

SOLA

A' LA CARTE



APERITIVO | TO START

House-made sourdough with extra virgin olive oil, aged fig balsamic 12

Olive all'ascolana with garlic aioli 18

ANTIPASTI | ENTRÉE

Spencer Gulf Hiramasa kingfish crudo with almond cream, fresh grapes, green oil (A) 32

Mooloolaba king prawns with saffron butter, edamame, togarashi, watermelon radish [2 pieces] (A) 28

Woodside goat curd with Noosa tomatoes, heirloom baby beets, fresh basil,
caramelised balsamic, crisp crostini 26

Carrara beef carpaccio with Ciprani mayonnaise, bagel crumb, pickled shallots, watercress 28

SECONDI | MAIN

Market fish with grilled leeks, romesco, caviar (A) 50

Peachester lamb rump with smoked celeriac puree, macadamia pesto, Hinterland zucchini flowers,
Montville coffee jus 52

Kookaburra farms butternut pumpkin risotto with burnt butter, crisp sage, gorgonzola cream,
hazelnut, aged balsamic 36

300g Kilcoy wagyu grain fed rostbiff (MB 6 - 7) with Noosa asparagus, truffle jus 54

CONTORNI | SIDES

Radicchio, parmesan, pears, hazelnut, citrus dressing 14

Black truffle mash potato, creme fraiche 14

DOLCI | DESSERT

SOLA signature tiramisu 16

Kenilworth cheese plate 34

Affogato double espresso, vanilla bean ice-cream, biscotti 16

Served with your choice of Baileys, Frangelico or Tia Maria

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.