

# SOLO

Casual Dining | Sicilian Style



## TASTE OF SICILY

### Antipasti 26

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

### Rigatoni alla Norma VGO | LGO 29

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

### Fettuccine con le Sarde LGO 33

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

### Fettuccine al Ragù LGO 36

Fettuccine with pork ragù & horseradish cream

### Rigatoni Boscaiolo LGO 35

Rigatoni with creamy bacon, mushroom, parsley & parmesan sauce

### Brasato di Carne LG | LDO 37

8-hour rich braised beef casserole served with mashed potato

### Salmone Siciliano LGO 39

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

*Chef's Signature Dish*

### Swordfish alla Ghiotta LD 39

With Fregola al Pomodoro, capers, garlic, olives & fresh herbs

## SNACKS TO SHARE

Snacks will come separately to other food items

**Marinated Olives VG | LG 8**

**Steakhouse Chips VG | LG 12**

Served with tomato sauce

**Truffle Chips VG | LG 13**

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

**Garlic Bread V | LGO 12**

**Cheese Garlic Bread LGO 15**

**Side of Greens with Pistachio VG | LG | LD 15**

**Salt & Pepper Calamari LD 22**

With Thai dipping sauce

**Southern Style Chicken Popcorn 15**

With smokey BBQ sauce & chive

**Pork Belly Bites LG 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 | LGO | VGO 23**

Tomato base, mozzarella, fresh tomato & basil

**Capricciosa LGO | LDO 27**

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

**Pollo al Pesto LGO | LDO 27**

Tomato base, pesto chicken, red onion & mozzarella

**Diavola LGO | LDO 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 | Add prawns \$6

**Frutta Secca & Quinoa Salad VG | LG** 19  
Quinoa, seasonal leaves, radish, dried fruits, pecan nuts & Italian vinaigrette

**Heirloom Baby Carrots V | LG | VGO** 19  
Chilled roast baby carrots, whipped ricotta with Dukkha, crumbled fetta cheese & basil oil

**SOLA Signature Salad VGO** 20  
Rocket, radicchio, pancetta, pistachio, sliced pear, balsamic dressing & blue cheese curd

**Side Salad VG | LG** 8  
Mixed leaves, red onion, Roma tomatoes & radish with Italian vinaigrette

## EVERYONE'S FAVOURITE

**Vegan Burger VG | LG** 29  
Vegetable pattie, vegan cheese, lettuce, tomato, pickles, American mustard & tomato sauce on vegan bun with steakhouse chips

**Sous Vide Chicken Supreme LG** 39  
Served with mash, roast baby capsicum, sugar snap peas & creamy garlic sauce

**BBQ Pork Ribs LD** 36  
Slow cooked half rack of Australian pork ribs, marinated in sticky BBQ sauce served with roast pumpkin & seasonal greens

**Chicken Burger LGO** 29  
200g chicken pattie, cheddar cheese, lettuce, tomato, pickles, American mustard & tomato sauce on brioche bun with steakhouse chips

**Fish & Chips LD** 25  
Battered flathead fish fillets with salad, steakhouse chips & tartare sauce

**Roast of the Day LG | LD** 29  
Served with roast root vegetables & gravy

**SOLA Burger LGO** 30  
200g Wagyu pattie, cheddar cheese, lettuce, tomato, pickles, American mustard & tomato sauce on brioche bun with steakhouse chips

**Butter Chicken Curry** 36  
Served with basmati rice & naan bread

**250g Scotch Fillet LG | LDO** 49

**300g Rump Steak LG | LDO** 39  
Served with mash, broccolini & seeded mustard  
*Your choice of: red wine jus, creamy garlic sauce or gravy*

## DESSERT

**Chocolate Raspberry Pebble VG** 16  
Raspberry jelly, dark chocolate mousse with crunchy chocolate oat base, raspberry puree & fresh berries

**Tiramisu** 16  
Classic layers of coffee-soaked vanilla sponge, mascarpone mousse cake & gold chocolate soil

**Lemon curd & Ricotta Cheesecake** 16  
Mixed berry compote, dried citrus & fresh berries

**Coconut Panna Cotta LG** 16  
With passion fruit pulp, toasted coconut & seasonal berries

**Australian Cheese Plate** 36  
Kenilworth selection of cheese with quince paste, Lavosh, muscatels & dried fruits

## KIDS

**Kids Pizza LGO** 13  
Ham, mozzarella & pineapple

**Kids Fish & Chips LD** 13

**Nuggets & Chips LD** 13

**Kids Salt & Pepper Calamari LD** 13

**Kids Rigatoni with Pomodoro sauce VG | LGO** 13

## WEEKLY SPECIALS

**Monday - BBQ Pork Ribs & Chips LD**  
**Full Rack \$67**  
25 Slow cooked rack of Australian pork ribs, marinated in sticky BBQ sauce served with steakhouse chips

**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  
*Pair with: Brazil's delicious national cocktail - Caipirinha \$18*  
*\*Accor Plus discount not available on specials.*

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.