

TO START

Warm mixed olives	13
Mt Zero Olives, marinated in olive oil, rosemary, thyme, lemon, garlic & chilli	
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, sun-dried tomato & herb butter, sea salt	
Zucchini flowers	25
stuffed with parmesan, ricotta, lemon zest & nutmeg *add additional zucchini flower 8ea	
Cacio e Pepe Polenta Chips	16
thickly cut polenta chips, calabrian chilli mayonnaise, parmesan & cracked pepper	
Coccolo (GF option available)	12ea
deep fried pizza dough topped with stracchino and your choice of Mortadella or Prosciutto	

RAW BAR



Appellation Oysters 6.8

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

Caviar Cornetto	30	Crudo Selection	80g 19	160g 36
siberian caviar served in a waffle cone filled with mascarpone		a choice of thinly sliced fish, served with lemon dressing, black salt & chives.		
Sofia's Signature Caviar Bump	42	*Ask your server for todays selection		
bump of Ars Italica Oscietra Caviar served at the table with a glass of frozen Beluga Vodka		Fish of the day Tartare		35
		finely diced fish of the day, seasonal dressing		
		*Ask your server for todays selection.		

Grilled Scallop	12ea
served on the shell with a prosecco, shallot & white balsamic butter sauce, parmesan crisp	
Heirloom tomato salad	20
fresh basil, truffle & balsamic reduction	
Wagyu Bresaola	23
thinly sliced wagyu bresaola, topped with wild rocket, parmesan, and lemon	
Luca's Burrata	19
burrata, topped with olive oil, oregano, and black lava salt	
San Daniele Prosciutto	18
thinly sliced San Daniele Prosciutto, olive oil	

TASTING MENU

Enjoy a selection of our favorite dishes - Four courses carefully selected by our Head Chef **90_{pp}**
Let our team pair this menu with a selection of wines by Coravin **40_{pp}**

GRILL & OVEN

Char-grilled Tomahawk 170

Hand selected from one of the most unique and well respected meat programs in Australia. Our signature 1.6kg Riverine Tomahawk is grilled to your liking and sliced tableside, served with your choice of sauce: red wine jus, peppercorn, or chimichuri

Bistecca alla Fiorentina 155

Hand selected from one of the most unique and well respected meat programs in Australia. Our signature Black Angus 1kg Riverine T-bone is grilled to your liking, sliced tableside, served with your choice of sauce: red wine jus, peppercorn, or chimichuri

500g Char-Grilled Spatchcock 52

marinated in fermented calabrian chilli, served with an almond & garlic sauce, fresh grape

Il Duca di Wellington 78

signature beef tenderloin, spinach crepe, prosciutto and mushroom wrapped in puff pastry and served with a truffle jus. ***Limited availability. Please see your waitstaff.**

Grilled Snapper 48

220g Snapper fillet, served with grated heirloom tomato sauce, majoram, garlic, watercress

PASTA

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

Pumpkin Agnolotti 36

hand-made pasta with pumpkin filling, butter & sage sauce, topped with hazelnut & parmesan

Prawn Spaghetti 39

our signature spaghetti with prawns, fresh chilli & garlic. Our recipe is unchanged since opening

Spicy Tomato Rigatoni 38

rigatoni, spicy roasted cherry tomatoes, fresh stracciatella, basil oil

Sofia's Cacio e Pepe (serves 2 people) 78

spaghetti, cream, cracked peper, served at the table tossed in our 40kg parmesan wheel

Beef Genovese Ragu 38

hand-made egg pappardelle, braised beef, tomato, white wine, onion, bay leaf, shaved pecorino

SALAD, SIDES & VEGETABLES

Shoestring Fries

sea salt, oregano

14

Rocket Salad

pear, walnuts, gorgonzola, white balsamic vinegar

20

Honey Roasted Carrots

orange & honey glazed carrots, lemon ricotta, toasted pistachios

14

Green Beans & Toasted Almonds

lemon & olive oil dressing, toasted almond flakes

14

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.