

TO START

Warm mixed olives	12
Sofia's famous house-made bread (GF option available) extra virgin olive oil, oregano, sea salt	18
House-made garlic bread (GF option available) extra virgin olive oil, garlic, sundried tomato & herb butter, sea salt	19
Zucchini flowers	24
stuffed with parmesan, ricotta, lemon zest & nutmeg	
Kingfish Crudo	27
yellowtail kingfish, citrus dressing, fresh chives, black lava salt	
Salmon Tartare	35
finely diced salmon, cucumber, lemon dressing, greek yoghurt, dill, chives, house made granita	

APPELATION OYSTERS

Live oysters, opened to order. Ask your waitstaff for today's variety.

Served natural with a side of chardonnay mignonette 7



Heirloom tomato salad	20
fresh basil, truffle & balsamic reduction	
Baked Eggplant (baked to order - please allow 15 minutes)	26
thinly sliced eggplant, rolled & stuffed with mascarpone, tomato & parmesan	
Deep fried dough (GF option available)	18
our famous house-made dough, served with whipped goats cheese, olive oil	
Artichoke hearts	14
marinated & grilled artichoke hearts topped with olive oil & black lava salt	
House Marinated Sardines	18
sardine fillets, white wine vinegar, pickled shallots, dill, olive oil	
Chorizo Curado	18
grilled chorizo, wholegrain mustard	

SALUMI & CHEESE

all of our cured meats and salumi are hand sliced using our flywheel slicer and served with a light drizzle of olive oil

Luca's Burrata, olive oil, oregano	19	San Daniele Prosciutto	18
Stracciatella, olive oil, black lava salt	18	Wagyu Bresaola, lemon zest, olive oil	18
Truffle Pecorino	16	Truffle salami	16
Triple Brie	16	Cacciatore	14
Gorgonzola	16		

PASTA

Sofia's Cacio e Pepe (serves 2 people)	70
linguine, cream, cracked peper, served at the table tossed in our 40kg parmesan wheel	
Truffle Mafaldine	38
mafaldine (ribbon pasta), truffle sauce, mascarpone	
Prawn Linguine	39
linguine, prawns, fresh chili, garlic	
Spicy Tomato Paccheri	38
paccheri (tubular pasta), spicy roasted cherry tomatoes, fresh stracciatella, basil oil	
Duck Pappardelle	39
pappardelle, braised duck ragu, tomato, red wine, cinnamon, rosemary, thyme	
Zucchini Risotto	39
carnaroli rice, zucchini, parmesan, lemon zest, topped with a zucchini flower & mint oil	

GRILL & OVEN

Bistecca alla Fiorentina 145

Hand selected from the most unique and well respected meat programs in Australia. Our signature Black Angus 1kg Riverine T-bone is grilled to your liking, sliced at the table, and served with a bouquet garni & house-made anchovy butter

Wagyu Striploin MS5+	80
200g Westholme Wagyu Striploin, chimichurri, red wine roasted onions, lemon	
Oven Baked Chicken with Crispy Pancetta	55
chicken breast wrapped in pancetta, stuffed with goats cheese & pistachio, caramelised onion puree, beetroot & balsamic reduction	
Yellowtail Kingfish	52
220g yellowtail kingfish fillet, grilled & served with braised fennel & salsa verde	
Mooloolaba King Prawns with Fregola	50
grilled and served with a fregola infused prawn bisque, fresh chili, prawn butter & garlic	
*add additional king prawn 12ea	

SIDES, SALAD & VEGETABLES

Shoestring fries	14	Rocket Salad	16
oregano, sea salt		pear, walnuts, gorgonzola, white balsamic vinegar	
Truffle Shoestring fries	15	Heirloom tomato salad	20
truffle oil, parmesan		fresh basil, truffle & balsamic reduction	
Grilled broccolini	14	Braised Fennel	15
lemon & extra virgin olive oil dressing		braised fennel with salsa verde, fresh lemon	

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and dairy. Whilst all reasonable efforts are taken to accomodate guest dietary needs, we cannot guarantee that our food will be allergen free. A 1.5% surcharge applies to all credit card transaction. A 15% service charge applies on public holidays. A 10% service charge applies on sundays. A 10% gratuity will be applied to tables of 8+ guests.