

TO START

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 *add additional zucchini flower 8ea	
King Ora Salmon Tartare	35
finely diced King Ora salmon, lemon dressing, chardonnay vinegar, fresh shallots, cucumber, chives, dill	

APPELLATION OYSTERS

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



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	
Chorizo Curado	16
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	Pistacchio Mortadella	16
Truffle Pecorino	16	Wagyu Bresaola, lemon zest, olive oil	18
Triple Brie	16	Truffle salami	16
Gorgonzola	16	Cacciatore salami	12

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	
Grilled Chicken Breast with Sauteed Silverbeet	50
char-grilled chicken breast with creamy chicken sauce, topped with taragon oil	
Grilled Snapper	54
220g Snapper 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	

PASTA

Our fresh home made pasta is lovingly prepared at our European Bakery FARINA & Co. We are using a blend of "La Triplozero" flour, Italian semolina and saffron. **GF option available**

Truffle Gemelli	38
gemelli (twisted pasta), truffle sauce, mascarpone, parmesan	
Prawn Fettuccine	40
fettuccine, prawns, fresh chili, garlic	
Spicy Tomato Rigatoni	38
rigatoni, spicy roasted cherry tomatoes, fresh stracciatella, basil oil	
Sofia's Cacio e Pepe (serves 2 people)	76
spaghetti, cream, cracked peper, served at the table tossed in our 40kg parmesan wheel	
Duck Pappardelle	38
egg pappardelle, braised duck ragu, tomato, red wine, cinnamon, rosemary, thyme, parmesan	
Pumpkin & Sage Risotto	39
carnaroli rice, roasted pumpkin, parmesan & sage stock, goat cheese, topped with hazelnut & basil oil	

SIDES, SALAD & VEGETABLES

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.