

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	20
Zucchini flowers stuffed with parmesan, ricotta, lemon zest & nutmeg	25
Crudo of the day ask your waitstaff for today's selection	MP
Kingfish Tartare finely diced kingfish, lemon dressing, chardonnay vinegar, fresh shallots, chives, dill	35

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) thinly sliced eggplant, rolled & stuffed with mascarpone, tomato & parmesan	29
Deep fried dough (GF option available) our famous house-made dough, served with whipped goats cheese, olive oil	18
Artichoke hearts marinated & grilled artichoke hearts topped with olive oil & black lava salt	14
House Marinated Sardines sardine fillets, white wine vinegar, pickled shallots, dill, olive oil	18
Chorizo Curado grilled chorizo, wholegrain mustard	16

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)	72
linguine, cream, cracked peper, served at the table tossed in our 40kg parmesan wheel	
Truffle Mafaldine	38
mafaldine (ribbon pasta), truffle sauce, mascarpone, parmesan	
Prawn Linguine	40
linguine, prawns, fresh chili, garlic	
Spicy Tomato Paccheri	38
paccheri (tubular pasta), spicy roasted cherry tomatoes, fresh stracciatella, basil oil	
Duck Pappardelle	38
pappardelle, braised duck ragu, tomato, red wine, cinnamon, rosemary, thyme, parmesan	
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	54
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	20
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	16	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.