

SOLA TAKEAWAY MENU



SNACKS TO SHARE

Marinated Olives VG LG	8
Steakhouse Chips VG LG Served with tomato sauce	12
Truffle Chips VG LG Steakhouse chips with truffle oil, parsley & served with truffle aioli	13
Garlic Bread V LGO	12
Cheese Garlic Bread LGO	15
Side of Greens with Pistachio VG LG LD	15
Salt & Pepper Calamari LD With Thai dipping sauce	22
Southern Style Chicken Popcorn With smokey BBQ sauce & chive	15

SALADS

Frutta Secca & Quinoa Salad VG LG Quinoa, seasonal leaves, radish, dried fruits, pecan nuts & Italian vinaigrette	19
Heirloom Baby Carrots V LG VGO Roast baby carrots, whipped ricotta with Dukkha, crumbled fetta cheese & basil oil	19
Sola Signature Salad VGO Rocket, radicchio, pancetta, pistachio, sliced pear, balsamic dressing & blue cheese curd	20
Side Salad VG LG Mixed leaves, red onion, Roma tomato & radish with Italian vinaigrette	7

Add grilled chicken \$5.00 |

Add prawns \$6.00

LOCALLY SOURCED BEEF & CHICKEN

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

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

Margherita V LGO VGO Tomato base, mozzarella, fresh tomato & basil	23
Capricciosa LGO LDO Tomato base, ham, mushrooms, artichoke, mozzarella & black olives	27
Pollo al Pesto LGO LDO Tomato base, pesto chicken, red onion & mozzarella	27
Diavola LGO LDO Tomato base, hot salami, roasted pepper & mozzarella, topped with chilli flakes	27

TASTE OF SICILY

Rigatoni alla Norma LGO VGO Rigatoni, eggplant & Pomodoro sauce topped with smoked scamorza cheese & chive	29
Fettuccine con le Sarde LGO Fettuccine, Italian sardine, Pomodoro sauce topped with fresh herb & lemon crumb	33
Fettuccine al Ragù LGO Fettuccine with pork ragù & horseradish cream	36
Rigatoni Boscaiola LGO Rigatoni with creamy bacon, mushroom, parsley & parmesan sauce	35
Brasato di Carne LG LDO 8-hour rich braised beef casserole served with mash potato	37
Salmone Siciliano LGO Poached salmon with pepper-lemon crust, capers béarnaise, radish, broccolini & sugar snap pea	39



SOLA

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EVERYONE'S FAVOURITE

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

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

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

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

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

Butter Chicken Curry
Served with basmati rice & naan bread 36

KIDS

Kids Pizza LGO
Ham, mozzarella & pineapple 13

Kids Fish & Chips LD 13

Nuggets & Chips LD 13

Kids Salt & Pepper Calamari LD 13

Kids Rigatoni with Pomodoro sauce VG | LGO 13

(V) Vegetarian | (LG) Low Gluten | (LGO) Low Gluten Option | (LD) Low Dairy | (LDO) Low Dairy Option | (VG) Vegan | (VGO) Vegan Option

DESSERT

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

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

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

Australian Cheese Plate
Kenilworth selection of cheese with quince paste, Lavosh, muscatels & dried fruits 32

WEEKLY SPECIALS*

Monday – BBQ Pork Ribs & Chips LD

Full Rack \$67

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

10 Wings + Beer \$19 | 20 Wings + Beer \$29

Saturday & Sunday – Brazilian BBQ Share Platter for 2 \$64

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.