

# SOFIA'S

RESTAURANT & BAR

**110 PER PERSON**

MINIMUM OF 4PP

## **ENTRÉE**

(to share):

### **Sofia's famous house-made bread**

extra virgin olive oil, oregano, sea salt (GF available)

### **San Danielle Prosciutto**

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

### **Burrata al Massimo**

olive oil, oregano, black lava salt

### Choice of:

#### **Piquillo Peppers**

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

#### **Heirloom tomato salad**

heirloom tomatoes, truffle & balsamic reduction topped with fresh basil

## **MAINS**

(to shared)

### **375g Oven-roasted Spatchcock**

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

### Choice of:

#### **Truffle Mafaldine**

truffle sauce, mascarpone, truffle oil and shaved black truffle

#### **Wild Boar Ragù**

pappardelle, slow cooked wild boar ragù topped with shaved pecorino

Our set menus are design for four or more people. 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.