

SOLA

DINNER

5PM - 9:30PM

WEEKLY SPECIALS

DINE-IN ONLY

Monday 36

250g Kilcoy porterhouse steak with chips, garden salad & jus

Wednesday 42

36-hour slow-cooked lamb shank, mashed potato, pickled chillies, broccolini & jus

Friday 36

300g chicken parmigiana with chips & garden salad

Sunday 35

BBQ pork ribs, house-made BBQ sauce, chips & salad

Accor plus discount not available on specials.

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*

SOLA Caesar Salad 25

With crisp cos lettuce, focaccia croutons, smoky bacon, parmesan, poached egg & house-made Caesar dressing

Add marinated chicken / avocado 6

BURGERS

SOLA Burger 30

Low gluten bun \$2

200g angus beef pattie, Blackforest maple bacon, crispy onion rings, cheddar cheese, beetroot relish, butter lettuce, mustard, pickles & chips

Vegan Burger (VG) 29

Low gluten bun \$2

Vegetable pattie, vegan cheese, lettuce, beetroot relish, onions, wholegrain mustard & pickles on a potato bun with chips

Hot Honey Fried Chicken Burger 27

With cheddar cheese, butter lettuce, pickles, chipotle mayo on a potato bun with chips & tomato sauce

TO START

Marinated Mixed Olives 14

With grissini bread sticks

Garlic Bread 14

Add cheese \$2.5

Coffin Bay Oysters (A) 18

3pcs

With champagne mignonette

6pcs 34

Salt & Pepper Calamari (I) 24

With green pawpaw slaw & kaffir lime aioli

Buffalo Chicken Wings 24

With blue cheese dip & green pickle salad

Tomino Cheese 28

Crumble with fig chutney, balsamic cipolinis, grapes & bitter greens

Antipasto Plate 32

With prosciutto, sopressa salami, mortadella, Kenilworth cheddar, fig jam, pickled peppers, olives & Silver Tongue lavosh

PIZZAS

Margherita (V,VGO) 28

With Napoli sauce, mozzarella, fresh tomato & basil

Pepperoni 30

With Napoli sauce & mozzarella

Pesto Chicken 32

With caramelised onion, grilled peppers & parmesan

Capricciosa 32

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

Ortolana 30

With mixed grilled vegetables, olives, feta & rocket

Extra pizza toppings \$3.50 ea

Low gluten base option available (extra \$2)

Pizzas arrives separately to other menu items ordered.

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

Seafood Origin Australian (A) Imported (I) Mixed (M)

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5PM - 9:30PM

MAINS

Fish & Chips (A) 32

Lightly crumbed local whiting, fresh garden salad, chips, tartare sauce & lemon

Farfalle Pasta 32

With sundried tomato pesto, marinated goat's cheese, spinach & pine nuts
Add chicken \$6

Beef Ragu Pasta 38

With mafaldine, slow cooked beef ragu & pecorino cheese

Seafood Linguini (A) 45

Local seafood with lemon mascarpone, asparagus & chilli flakes

FROM THE OCEAN

Coral Coast Poached Barramundi (A) 42

With lemon myrtle, pepperonata, salmoriglio & native sea plants

FROM THE GRILL

All served with potato rosti, grilled broccolini and jus

250g Darling Downs Grass-Fed 55

MB1+ Scotch Fillet (L)

Peachester Lamb Cutlets (3) 48

Add two grilled prawns (A) 8

SIDES

Chips 14

With tomato sauce

Parmesan Chips 16

With truffle aioli

Candied Pear Salad 14

With seasonal leaves, parmesan & Champagne vinaigrette

Charred Broccolini 16

With lemon infused extra virgin olive oil & garlic crisps

DESSERTS

Affogato 12

Double espresso, vanilla bean ice-cream & biscotti

SOLA Signature Tiramisu 16

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

Rosewater Panna Cotta 18

With rhubarb compote & pistachio crumb

Chocolate Fondant 17

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

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.

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.