

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.

Rocket Salad

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

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.