

SOLA

DINNER

5PM - 9PM

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 (L)

Friday 42

Chargrilled half chook served with salmoriglio, broccolini & tarragon jus (L)

Saturday & Sunday 40

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

TO START

Ligurian Olives 12

Garlic Bread 14

Add cheese \$2.5

Coffin Bay Oysters (A) 3pcs 18

With champagne mignonette 6pcs 34

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. Add marinated chicken / avocado 6

Pugliese Burrata (L) 28

With Noosa tomatoes, pesto ala genovese & organic sourdough

PIZZAS

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.

BURGERS

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

Vegetarian (V) Vegan (VG) Vegan Option (VGO) Seafood Origin Australian (A) Imported (I) Mixed (M)
Accor plus discount not available on specials.

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MAINS

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,VG)	32
Rigatoni, tomato sugo, roasted peppers, lemon scented ricotta, smokey paprika & basil	
Slow Cooked Lamb Ragout	38
With bucatini, percorino & gremolata	

FROM THE OCEAN

Coral Coast Poached Barramundi (A)	40
With lemon myrtle, pepperonata, salmoriglio & native sea plants <i>Chef's Signature Dish</i>	

FROM THE GRILL

All served with potato rosti, wild broad leaf rocket, seeded mustard & choice of tarragon jus, truffle jus or bearnaise sauce

250g Darling Downs Grass-Fed Scotch Fillet (L)	52
250g Parwan Valley Grass-Fed Rump (L)	38
250g Bangalow Sweet Pork Cutlet (L)	26
Add two grilled prawns (A)	8

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	

DESSERTS

Cannoli	9ea
With ricotta & pistachio	
SOLA Signature Tiramisu	16
House-made tiramisu with marsala, cocoa dust & chocolate disc	
Panna Cotta	16
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	

KIDS (UNDER 12 ONLY)

Pasta (V,VG)	13
With pomodoro & cheese	
Crispy Chicken Tenders (2)	16
With chips & tomato sauce	
Salt & Pepper Calamari (I)	16
With chips & tomato sauce	
Fish & Chips (A)	15
With tomato sauce	
Cheese Pizza (V,VG)	15
With Napoli sauce & mozzarella (9 inch)	
Grilled Chicken (2)	15
With potato mash	

EXTRAS

Any sauce olive oil balsamic cheese	2.5
Tarragon jus Truffle jus	3

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.

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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.