

SOLA

Casual Dining | Sicilian Style



TASTE OF SICILY

Antipasti 26

Sliced prosciutto, salami, mascarpone, figs, rocket, bocconcini, fig glaze & grissini

Rigatoni alla Norma VGO 29

Rigatoni, eggplant & Pomodoro sauce topped with smoked scamorza cheese & chives

Fettuccine con le Sarde 33

Fettuccine, Italian sardine, Pomodoro sauce topped with fresh herb & lemon crumb

Rigatoni Boscaiolo 35

Rigatoni with creamy bacon, mushroom, parsley & parmesan sauce

Brasato di Carne 37

8-hour rich braised beef casserole served with mashed potato

Salmone Siciliano 39

Poached salmon with pepper-lemon crust, capers béarnaise, radish, broccolini & sugar snap peas

SNACKS TO SHARE

Snacks will come separately to other food items

Marinated Olives VG 8

Steakhouse Chips VG 12

Served with tomato sauce

Truffle Chips VG 13

Steakhouse chips with truffle oil, parsley, accompanied by truffle aioli

Garlic Bread V 12

Cheese Garlic Bread 15

Side of Greens with Pistachio VG 15

Salt & Pepper Calamari 22

With Thai dipping sauce

Southern Style Chicken Popcorn 15

With smokey BBQ sauce & chive

Pork Belly Bites 26

Served with pumpkin pesto, confit apple & Hum Honey glaze

PIZZA

Low gluten base option available (extra \$2)

Pizzas will come separately to other menu items ordered

Margherita V | VGO 23

Tomato base, mozzarella, fresh tomato & basil

Capricciosa 27

Tomato base, ham, mushrooms, artichoke, mozzarella & black olives

Pollo al Pesto 27

Tomato base, pesto chicken, red onion & mozzarella

Diavola 27

Tomato base, hot salami, roasted pepper & mozzarella, topped with chilli flakes

Our premium-quality beef comes from the beautiful region of Kilcoy in Queensland and Parwan Valley in Victoria, Australia. Our tender & succulent chicken is sourced from ethical farming in the picturesque Glass House Mountains region Queensland, Australia.

SALADS

Add grilled chicken \$5

Frutta Secca & Quinoa Salad VG

Quinoa, seasonal leaves, radish, dried fruits, pecan nuts & Italian vinaigrette

SOLA Signature Salad VGO

Rocket, radicchio, pancetta, pistachio, sliced pear, balsamic dressing & blue cheese curd

Side Salad VG

Mixed leaves, red onion, Roma tomatoes & radish with Italian vinaigrette

EVERYONE'S FAVOURITE

Vegan Burger VG

Vegetable pattie, vegan cheese, lettuce, tomato, pickles, American mustard & tomato sauce on vegan bun with steakhouse chips

Sous Vide Chicken Supreme

Served with mash, roast baby capsicum, sugar snap peas & creamy garlic sauce

BBQ Pork Ribs

Slow cooked half rack of Australian pork ribs, marinated in sticky BBQ sauce served with truffle roasted kipfler potatoes & seasonal greens

Chicken Burger

200g chicken pattie, cheddar cheese, lettuce, tomato, pickles, American mustard & tomato sauce on brioche bun with steakhouse chips

Fish & Chips

Battered catch of the day with salad, steakhouse chips & tartare sauce

Roast of the Day

Served with truffle roasted kipfler potatoes, seasonal greens & gravy

SOLA Burger

200g Wagyu pattie, cheddar cheese, lettuce, tomato, pickles, American mustard & tomato sauce on brioche bun with steakhouse chips

Butter Chicken Curry

Served with basmati rice & naan bread

250g Scotch Fillet

300g Rump Steak

Served with mash, broccolini & seeded mustard
Your choice of: red wine jus, creamy garlic sauce or gravy

DESSERT

19	Chocolate Raspberry Pebble VG	16
	Raspberry jelly, dark chocolate mousse with crunchy chocolate oat base, raspberry puree & fresh berries	
20	Tiramisu	16
	Classic layers of coffee-soaked vanilla sponge, mascarpone mousse cake & gold chocolate soil	
8	Coconut Panna Cotta	16
	With passion fruit pulp, toasted coconut & seasonal berries	
	Australian Cheese Plate	36
	Kenilworth selection of cheese with quince paste, Lavosh, muscatels & dried fruits	

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KIDS

	Kids Pizza	13
	Ham, mozzarella & pineapple	
39	Kids Fish & Chips	13
	Nuggets & Chips	13
36	Kids Salt & Pepper Calamari	13
	Kids Rigatoni with Pomodoro sauce VG	13

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WEEKLY SPECIALS

	Monday - BBQ Pork Ribs & Chips	
25	Full Rack \$67	
	Slow cooked rack of Australian pork ribs, marinated in sticky BBQ sauce served with steakhouse chips	
29	Wednesday - Chicken Parmy Day \$30	
	Served with side salad & chips	
	Friday - Buffalo Wings + Beer	
30	10 wings + beer \$19 20 Wings + Beer \$29	
	Saturday & Sunday -	
	Brazilian BBQ Share Platter for 2 \$64	
36	Beef rump cap, pork sausage, marinated chicken thigh, tomato salsa, cassava chips & red wine jus	
	<i>Pair with: Brazil's delicious national cocktail - Caipirinha \$18</i>	
49	<i>*Accor Plus discount not available on specials.</i>	
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Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

(V) Vegetarian, (VG) Vegan, (VGO) Vegan Option

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