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 8

"TA-TA-OOLALA" TARTLET

finely diced yellowtail kingfish, white balsamic dressing, citrus zest,
served inside house-made tartlet 18

ANCHOVY & OLIVE SKEWERS

stuffed green olives with parmesan, anchovy, charred capsicum, basil 10

SEADAS

fried Sardinian pastry filled with provolone cheese, topped
with honey and calabrian chilli 10

MORTADELLA TOAST

toasted foccacia topped with mortadella and pistachio mousse, parmesan 10

TOMATO & ANCHOVY FOCACCIA

toasted foccacia, garlic, preserved cherry tomatoes, white
anchovies (I), basil, lemon zest 16

TRUFFLE SHOESTRING FRIES

bowl of truffle fries, topped with Parmigiano Reggiano, Sea Salt 19

APERITIVO PLATE

three small bowls, including chips, mixed rice puffs and olives 10

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.