

## TO START

<b>Warm mixed olives</b>	13
Mt Zero Olives, marinated in olive oil, rosemary, thyme, lemon, garlic & chilli	
<b>Sofia's famous house-made bread</b> (GF option available)	18
extra virgin olive oil, oregano, sea salt	
<b>House-made garlic bread</b> (GF option available)	20
extra virgin olive oil, garlic, sun-dried tomato & herb butter, sea salt	
<b>Zucchini flowers</b>	25
stuffed with parmesan, ricotta, lemon zest & nutmeg <b>*add additional zucchini flower 8ea</b>	
<b>Parmesan mille-feuille "Milly Filly"</b>	12ea
layers of crisp puff pastry filled with whipped parmesan, black garlic & a porcini mushroom dust	
<b>Brussels Sprouts</b>	16
deep-fried brussels sprouts topped with a balsamic glaze, crispy prosciutto & parmesan	

## 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

<b>Caviar Cornetto</b>	30
siberian caviar served in a waffle cone filled with mascarpone	
<b>Sofia's Signature Caviar Bump</b>	42
bump of Ars Italica Oscietra Caviar served at the table with a glass of frozen Beluga Vodka	

<b>Crudo Selection</b>	80g 19	160g 36
a choice of thinly sliced kingfish or bluefin tuna, served with lemon dressing, black salt & chives.		
<b>Fish of the day Tartare</b>		35
finely diced fish of the day, seasonal dressing		
<b>*Ask your server for todays selection</b>		

<b>Grilled Scallop</b>	12ea
served on the shell with a prosecco, shallot & white balsamic butter sauce, garlic crisp	
<b>Heirloom tomato salad</b>	20
fresh basil, truffle & balsamic reduction	
<b>Beef Carpaccio</b>	25
grass fed beef, topped with a capers, mustard, parmesan & anchovie dressing	
<b>Luca's Burrata</b>	19
hand-made burrata, topped with olive oil, oregano, and black lava salt	
<b>San Daniele Prosciutto</b>	18
thinly sliced San Daniele Prosciutto, olive oil	

## SET MENU'S

Ask your waiter for our set menu options.

Let our team pair a selection of wines by Coravin with your meal **40<sup>pp</sup>**

## 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

**Stuffed Saddle of Lamb** 44  
cavolo nero, parsnip puree, chicken jus

**Snapper al Cartoccio** 48  
baked in a parchment paper bag served with cherry tomatoes, fennel, thyme, lemon, garlic & capers

## 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**

**Prawn Fettucine** 39  
fettucine with prawns, fresh chilli & garlic. Our recipe has remained unchanged since opening

**Spaghetti Carbonara** 38  
traditional carbonara, served with guanciale, egg yolk, pecorino & black pepper

**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

## SALADS & SIDES

**Green Beans & Toasted Almonds** 14  
lemon & olive oil dressing, toasted almond flakes

**Char-Grilled Broccolini** 16  
served with a house-made walnut pesto

**Summer Salad** 22  
broad leaf rocket, shaved fennel, fresh orange, mint, almond flakes, pecorino, orange and white balsamic dressing

**Shoestring Fries** 14  
tossed in sea salt & dried oregano

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.