TO START

Anchovy & Olive Skewers
stuffed green olives with parmesan, anchovy, charred capsicum, basil 10

Seadas
fried Sardinian pastry filled with provolone cheese, topped with honey and calabrian chilli 10

Mortadella Toast
toasted foccacia topped with mortadella and pistachio mousse, parmesan 10

Tomato & Anchovy Focaccia
toasted foccacia, garlic, preserved cherry tomatoes, white anchovies (I), basil, lemon zest 16

Sofia's Famous House-made Puffed Bread
EVOO, oregano, sea salt 21

House-made Garlic Bread
garlic & herb butter, sun-dried tomatoes, oregano & sea salt 25

House-made Cheese Bread
Provolone Valpadana PDO cheese, honey, thyme, EVOO 25

Warm Mixed Olives
Mt Zero Olives, marinated in EVOO, thyme, lemon, garlic 14

Burrata al Massimo
an outrageously large burrata, charred grapes, pomegranate, pistachio, mint, vincotto dressing 35

Mediterranean Oil Dip
basil, parsley, garlic, sundried tomatoes, white balsamic, EVOO 14

Fonduta Tortellini
liquid parmesan fonduta, celeriac jus, tarragon dust 22

Zucchini Flowers
smoked corn and ricotta filling, pickled zucchini, white balsamic, almond flakes 28

Taleggio Dip
whipped talleggio cheese, topped with honey, radicchio, walnuts 17

Heirloom Tomato Salad
heirloom tomatoes, truffle balsamic reduction topped with fresh basil 24

Gnocco Fritto
fried pizza dough served with whipped goat cheese, honey, EVOO, sea salt 19

RAW BAR



Appellation Oysters
Live oysters (A), opened to order. Ask your waitstaff for today's variety.
Served natural with a side of chardonnay mignonette & lemon 8

Caviar Cornetto
Ars Italica Oscietra Caviar (I) served in a waffle cone filled with mascarpone 30

Ta-ta-oolala Tartlet
finely diced yellowtail kingfish (A), white balsamic dressing, citrus zest, served in a thin tartlet 20

Yellowtail Kingfish Crudo
thinly sliced yellowtail kingfish (A), lemon dressing, fennel, orange, finger lime 35

Marinated Anchovies
marinated white anchovies (I), served with finely diced garlic, parsley, EVOO & lemon 18

Marintated Artichoke Hearts
grilled artichoke hearts, EVOO and black lava salt 16

San Daniele Prosciutto & Melon
thinly sliced melon, San Daniele del Friuli Prosciutto, EVOO, sea salt, aleppo pepper 20

Wagyu Bresaola
thinly sliced wagyu bresaola, served with wild rocket & Parmigiano Reggiano 23

MAINS & LARGER PLATES

375g Spatchcock
char-grilled spatchcock, served with Salentino Gazpacho, gremolata 56

200g Baked Murray Cod
asparagus, preserved tomatoes, finger lime, fennel bronze, white balsamic 55

Bistecca alla Fiorentina
Angus Riverine T-bone grilled to your liking, sliced tableside 22 /100g

Char-grilled Tomahawk
Riverine Tomahawk is grilled to your liking and sliced tableside 14 /100g

Our signature steaks are hand selected from one of the most unique and well respected meat programs in Australia.
served with your choice of sauce: red wine jus, mushroom, or chimichuri

PASTA

Our fresh home made pasta is lovingly prepared using a specialty blend of "La Triplozero" flour and Italian semolina. ***GF option available**

Ravioli Sheet
15 delicate parcels of hand- made ravioli, filled with lemon, ricotta and parmesan, served with an orange and butter sauce, sage oil 40

Asparagus & Straciatella Gemelli
house-made twisted gemelli, asparagus thre-ways, straciatella, pistachio, lemon zest 40

Vongole Spaghetti Chitarra
house-made spaghetti chitarra, vongole (A), chilli, garlic, lemon butter 42

Fennel Salsiccia Rigatoni
house-made rigatoni, fennel salsiccia, tallegio cheese, radiccio, sage & whipped ricotta 44

Sofia's Cacio e Pepe (serves 2 people)
spaghetti, cream, cracked peper, served tableside tossed in our 40kg Parmigiano Reggiano wheel 80

Baked Lobster Rice (serves 2 people)
Our take on a delicious Mediterranean classic.
Half Southern rock lobster oven-baked in fragrant saffron rice with confit cherry tomatoes, fresh basil 140

SALADS & SIDES

Orange & Fennel Salad
fennel, orange segments, green olives, capers, white balsamic dressing 18

Rocket & Pear Salad
rocket, pear, gorgonzola, walnuts and white balsamic dressing 26

Truffle Shoestring Fries
bowl of truffle fries, topped with Parmigiano Reggiano, Sea Salt 19

Cavolo Nero
cavolo nero, white bean puree, calabrian chilli, lemon dressing, Parmigiano Reggiano 20

Our kitchen handles nuts, shellfish, gluten and dairy. While every reasonable effort is made to accommodate dietary requirements, we cannot guarantee that any dish is 100% free from allergens. A variable surcharge applies to all credit card transactions.
A 10% surcharge applies on Sundays and a 15% surcharge applies on public holidays.
Seafood Origin: (A) Australian · (I) Imported · (M) Mixed Origin