

TO START

Warm mixed olives	12
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
Parmesan mille-feuille "Milly Filly"	12ea
layers of crisp puff pastry filled with whipped parmesan, black garlic & a porcini mushroom dust	
Brussels Sprouts	18
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 & lemon

Scallop Carpaccio 26

Thinly sliced scallops, lemon gel, apricot liqueur, lemon balm, black lava salt

Caviar Cornetto	30	Crudo of the Day	MP
siberian caviar served in a waffle cone filled with mascarpone		thinly sliced fish, seasonal dressing *Ask your server for todays selection	
Sofia's Signature Caviar Bump	42	Fish of the day Tartare	35
bump of Ars Italica Oscietra Caviar served at the table with a glass of frozen Beluga Vodka		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, garlic crisp	
Heirloom tomato salad	20
fresh basil, truffle & balsamic reduction	
Beef Carpaccio	32
grass fed beef, topped with a capers, mustard, parmesan & anchovie dressing	
Luca's Burrata	19
hand-made burrata, topped with olive oil, oregano, and black lava salt	
San Daniele Prosciutto	18
thinly sliced San Daniele Prosciutto, olive oil	

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 variable surcharge applies to all credit card transaction. A 15% service charge applies on public holidays. A 10% service charge applies on sundays.

MAINS & LARGER PLATES

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 160

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

Summer Salad

30

rocket, shaved fennel, baby radish, cucumber, orange, mint, almond flakes, pecorino romano, lemon & mustard dressing

450g Char-Grilled Spatchcock

55

marinated with orange and herbs, served with house-made salsa verde and toasted almonds

Grilled Snapper

48

220g fillet of snapper, lemon, capers, butter

Our fresh home made pasta is lovingly prepared using a specialty blend of
“La Triplozero” flour and Italian semolina. *GF option available

PASTA

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 pepper, served at the table tossed in our 40kg parmesan wheel

SALADS & SIDES

Crispy chat potatoes

18

rosemary sea salt, chives, parmesan

Seasonal Char-grilled Greens

16

served with a house-made walnut pesto

Rocket Salad

20

rocket, pear & parmesan salad, served with walnuts & a white balsamic dressing

Shoestring Fries

14

sea salt & oregano