

## TO START

### Warm mixed olives

Mt Zero Olives, marinated in olive oil, thyme, lemon, garlic & Parmigiano Reggiano 14

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

EVOO, oregano, sea salt 20

### House-made garlic bread

garlic & herb butter, sun-dried tomatoes, oregano & sea salt 22

### 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 21

*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 19

### Gnocco Fritto

fried pizza dough served with rosemary infused goat cheese, honey, olive oil & sea salt 18

## 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 16

### Octopus Salad

finely diced tomatoes, shallots, olives & coriander served with grilled Fremantle octopus 34

### Marinated Anchovies

marinated white anchovies, served with finely diced garlic, parsley, EVOO & lemon 18

### 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 17

### Piquillo Peppers

fire roasted bell peppers, marinated & topped with white anchovies, pickled shallots & hazelnuts 20

## 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 165

### **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 175

### **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 50

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 80

## 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 20

### **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.