

# SOLA TAKEAWAY MENU



## SNACKS TO SHARE

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

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

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

## SALADS

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

## LARGE PLATES

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

## 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.

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

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## 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

