

SOLA ALL DAY DINING



SNACKS TO SHARE

Marinated Olives VG GF	8
Steakhouse Chips VG GF	11
Served with tomato sauce	
Truffle Chips VG GF	12
Steakhouse chips with truffle oil, parsley & served with truffle aioli	
Garlic Bread V GFOA	12
Cheese Garlic Bread GFOA	15
Papaya & Nam Jim Calamari DF	26
Salt & Pepper Calamari served with papaya & Nam Jim sauce	
Garlic & Chilli Mooloolaba Prawns GF DF	29
Butterflied BBQ king prawns seasoned with garlic, chilli, chopped parsley & dill oil	

PIZZAS WILL COME SEPARATELY TO OTHER MENU ITEMS ORDERED.

PIZZA **GF** base option available (extra \$2)

Margherita V VGOA	23
Tomato base, mozzarella, fresh tomato & fresh basil	
Capricciosa DFOA	27
Tomato base, ham, mushrooms, artichoke, Mozzarella & black olives	
Pollo Calabrese DFOA	27
Tomato base, chicken, roasted pepper, red onion & mozzarella topped with chipotle BBQ sauce	

LOCALLY SOURCED BEEF & CHICKEN

Our premium-quality beef comes from the beautiful region of Kilcoy in Queensland, Australia. Our tender & succulent chicken is sourced from ethical farming in the picturesque Glass House Mountains region in Queensland, Australia.

SALADS

Insalata di Rucola V GF VGOA	
Rocket, Beurre Bosc pear, roasted pecan, radish & honey mustard dressing	18
Add grilled chicken \$5.00 Add prawns \$6.00	
Sola Signature Salad V GF VGOA	
Mixed leaves, dried fig, cranberries, pistachio, balsamic dressing & blue cheese curd	18
Add grilled chicken \$5.00 Add prawns \$6.00	

LARGE PLATES

Pasta Alla Norma GFOA VGOA	29
Rigatoni, diced eggplant, Pomodoro sauce, smoked scamorza & chives	
SOLA Burger GFOA	29
200g Wagyu pattie, cheddar cheese, lettuce, tomato, pickles, American mustard & tomato sauce on brioche bun, served with steakhouse chips	
Vegan Burger VG	29
With vegan pattie, vegan cheese, lettuce, tomato, pickles, American mustard & tomato sauce on vegan bun, served with steakhouse chips	
Butter Chicken Curry GF	36
Served with basmati rice & naan bread	
Red Wine Beef Casserole GF DF	36
Served with mash	
Salmone Siciliano GFOA	39
Poached salmon with lemon crust, capers béarnaise & seasonal greens	
300g T-Bone Steak GF DF	45
Served with mash, seasonal greens & red wine jus	

(V) Vegetarian | (GF) Gluten Free |

(GFOA) Gluten Free Option Available |

(DF) Dairy Free | (DFOA) Dairy Free Option Available

(VG) Vegan | (VGOA) Vegan Option Available

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KIDS

Side Salad VG	7
Mixed leaves, red onion, Roma tomato & radish	
Kids Pizza GFOA	13
Ham, mozzarella & pineapple	
Kids Fish & Chips DF	13
Kids Salt & Pepper Calamari DF	13
Kids Nuggets & Chips DF	13
Kids Rigatoni with Pomodoro Sauce GFOA	13

DESSERTS & CHEESE

Vegan Chocolate	16
Choc raspberry date sponge, coconut ganache, raspberry coulis & dried apricot	
Tiramisu	16
Layers of coffee-soaked vanilla sponge & mascarpone mousse, topped with a mascarpone mousse dome & served with gold dusted chocolate soil	
Australian Cheese Plate	32
Kenilworth selection of cheese with quince paste, lavosh, fresh grapes & dried fruits	

WEEKLY SPECIALS

MONDAY: BBQ PORK RIBS WITH CHIPS – FULL RACK \$67 | HALF RACK \$33.50

Slow cooked rack of Australian pork ribs, marinated in sticky barbecue sauce & served with steakhouse chips **DF**

WEDNESDAY: CHICKEN PARMY DAY – \$30

Served with side salad & chips

FRIDAY: BUFFALO WINGS + BEER

10pce Wings + Beer – \$19 **DF**
20pce Wings + Beer – \$29 **DF**

SATURDAY & SUNDAY – BRAZILIAN BBQ SHARE PLATTER FOR 2 \$64

Beef rump cap, pork & herb sausage, beer & paprika marinated chicken thigh, tomato salsa, cassava chips **GF | DF**

Pair with: Brazil's delicious national cocktail: Caipirinha \$18

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