

# SOFIA'S

RESTAURANT & BAR

**170 PER PERSON**

MINIMUM OF 4PP

## **ARRIVAL**

Glass of Italian Prosecco

## **ENTRÉE**

(to share):

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

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

### **Wagyu Bresaola**

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

### **Burrata al Massimo**

olive oil, oregano, black lava salt

### **Kingfish Tartare**

finely diced kingfish, white balsamic dressing, citrus zest

## **MID COURSE**

(to shared)

### **Sofia's Cacio e Pepe**

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

## **MAINS**

(to shared)

### **Premium char-grilled Riverine Black Angus T-bone**

carefully chosen by our chef, grilled to perfection and served with chimichurri sauce.

### **The Grand Caesar**

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

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.