SOFIA'S

RESTAURANT & BAR

DESSERTS

SOFIA'S TIRAMISU

our classic recipe has remained unchanged since day one 25

CREME BRULEE

classic vanilla bean creme brulee with a thin sugar crust
toasted at the table 18

Suggested wine paring: Massenez Golden Eight Pear Liqueur 18

CHEESE PLATE

a choice of 1 or 3 cheeses served with
barossa bark lavosh, spiced honey

truffle pecorino, gorgonzola, Onetik Petit Basquitou,
d'affinois excellence 18/42

AFFOGATO

A choice of Frangelico, Disaronno, Licor 43, Amaretto, Baileys,
Massenez Golden Eight Pear Liqueur 14/22

Our set menus are design for four or more people. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and dairy. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. A variable surcharge applies to all credit card transactions. A 15% service charge applies on public holidays. A 10% service charge applies on Sundays.