



Gusto

PRIVATE ROOM AND GROUP BOOKING OVER 12 PEOPLE

OUR FRENCH FARMHOUSE STYLE INSPIRED DINING ROOM CAN ACCOMMODATE ANY FUNCTION FROM 12 TO 36 PEOPLE (MINIMUM SPEND APPLIES ON WEEKENDS) ANYTHING OVER GUSTO MAIN RESTAURANT CAN BE PRIVATISED.

YOU ARE REQUIRED TO DINE FROM ONE OF OUR SET MENU, NOTE THAT WE CAN CATER FOR ANY DIETARY REQUIREMENTS.

LUNCH FROM \$60PP

DINNER FROM \$85PP

A 10% GRATUITY WILL BE ADDED TO THE FINAL BILL FOR EVERY TABLE OVER 12 PEOPLE





Gusto

Set Menu A \$60pp
Lunch Only

To start optional extra \$4pp

Hot baguette and truffle butter

Entrees to share in the middle of the table

Szechuan salted Crispy cuttlefish, aioli

Roasted pumpkin, amba sauce, olive tapenade, kale, walnuts

Moya chicken liver pate ,crusty bread, onion jam and cornichons

Mains to Choose From

Housemade potato gnocchi, broccoli pesto, garden peas, spinach, crispy sage, parmesan

Coral coast Barramundi, broccolini, beurre blanc and confit tomatoes

Grilled Wagyu rump 150g truffle parsnip purée, crispy enoki mushrooms and jus

Mesclun salad, french vinaigrette

French fries



Gusto

Set Menu B \$85pp

Hot baguette and truffle butter

Entrees to share in the middle of the table

Torn Burrata, Serrano ham, garden peas, radish, spiced almonds, mint dressing

Seared scallops, leek puree, toasted flaked almonds, saffron sauce

Crispy confit duck spring rolls, red thai curry sauce

Mains choices of

Roasted pumpkin, amba sauce, olive tapenade, kale, walnuts

Fish du jour, cauliflower and kale puree, roasted potatoes, broccolini, lemon

Confit duck leg, celeriac puree, walnut, celery, apple, broadleaf rocket, duck fat potatoes, jus

Mooloolaba prawn and garlic ravioli, lemon butter sauce, diced tomatoes

SK kidman Eye Fillet, creamed potatoes, beans, caramelised onion and jus

Mesclun Salad, french vinaigrette

Dessert

Chocolate Fondant, toffee and butterscotch ice cream, chocolate soil

Apple and pear crumble, date and cardamon ice cream

Chocolate and treacle tart, mascarpone cream

D' Affinois (creamy cow milk), with fruits crackers and fruit bread

Gusto

Gusto's extravaganza A \$95

Blinis, bottarga cream and salmon roe

Tempura Zucchini flower, spiced sweet potatoes, beetroot cashew cream

Entrees to share

Torn Burrata, Serrano ham, garden peas, radish, spiced almonds, mint dressing

Butterflied U8 Skull island prawns, burnt chilli, maple bacon butter

Crispy confit duck spring rolls, red thai curry sauce

Mains to share

Slow braised Whole lamb shoulder, lamb jus and salsa verde

Crispy skin wild barramundi, cauliflower and kale puree, lemon

Roasted duck fat potatoes

Broccolini and beans, salsa verde, toasted flaked almonds

Maple Dutch carrots, XO sauce, sesame, seaweed and crispy shallots

To finish

Cheeses to share in the middle of the table

Gusto

Gusto's extravaganza B \$95

Entrees to share

Torn Burrata, Serrano ham, garden peas, radish, spiced almonds, mint dressing

Butterflied U8 Skull island prawns, burnt chilli, maple bacon butter

Crispy confit duck spring rolls, red thai curry sauce

Mains to share

Slow braised Whole lamb shoulder, lamb jus and salsa verde

Crispy skin wild barramundi, cauliflower and kale puree, lemon

Roasted duck fat potatoes

Broccolini and beans, salsa verde, toasted flaked almonds

Maple Dutch carrots, XO sauce, sesame, seaweed and crispy shallots

Dessert alternate

Chocolate fondant, toffee, house ice cream

Gusto Lemon Tart, mascarpone cream

To finish

Cheeses to share in the middle of the table



Gusto

Alternate Drop \$85pp

Hot baguette and truffle butter

Entrees to share in the middle of the table

Torn Burrata, Serrano ham, garden peas, radish, spiced almonds, mint dressing

Seared scallops, leek puree, toasted flaked almonds, saffron sauce

Crispy confit duck spring rolls, red thai curry sauce

Mains alternate drop

Wild caught barramundi, cauliflower and kale puree, roasted potatoes, broccolini,
lemon

SK kidman Eye Fillet, creamed potatoes, beans, caramelised onion and jus

Mesclun Salad, french vinaigrette

Dessert alternate drop

Gusto's Chocolate fondant, toffee, house ice cream

Gusto Lemon Tart, mascarpone cream



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Degustation menu
available
from

4 courses from \$90pp

Our team will be more than happy to curate anything to your liking

Gusto

Drinks Package

PLEASE SELECT ONE OF THE FOLLOWING:

ESTATE

\$65 PP (3 HRS) \$55 PP (2 HRS)

Wine:

Habitat Prosecco, Central Ranges NSW
Johnny q Sauvignon Blanc, Adelaide hills
La reverie rose, south of France
Johnny Q shiraz, Barossa Valley

Soft Drinks:

Soft drinks (coke range, lemonade & ginger beer)
Sparkling water

Beers:

Peroni
Hahn Light



PREMIUM

\$75 PP (3 HRS) \$65 PP (2 HRS)

Wine:

Ruggeri Prosecco, Italy
Bloom Sauvignon Blanc, Marlborough NZ
River Estate Chardonnay, Wrattongbully SA
Artea Rose Provence FR
Golding Pinot noir, Picadilly Valley
The Curator Shiraz, Barossa SA

Soft drinks:

Soft drinks (coke range, lemonade & ginger beer)
Sparkling water

Beers:

Peroni
Hahn Light

House spirits



EXTRAVAGANZA

\$120 PP (3 HRS)

Wine:

Palmer and Co, Reims FR
Kalterner Kellerer Pinot grigio, Alto Adige
Domaine Emmanuelle Bekkers Petit Chablis, FR
Chateau Peyrol Cote de Provence rose, FR
Chard Farm Mata au pinot noir, Central Otago
Skilogallee basket pressed shiraz, Clare valley SA

Beers:

Heads of Noosa Japanese lager on tap
Heads of Noosa mid strength on tap

Soft drinks:

Soft drinks (coke range, lemonade & ginger beer)
Sparkling water

House spirits

Select 3 Cocktails and 1 mocktail from our main list