

SOLA

Casual Dining | Sicilian Style

DINNER 5pm - 9pm



TO START

Ligurian olives 12

Garlic bread 14

Add cheese 2.5

Coffin Bay oysters served with champagne mignonette 3pcs 18 | 6pcs 34

Salt & pepper calamari, green pawpaw slaw, kaffir lime aioli 23

Oven roasted buffalo chicken wings, buttermilk ranch dip, pickles green salad 24

Antipasto Plate 28

Aged prosciutto, calabrese, mortadella salami, mascarpone, pickled peppers, olives,
Silver tongue sourdough lavosh

BURGERS, PIZZAS & SALADS

Low gluten bun/base option available (extra \$2). Pizza's are 12 inch.

These items will come separately to other menu items ordered

SOLA Burger

200g angus beef pattie, cheddar cheese, lettuce, smokey tomato relish, sliced onion, American mustard & pickles on a potato bun served with chips & tomato sauce

30

Vegan Burger VG

Vegetable pattie, vegan cheese, lettuce, smokey tomato relish, sliced onions, American mustard & pickles on a potato bun served with chips & tomato sauce

29

Moreton Bay Bugs

Moreton Bay bugs with avocado, bacon, watercress & lemon

32

Pugliese Burrata

Pugliese burrata with Noosa tomatoes, pesto ala genovese & organic sourdough

28

SOLA Signature Salad VG

Chickpea yoghurt, balsamic red beets, pears, witlof, quinoa, cranberries & sunflower seeds
Add marinated chicken / avocado \$6

22

Margherita V | VGO

Napoli sauce, mozzarella, fresh tomato & basil

26

Diavola

Napoli sauce, mozzarella, calabrese, nduja, olives & hot honey

29

Sicilian Chicken

Napoli sauce, mozzarella, pesto rosso, chicken, red onion & basil

28

Capricciosa

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

29

MAINS

Fish & Chips Battered catch of the day, fresh garden salad, with chips, tartare sauce & lemon	29
Bucatini Pollo e Pesto Ligure Bucatini, marinated chicken, Noosa semi-dried tomatoes, basil pesto, pine nuts, garlic, parmesan & rocket leaves	32
Rigatoni ala Vodka Rigatoni, tomato sugo, roasted peppers, lemon scented ricotta, smokey paprika & basil	32
Slow Cooked Lamb Ragout Bucatini, pecorino & gremolata	38

Chef's Special

Coral Coast Poached Barramundi Lemon myrtle, pepperonata, salmoriglio & native sea plants	40
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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	52
250g Parwan Valley grass-fed rump	38
250g Bangalow Sweet pork cutlet	36
Add two Aussie grilled prawns	8

SIDES

Chips with tomato sauce	14
Nashi pear, rocket, parmesan, caramelised balsamic dressing	14
Grilled broccolini, béarnaise sauce, macadamia crumb	16

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

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.

DESSERT

Ricotta & pistachio cannoli	9 each
SOLA Signature Tiramisu House-made Tiramisu with marsala, cocoa dust & chocolate disc	16
Panna Cotta Limoncello & coconut milk panna cotta with passionfruit compote	16
Chocolate Fondant Served with salted caramel sauce & crushed sea salt <i>Add vanilla bean ice-cream \$3 per scoop</i>	16
Local Cheese Plate Kenilworth selection of cheese (2) with fig chutney, lavosh, berries & dried fruits	34

KIDS UNDER 12 ONLY

Pasta with pomodoro & cheese	13
Crisp chicken tenders (2) with chips & tomato sauce	16
Salt & pepper calamari with chips & tomato sauce	16
Fish & chips with tomato sauce	15
Cheese pizza with Napoli sauce & mozzarella (9 inch)	15
Grilled chicken (2) & mash potato	15
EXTRAS	
Any sauce olive oil balsamic cheese	2.5
Tarragon jus Truffle jus	3
Pizza toppings	3.5 each

WEEKLY SPECIALS

AVAILABLE FROM 12PM | DINE IN ONLY

Monday 250g house-made chicken parmi served with salad, chips & tomato sauce	36
Wednesday 36-hour slow-cooked lamb shank, confit garlic mashed potatoes, gremolata & truffle jus	40
Friday Chargrilled half chook served with salmoriglio, broccolini & tarragon jus	42
Saturday & Sunday Weekend roast of the day served with Yorkshire pudding, roasted kipfler potatoes, broccolini & truffle jus	40

*Accor Plus discount not available on specials.

