

LUNCH MENU		
Available until 3pm		
ANTIPASTI		
ARANCINI PUMPKIN RICOTTA & PEA PURÉE	22	Pea purée, rocket, Grana Padano cheese
CALZONE MEDITERRANEO	24	Mozzarella, tomato, fresh basil
CALAMARI FRITTI	22	Crispy calamari, fresh lemon, aioli, chives
GUSTO BRUSCHETTA	21	Classica Mozzarella, tomato e Basilico, balsamic reduction, fresh basil
PIZZA		
LA CLASSICA MARGHERITA	22	Fiordilatte Mozzarella, tomato, basil
HAM & FUNGHI	28	Leg ham, mushrooms, tomato, Mozzarella
DIAVOLA SUPER PICCANTE	28	Spicy assorted salami, tomato, Fiordilatte, fresh basil
QUATTRO STAGIONI	32	Mozzarella, artichoke, mushrooms, ham, mixed olives
‘AUSSIE FAVE’ HAM & PINEAPPLE	28	Caramelised pineapple, leg ham, Mozzarella, tomato, fresh basil
CRUNCHY ITALIAN PANOZZO		
Crispy Italian focaccia bread stuffed with one of the below:	19	- 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 - Salame Piccante - Mortadella - Pancetta - Gorgonzola & Noci - Grana Padano - Buffalo Mozzarella - Taleggio
Serves 2 - 3 people.		
Add one more item for \$5!		

ANTIPASTI		
FOCACCIA AGLIO & ROSMARINO	14	Italian flat bread, garlic, rosemary
PIZZA FRITTA	22	Crispy mini pizza, stracciatella, prosciutto, balsamico reduction
ARANCINI PUMPKIN RICOTTA & PEA PURÉE	22	Pea purée, rocket, Grana Padano cheese
CALZONE MEDITERRANEO	24	Mozzarella, tomato, fresh basil
CALAMARI FRITTI	22	Crispy calamari, fresh lemon, aioli, chives
GUSTO BRUSCHETTA	21	Mozzarella, tomato e Basilico, balsamic reduction, fresh basil
GAMBERONI	28	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
PORCHETTA	32	Fiordilatte, shaved pork belly, roasted capsicum, basil chilli oil
HAM & FUNGHI	28	Leg ham, mushrooms, tomato, Mozzarella
EGGPLANT PARMIGIANA ‘NORMA’	28	Mozzarella, fresh ricotta, basil pesto, Grana Padano
‘AUSSIE FAVE’ HAM & PINEAPPLE	28	Caramelised pineapple, leg ham, Mozzarella, tomato, fresh basil
DIAVOLA SUPER PICCANTE	28	Spicy assorted salami, tomato, Fiordilatte, fresh basil
GORGONZOLA, PERE, GRANA, RUCCOLA	32	Gorgonzola and Mozzarella, fresh pears, parmesan flakes, rocket, chilli oil
QUATTRO STAGIONI (Each quarter a different flavour)	32	Mozzarella, artichoke, mushrooms, ham, mixed olives
CREMA DI BROCCOLI	34	Creamy broccoli puree, grilled zucchini & eggplant, fiordilatte, roasted capsicum & sun-dried tomatoes
GUSTO CRAB MEAT GAMBERONI E CAVIALE	38	Mooloolaba Tiger prawns, caviar, crab, tomato, Mozzarella
VEGAN VEGETARIAN	28	Vegan cheese, grilled vegetables, fresh basil, olives

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
PACCHERI AL GRANCHIO	38	Creamy bisque, crab meat, cherry tomatoes, fresh herbs
RAVIOLI ALLA CARBONARA IN BURRO E SALVIA	32	Stuffed ravioli with carbonara sauce, butter, sage
MAFFALDINE AL TONNO FRESCO	42	Garlic and fresh cherry tomatoes, marinade fresh tuna
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
PESCE SPADA	42	Pan fried Swordish in chilli garlic butter, cherry tomato salsa, rocket salad

EXTRA TOPPINGS		
- Salami - Ham - Mixed Veggies - Olives	- Pancetta - Sausage - Mushrooms - Pineapple	4
Tiger prawn		10

Vegan cheese & gluten free pasta/pizza bases available on request	5
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DESSERT		
PANNA COTTA	14	Fresh berries & biscotti
TIRAMISU	14	Sponge biscuits, coffee, mascarpone cream
PIZZA ALLA NUTELLA (to share)	22	Nutella, fresh strawberries, dusting of icing sugar

COCKTAILS		
GUSTO SENSATIONS		
LIMONCELLO SPRITZ	20	Limoncello, St Germain, soda, Dal Zotto Prosecco, orange slices
SIESTA	24	Espolon Tequila, Campari, grapefruit, lime, sugar syrup
RASPBERRY ROSA	25	Malphy Pink Gin, Chambord, lemon, raspberry, sugar syrup
DOLCE COLADA	24	Sailor Jerry, banana liqueur, coconut, lemon, pineapple, coconut foam*
JUNGLE BIRD	25	Sailor Jerry, Campari, lime, pineapple, sugar syrup
MASQUERADE HIGBALL	24	Sky Vodka, St Germain elderflower liqueur, pink grapefruit, sugar, passion fruit, Capi yuzu soda

CLASSICS		
LONG ISLAND	25	Vodka, Gin, Tequila, White Rum, Cointreau, lemon juice, splash of coke
WOODFORD OLD FASHIONED	25	Woodford Reserve, sugar syrup, dash of bitters
TOMMIES MARG	25	Espolon Tequila, agave syrup, lime
FRENCH MARTINI	25	Sky Vodka, Chambord, pineapple, lime
MOJITO	24	White Rum, lime, sugar syrup, mint leaves

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

MOCKTAILS		
RASPBERRY MOJITO	16	Raspberry, lime, orange juice, sugar syrup, soda
TRACEY’S JOY	16	Lyre's Italian orange, orange juice, pineapple shrub, mango, soda

Additional classic cocktails are available upon request.
Please find wine list on the back page.

*Contains egg whites. Some dishes can be prepared low gluten, 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.