

# SOFIA'S

RESTAURANT & BAR

## BAR SNACKS

### APPELATION OYSTERS

live oysters, opened to order. Ask your waitstaff for today's variety

Served natural with a side of chardonnay mignonette & lemon 7

### "TA-TA-OOLALA" TARTLET

finely diced yellowtail kingfish, white balsamic dressing, citrus zest, served

inside house-made tartlet 18

### GNOCCHETTI AI FORMAGGI

gnocchetti, gorgonzola, Parmesan, pecorino & cream 18

### GNOCO FRITTO

fried pizza dough served with rosemary infused goat

cheese, honey, olive oil & sea salt 19

### WAGYU BRESAOLA

thinly sliced wagyu bresaola, served with wild

rocket & Parmigiano Reggiano 23

### CHEESE BOARD

a choice of 1 or 3 cheeses served with barossa bark lavosh, spiced honey  
truffle pecorino, gorgonzola, Onetik Petit Basquitou, d'affinois excellence 20/48

### SHOESTRING FRIES

shoestring fries, sea salt, oregano 16

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.