

OPEN 7 DAYS  
11:30AM-LATE

# CIBARIA

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@CIBARIANOOSA

*With Love, To Share*

## CRUDERIA

*Raw*

### FRESHLY SHUCKED OYSTERS

Chardonnay vinegar, eschalot mignonette • 7ea

### SCALLOP

Lemon oil, finger lime, chervil, ocean trout roe • 12ea

### KINGFISH CRUDO

Citrus dressing, chilli oil, pink pepper, basil • 29

### MSC YELLOWFIN TUNA CRUDO

Green chilli, smoked salmon roe, chives • 30



### SNAPPER CRUDO

Fennel, lemon • 29

### SELEZIONE DI CRUDI

Selection of tuna, snapper and kingfish crudi • 59

Add 2 oysters and 1 scallop • 25pp

## CICCHETTERIA

*Bite-sized snacks*

### CROSTINI (2 pieces)

Noosa red tomato, macadamia, basil • 16

Kingfish, Bronte pistachio, lime • 23

Blackmore Wagyu tartare, tuna mayonnaise,  
capers, pine nuts • 22

### FRITTI (2 pieces)

Crab fritter, spicy mayonnaise, fresh herbs • 22

Lasagna Fritters • 16

Gnocco fritto, Cantabric anchovies, chives • 18

## SALUMERIA

*Cured Meats*

### CULACCIA

Best part of the premium aged Parma prosciutto  
made with only the rump • 29



### MORTADELLA • 18

### SALAME FELINO • 16

### WAGYU BEEF BRESAOLA

Air-dried, Stone Axe salted Wagyu beef (MSB 7/9) • 28

### LARDO DI COLONNATA ALLE ERBE

Spreadable, served with Sardinian flat bread • 16

## ANTIPASTERIA

*Deli*

### FRITTO MISTO

Royal red prawns, calamari, lemon mayonnaise • 29

### BUFFALO MOZZARELLA

Noosa red tomatoes, peach, basil,  
aged balsamic vinegar • 28

### CIBARIA'S PRAWN COCKTAIL

Poached king prawns, finger lime,  
cos lettuce, salsa aurora • 38



### VITELLO TONNATO

Poached veal, tuna mayonnaise, capers, pine nuts • 28

### WOOD-OVEN ROASTED EGGPLANT PARMIGANA

San Marzano tomato,  
Parmigiano-Reggiano cream, basil • 24

*Wood Grill*

## BISTECCHERIA

*Beef Dry-Aged in House*

### FISH FILLET OF THE DAY (200G)

Rocket pesto, sun-dried tomato,  
macadamia, hazelnut • 52

### DRY-AGED MOOLOOLABA SWORDFISH RIBEYE

Taggiasca olives, baby capers,  
spring onion, lime, chilli • 19/100g, Min 500g



### KING PRAWNS

Chilli lemon salsa verde, mixed herbs • 48

### DRY-AGED LAMB RUMP

Roasted lamb and garlic sauce, green elk • 46

### BUTTERFLIED HALF SPATCHCOCK

Salmoriglio dressing, parsley, lemon • 44

Served with salsa verde

### EYE FILLET (200G)

Southern Ranges, grass-fed • 58

### STRIPLOIN (250G)

Westholme Wagyu MBS 7/8, citrus-fed • 79



### SIRLOIN (550G, ON THE BONE)

CopperTree Reserve MBS 4+, grass-fed • 110

### RIBEYE (600G)

O'Connor MBS 4+, grass-fed • 149

### BISTECCA FIORENTINA (1KG)

Rangers Valley Black Angus, grain-fed • 249

Alessandro Pavoni's signature dishes



We cannot guarantee allergen-free dishes. A transaction fee applies to all cards,  
10% Sunday surcharge, 15% public holiday surcharge. Thank you for your understanding.

## CHEF'S MENU

*Chef's selection of items from our 'rias'*

### CHEF'S SELECTION OF 3 ENTREES

From our cruderia, salumeria or antipasteria.

### PASTA SERVED INDIVIDUALLY - CHOICE OF:

#### Tagliatelle verdi bolognese

Traditional slow-cooked veal, beef and pork ragù

or

#### Rigatoni cacio e pepe

Pecorino Romano, pepper

or

#### Gnocchi alla Siciliana

Confit cherry tomatoes, ricotta, pine nuts, basil

### CHEF'S SELECTION OF DESSERT

Served to share

79 per person

## PAVONI'S MENU

*Chef Alessandro's recommendation*

### PIZZETTA ROSSA

San Marzano tomato, oregano

### BUFFALO MOZZARELLA

Noosa Red tomatoes, basil, peach

### CIBARIA'S PRAWN COCKTAIL

Poached King prawns, finger lime, cos lettuce, cocktail sauce

### SPAGHETTI AGLIO E OLIO

Mooloolaba Yellowfin Tuna, smoked salmon roe, lemon zest, chives

### STRIPLOIN (250G)

Westholme Wagyu MBS 7/8, citrus-fed, salsa verde

Served with baby gem cos lettuce, radicchio, shallots, chardonnay vinegar

### COCONUT GELATO

Textures of mango, coconut granita

110 per person

Menus are designed for the table to share for reservations of 2-9 guests.

## FORNERIA

*Wood Oven Breads*

### PIZZETTA BIANCA

Garlic, rosemary • 16

### PIZZETTA ROSSA

San Marzano tomato, oregano • 16

### SARDINIAN FLAT BREAD • 10

## SPAGHETTERIA

*Homemade Pastas*

### RIGATONI CACIO E PEPE

Pecorino Romano, pepper • 31

### GNOCCHI ALLA SICILIANA

Confit cherry tomatoes, ricotta, pine nuts, basil • 34

### SPAGHETTI PUTTANESCA

Tomato, Olasagasti anchovies, Taggiasca olives, capers • 36

### PENNETTE VODKA

Moreton Bay bug, spicy vodka sauce • 44

### SPAGHETTI AGLIO E OLIO

Mooloolaba yellowfin tuna, smoked salmon roe, lemon zest, chives • 45

### RISOTTO AL GRANCHIO

Aged Carnaroli rice, Queensland spanner crab, Noosa Red tomatoes • 52

### TAGLIATELLE VERDI BOLOGNESE

Traditional slow-cooked veal, beef and pork ragù • 35

## CONTORNERIA

*Sides*

### BABY GEM COS LETTUCE AND RADICCHIO

Shallots, chardonnay vinegar • 16

### NOOSA RED HEIRLOOM TOMATOES

Shallots, chardonnay dressing • 16

### WOOD-GRILLED BROCCOLINI

Bagna cauda sauce, chilli • 16

### GRILLED CAULILINI

Capsicum and almond pesto, pecorino • 18

### FRENCH FRIES

Truffle pecorino • 16