

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 24

Zucchini flowers

stuffed with Parmigiano Reggiano, ricotta cheese, lemon zest & nutmeg, topped with truffle honey 27

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 22

Pecorino & Truffle Toast

fried bread filled with pecorino cheese and truffle, topped with truffle oil & shaved truffle 22

Gnocco Fritto

fried pizza dough served with rosemary infused goat cheese, honey, olive oil & sea salt 19

RAW BAR

Appellation Oysters

Live oysters (A), 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 (A), white balsamic dressing, citrus zest 35

Caviar Cornetto

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

Sofia's Caviar Bump

a bump of Ars Italica Oscietra Caviar (I) 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 (A) 34

Marinated Anchovies

marinated white anchovies (I), 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 (I), pickled shallots & hazelnuts 21

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 168

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 180

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 (A) served with a white wine & lemon sauce, pipi's (I) & 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 (I), fresh chilli & garlic. Our recipe has remained unchanged since opening 44

Truffle Mafaldine

mafaldine, truffle sauce, mascarpone, truffle oil and shaved truffle 42

Wild Boar Ragù

pappardelle, 12hr slow cooked wild boar ragù topped with shaved pecorino 44

Spicy tomato spaghetti alla chitarra

thick spaghetti chitarra, rich napoli sauce, roasted cherry tomatoes, basil oil, fresh basil 42
add creamy stracciatella cheese 4

Sofia's Cacio e Pepe (serves 2 people)

spaghetti, cream, cracked pepper, served tableside tossed in our 40kg Parmigiano Reggiano wheel 80

Pesto Gnocchetti

gnocchetti, house-made basil pesto, topped with Parmigiano Reggiano 39

SALADS & SIDES

Rocket Salad

rocket, pear & parmesan salad, served with walnuts & a white balsamic dressing 26

Brussels Sprouts

deep-fried brussels sprouts tossed in a balsamic glaze, crispy prosciutto & Parmigiano Reggiano 22

Shoestring Fries

sea salt & oregano 16

Our kitchen handles nuts, shellfish, gluten and dairy. While every reasonable effort is made to accommodate dietary requirements, we cannot guarantee that any dish is 100% free from allergens. A variable surcharge applies to all credit card transactions.

A 10% surcharge applies on Sundays and a 15% surcharge applies on public holidays.

Seafood Origin: (A) Australian · (I) Imported · (M) Mixed Origin