

TO START

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| House-marinated warm mixed olives | 13 |
| Mt Zero Olives, marinated in olive oil, rosemary, thyme, lemon, garlic & chilli | |
| Cacio e Pepe Polenta Chips (GF option available) | 16 |
| thick cut polenta chips, calabrian chilli mayonnaise, parmesan & cracked pepper | |
| Sofia's famous house-made bread (GF option available) | 18 |
| extra virgin olive oil, oregano, sea salt | |
| House-made garlic bread (GF option available) | 20 |
| extra virgin olive oil, garlic, sundried tomato & herb butter, sea salt | |
| Zucchini flowers | 25 |
| stuffed with parmesan, ricotta, lemon zest & nutmeg | |
| Crudo of the day | MP |
| ask your waitstaff for today's selection | |
| Kingfish Tartare | 35 |
| finely diced kingfish, lemon dressing, chardonnay vinegar, fresh shallots, chives, dill | |

APPELATION OYSTERS

Live oysters, opened to order. Ask your waitstaff for today's variety.
Served natural with a side of chardonnay mignonette 6.8



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| Heirloom tomato salad | 20 |
| fresh basil, truffle & balsamic reduction | |
| Baked Eggplant (baked to order - please allow 15 minutes) | 29 |
| 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 | |

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

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| 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 salami | 12 |
| Gorgonzola | 16 | Pistacchio Mortadella | 16 |

PASTA

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| 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 | |
| Pumpkin & Sage Risotto | 39 |
| carnaroli rice, slow roasted pumpkin, parmesan, goat cheese, topped with hazelnut & basil 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

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| Wagyu Striploin MS5+ | 80 |
| 200g Westholme Wagyu Striploin, chimichurri, red wine roasted onions, lemon | |
| Grilled Chicken Breast with Sauteed Silverbeet | 50 |
| char-grilled chicken breast with creamy chicken sauce, topped with tarragon oil | |
| Grilled Hapuka | 54 |
| 220g hapuka fillet, served with romesco sauce, sundried tomatoes, fried capers & toasted almonds | |
| Porchetta & Creamy Parmesan Polenta | 54 |
| italian roast pork belly, stuffed with rosemary, thyme, sage & garlic, topped with caramelised apple | |
| 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

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| Shoestring fries | 14 | Rocket Salad | 20 |
| oregano, sea salt | | pear, walnuts, gorgonzola, white balsamic vinegar | |
| Truffle Shoestring fries | 15 | Lemon & Parmesan Broccolini | 16 |
| truffle oil, parmesan | | lemon & olive oil dressing, topped with parmesan | |
| Heirloom tomato salad | 20 | Grilled Broccolini & Romesco | 16 |
| fresh basil, truffle & balsamic reduction | | romesco sauce, topped with toasted almonds | |

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.