Italian flat bread, garlic, rosemary

ROSEMARY OLIVES 12
Marinated assorted olives

ARANCINI PUMPKIN RICOTTA & PEA PURÉE 18
Pea purée, rocket, Grana Padano cheese

BOLOGNESE POTATO CROCCHETTES 21
Rich bolognese sauce, Grana Padano cheese, fresh basil

GUSTO BRUSCHETTA 18
Classica Mozzarella, tomato e Basilico, balsamic reduction, fresh basil

GAMBERONI 26
Mooloolaba Tiger prawns, chilli garlic butter, baby lettuce, lime mayo

FRIES 14
Aioli

SWEET POTATO FRIES 14
Aioli

PIZZA & BREAD

LA CLASSICA MARGHERITA 22
Fiordilatte mozzarella, tomato, basil

CARBONARA PECORINO E GUANCIALE 26
Carbonara paste, crispy pancetta, pecorino cheese

PROSCIUTTO COTTO & FUNGHI 28
Leg ham, mushrooms, tomato, mozzarella

SALSICCIA TALEGGIO & NOCI VIN COTTO 28
Crispy sausage, Taleggio cheese, walnuts, basil

'AUSSIE FAVE' HAM & PINEAPPLE 28
Caramelised pineapple, leg ham, mozzarella, tomato, fresh basil

DIAVOLA SUPER PICCANTE 28
Spicy assorted salami, tomato, Fiordilatte, fresh basil

STRACCIATELLA, MORTADELLA & PISTACHIO 32
Fresh curd mozzarella, pistachio, mortadella

PUMPKIN PURÉE, GRILLED ZUCCHINI & ROSEMARY 32
Buffalo mozzarella, rocket

SALMONE, CAPPERI & PERLE 34
Smoked salmon, capers, salmon pearls, crème fraiche, dill

GUSTO CRAB MEAT GAMBERONI E CAVIALE 38
Mooloolaba Tiger prawns, caviar, crab, tomato, mozzarella

TARTUFO NERO MOZZARELLA CHEESE FUNGHI & COTTO 38
Truffle paste, cheese, mushrooms, leg ham

PASTA

SIGNATURE BLACK SQUID LINGUINE 42
Local garlic Tiger prawns, fresh tuna, zucchini

FETTUCCINE AL RAGU' DI SALSICCIA 32
Spicy bolognese sausage ragu

FUSILLI AL POMODORO CLASSICO E BASILICO 28
Classic rich Napoli, fresh basil

RICOTTA, SPINACH MEZZA LUNA WITH SEAFOOD 38
Chilli butter sauce, prawns, mussels, Vongole, fresh ricotta, basil

RAVIOLI ALLA CARBONARA IN BURRO E SALVIA 32
Stuffed ravioli with carbonara sauce, butter, sage

PENNE AL TARTUFO E FIORI DI ZUCCA 38
Creamy truffle sauce, zucchini flowers ricotta, Grana Padano cheese

GNOCCHI ALL AMATRICIANA 28
Rich Italian Napoli sauce, slow cooked red onion, melted pancetta

SALAD & SEAFOOD

BUFFALO CAPRESE 28
Mozzarella, heirloom tomatoes, fresh basil, 12 YO balsamic

ROCKET, PEAR & WALNUT SALAD 16
Balsamic reduction

GUSTO SALAD 36
Fresh mix butter lettuce, radicchio, avocado, seared fresh tuna

MUSSELS, VONGOLE & TIGER PRAWNS 42
Seafood in chilli garlic butter & chardonnay wine, cherry tomatoes, fresh focaccia

EXTRA TOPPINGS

- Salami
- Ham
- Mixed Veggies
- Olives
- Pancetta
- Sausage
- Mushrooms
- Pineapple
- Tiger prawn 10

Vegan cheese & gluten free pasta/pizza bases available on request 5

DESSERT

PANNA COTTA 12
Fresh berries & biscotti

TIRAMISU 12
Sponge biscuits, coffee, mascarpone cream

AFFOGATO 16
Ice cream, espresso, Frangelico, biscotti

COCKTAILS



LIMONCELLO SPRITZ • 20
Limoncello, St Germain, soda, Dal Zotto Prosecco, orange slices



DOLCE COLADA • 24
Sailor Jerry, banana liqueur, coconut, lemon, pineapple, coconut foam



WILD ROSÉ SPRITZ • 20
Regal Rogue wild rosé, peach liqueur, strawberry, Prosecco



BRAMBLE ITALIANO • 24
Malfy Rosa Gin, strawberry jam, lime, rose, Shiraz float



SGROPPINO • 23
Mango sorbet, Sky vodka, Dal Zotto Prosecco lime, sugar syrup



MASQUERADE HIGHBALL • 24
Sky Vodka, St Germain elderflower liqueur, pink grapefruit, sugar, passion fruit, Capi yuzu soda



LA SCIMMIA • 23
Monkey Shoulder scotch, Baileys, Disaronno, sugar, double cream

TO SHARE



STRAWBERRY FIELDS • 42
Gordons Gin, DeKuyper strawberry, Monin strawberry, lemon & pineapple juice, lemonade, mint leaves, lemon slices



SANGRIA A LA GUSTO • 42
Skyy Vodka, St Germain, Soave, lemon juice, sugar syrup, lemonade, grapefruit, blueberries, pineapple

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. Please find wine list on the back page.

*Contains egg whites. 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. GUS060.