

SOLA

LUNCH

11AM - 5PM

TO START

Ligurian Olives 12

Garlic Bread 14
Add cheese \$2.5

Salt & Pepper Calamari (I) 23
With green pawpaw slaw & kaffir lime aioli

Oven Roasted Buffalo Chicken Wings 24
With buttermilk ranch dip & pickle green salad

Antipasto Plate 28
With aged prosciutto, Calabrese salami, mortadella, salami, mascarpone, pickled peppers, olives & Silver Tongue sourdough lavosh

SALADS

Moreton Bay Bug Salad (A) 32
With avocado, bacon, watercress & lemon

SOLA Signature Salad (VG) 22
With chickpea Coyo yoghurt, balsamic red beets, pears, witlof, quinoa, cranberries & sunflower seeds

SOLA Caesar Salad 24
With crisp cos lettuce, focaccia croutons, smoky bacon, parmesan, poached egg & house-made Caesar dressing
Add marinated chicken / avocado 6

Pugliese Burrata 28
With Noosa tomatoes, pesto ala genovese, black salt, truffle oil served on organic house-made chargrilled sourdough

EVERYONE'S FAVOURITE

SOLA Club Sandwich 30
Grilled chicken, bacon, boiled egg salad, lettuce, tomato served with chips & tomato sauce

SOLA Burger 30
Low gluten bun \$2
200g angus beef pattie, cheddar cheese, lettuce, Maleny smokey tomato relish, sliced onion, American mustard, pickles on a potato bun served with chips & tomato sauce

Vegan Burger (VG) 29
Low gluten bun \$2
Vegetable pattie, vegan cheese, lettuce, Maleny smokey tomato relish, American mustard, pickles on a potato bun served with chips & tomato sauce

Fish & Chips (A) 32
Crumbed whiting, fresh garden salad, with chips, tartare sauce & lemon

Bucatini Pasta 32
Bucatini, marinated chicken, Noosa semi-dried tomatoes, basil pesto, garlic, parmesan & rocket leaves

Rigatoni Pasta (V, VGO) 32
Rigatoni, tomato sugo, roasted peppers, lemon scented ricotta, smokey paprika & basil

PIZZA | 12 INCH

Margherita (V, VGO) 26
Napoli sauce, mozzarella, fresh tomato & basil

Diavola 29
Napoli sauce, mozzarella, Calabrese salami, nduja pork sausage from Calabria, olives & hot honey

Sicilian Chicken 28
Napoli sauce, mozzarella, pesto rosso, chicken, red onion & basil

Capricciosa 29
Napoli sauce, mozzarella, smoked ham, artichoke, mushrooms & olives

Extra pizza toppings \$3.50 ea
Low gluten base option available (extra \$2)
Pizzas arrives separately to other menu items ordered.

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SIDES

Chips 14

With tomato sauce

Rocket Salad 14

With nashi pear, rocket, parmesan & caramelised balsamic dressing

Grilled Broccolini 16

With béarnaise sauce & macadamia crumb

KIDS (UNDER 12 ONLY)

Pasta 13

With pomodoro & cheese

Crispy Chicken Tenders (2) 16

With chips & tomato sauce

Salt & Pepper Calamari (1) 16

With chips & tomato sauce

Fish & Chips (A) 15

With tomato sauce

Cheese Pizza 15

With Napoli sauce & mozzarella (9 inch)

Grilled Chicken (2) 15

With potato mash

DESSERTS

Cannoli 9ea

With ricotta & pistachio

Affogato 12

Double espresso, vanilla bean ice-cream & biscotti

SOLA Signature Tiramisu 16

House-made tiramisu with marsala, cocoa dust & chocolate disc

Panna Cotta 16

Villa Massa Limoncello & coconut milk panna cotta with passionfruit compote

Chocolate Fondant 16

Served with salted caramel sauce & crushed sea salt
Add vanilla bean ice-cream \$3 per scoop

Local Cheese Plate 34

With Kenilworth selection of cheese (2) with fig chutney, lavosh, berries & dried fruits

EXTRAS

Any sauce | olive oil | balsamic | cheese 2.5

Tarragon jus | Truffle jus 3

WEEKLY SPECIALS

AVAILABLE FROM 12PM | DINE-IN ONLY

Monday 36

250g house-made chicken parmi served with salad, chips & tomato sauce

Wednesday 40

36-hour slow-cooked lamb shank, confit garlic mashed potatoes, gremolata & truffle jus

Friday 42

Chargrilled half chook served with salmoriglio, broccolini & tarragon jus

Saturday & Sunday 40

Weekend roast of the day served with Yorkshire pudding, roasted kipfler potatoes, broccolini & truffle jus

We proudly source our ingredients from trusted local producers! Premium Kilcoy & Parwan Valley beef supplied by Cotton Tree Meat, ethically farmed chicken and free-range eggs from the Glass House Mountains, and sustainably sourced seafood from Mooloolah River Fisheries.

*Vegetarian (V) Vegan (VG) Vegan Option (VGO)
Seafood Origin Australian (A) Imported (I) Mixed (M)*

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.

Accor plus discount not available on specials.