

TO START

Warm mixed olives

Mt Zero Olives, marinated in olive oil, thyme, lemon, garlic & Parmigiano Reggiano 12

Sofia's famous house-made puffed bread

EVOO, oregano, sea salt 18

House-made garlic bread

garlic & herb butter, sun-dried tomatoes, oregano & sea salt 20

Zucchini flowers

stuffed with Parmigiano Reggiano, ricotta cheese, lemon zest & nutmeg 25

Burrata al Massimo *(burrata to the max)*

The ultimate burrata experience - an outrageously large hand made burrata served with a choice of: EVOO, black salt and oregano 20

Pistachio pesto and crushed toasted pistachio 28

Truffle sauce, truffle oil, shaved truffle 32

Heirloom tomato salad

heirloom tomatoes, truffle & balsamic reduction topped with fresh basil 20

Pecorino & Truffle Toast

fried bread filled with pecorino cheese and truffle, topped with truffle oil & shaved truffle 18

Gnocco Fritto

fried pizza dough served with rosemary infused goat cheese, honey, olive oil & sea salt 17

RAW BAR

Appellation Oysters

Live oysters, opened to order. Ask your waitstaff for today's variety.
Served natural with a side of chardonnay mignonette & lemon 7



Kingfish Tartare

finely diced kingfish, white balsamic dressing, citrus zest 35

Caviar Cornetto

Ars Italica Oscietra Caviar served in a waffle cone filled with mascarpone 30

Sofia's Caviar Bump

a bump of Ars Italica Oscietra Caviar served tableside with a ice cold glass of Beluga Vodka 42

Marinated Artichoke Hearts

grilled artichoke hearts, EVOO and black lava salt 14

Octopus Salad

finely diced tomatoes, shallots, olives & coriander served with grilled Fremantle octopus 29

Marinated Anchovies

marinated white anchovies, served with finely diced garlic, parsley, EVOO & lemon 17

Wagyu Bresaola

thinly sliced wagyu bresaola, served with wild rocket & Parmigiano Reggiano 23

San Daniele Prosciutto

thinly sliced San Daniele del Friuli Prosciutto, aged for a minimum of 18 months 16

Piquillo Peppers

fire roasted bell peppers, marinated & topped with white anchovies, pickled shallots & hazelnuts 18

MAINS & LARGER PLATES

Bistecca alla Fiorentina

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, mushroom, or chimichuri 160

Char-grilled Tomahawk

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, mushroom, or chimichuri 170

The Grand Caesar

an outrageously big Caesar - with crisp iceberg lettuce, fried mushrooms, radicchio, wild rocket, Caesar dressing, sourdough croutons, and grated Parmigiano Reggiano 38

375g Oven-roasted Spatchcock

Oven-roasted spatchcock stuffed with a chili & herb butter, topped with a chicken & chive jus 55

Grilled Kingfish

200g fillet of yellowtail kingfish served with a white wine & lemon sauce, pipi's & dill 48

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

PASTA

Prawn Linguine

linguine, prawns, fresh chilli & garlic. Our recipe has remained unchanged since opening 42

Truffle Mafaldine

mafaldine, truffle sauce, mascarpone, truffle oil and shaved truffle 41

Wild Boar Ragu

pappardelle, 12hr slow cooked wild boar ragu topped with shaved pecorino 42

Spicy tomato spaghetti alla chitarra

thick spaghetti chitarra, rich napoli sauce, roasted cherry tomatoes, basil oil, fresh basil 40
add creamy stracciatella cheese 4

Sofia's Cacio e Pepe (serves 2 people)

spaghetti, cream, cracked peper, served tableside tossed in our 40kg Parmigiano Reggiano wheel 78

SALADS & SIDES

Rocket Salad

rocket, pear & parmesan salad, served with walnuts & a white balsamic dressing 20

Brussels Sprouts

deep-fried brussels sprouts tossed in a balsamic glaze, crispy prosciutto & Parmigiano Reggiano 18

Shoestring Fries

sea salt & oregano 16

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and dairy. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. A variable surcharge applies to all credit card transactions. A 15% service charge applies on public holidays. A 10% service charge applies on Sundays.