

SOLA ALL DAY DINING



SNACKS & PIZZAS WILL COME SEPARATELY TO OTHER MENU ITEMS ORDERED.

SNACKS TO SHARE

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| Marinated Olives VG GF | 8 |
| Steakhouse Chips VG GF Served with tomato sauce | 12 |
| Truffle Chips VG GF Steakhouse chips with truffle oil, parsley & served with truffle aioli | 13 |
| Garlic Bread V GFO | 12 |
| Cheese Garlic Bread GFO | 15 |
| Side of Greens with Pistachio VG GF DF | 15 |
| Salt & Pepper Calamari DF With Thai dipping sauce | 22 |
| Buffalo Chicken Wing Nibbles GF DFO With a drizzle of Chipotle BBQ sauce & chive | 25 |
| Pork Belly Bites GF Served with pumpkin pesto, confit apple & Hum Honey glaze | 26 |

SALADS

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| Frutta Secca & Quinoa Salad VG GF Quinoa, seasonal leaves, radish, dried fruits, pecan nuts & Italian vinaigrette | 19 |
| Heirloom Baby Carrots V GF VGO Roast baby carrots, whipped ricotta with Dukka, 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 GF 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, Australia. Our tender & succulent chicken is sourced from ethical farming in the picturesque Glass House Mountains region in Queensland, Australia.

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

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

TASTE OF SICILY

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|---|----|
| Antipasti Sliced prosciutto, salami, mascarpone, figs, rocket, bocconcini, fig glaze & grissini | 26 |
| Rigatoni alla Norma GFO VGO Rigatoni, eggplant & Pomodoro sauce topped with smoked scamorza cheese & chive | 29 |
| Fettuccine con le Sarde GFO Fettuccine, Italian sardine, Pomodoro sauce topped with fresh herb & lemon crumb | 33 |
| Fettuccine al Ragù GFO Fettuccine with pork ragù & horseradish cream | 36 |
| Rigatoni Boscaiola GFO Rigatoni with creamy bacon, mushroom, parsley & parmesan sauce | 35 |
| Brasato di Carne GF DFO 8-hour rich braised beef casserole served with mash potato | 37 |
| Salmone Siciliano GFO Poached salmon with pepper-lemon crust, capers béarnaise, radish, broccolini & sugar snap pea | 39 |

(V) Vegetarian | (GF) Gluten Free | (GFO) Gluten Free Option | (DF) Dairy Free | (DFO) Dairy Free Option | (VG) Vegan | (VGO) Vegan Option

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EVERYONE'S FAVOURITE

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

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

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

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

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

Roast of the Day **GF | DF**
Served with roast root vegetables & gravy 29

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

Butter Chicken Curry 36
Served with basmati rice & naan bread

250g Scotch Fillet **GF | DFO** 49
Served with mash, broccolini & red wine jus

KIDS

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

Kids Fish & Chips **DF** 13

Nuggets & Chips **DF** 13

Kids Salt & Pepper Calamari **DF** 13

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

DESSERT

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

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 16
With passion fruit pulp, toasted coconut & seasonal berries

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

WEEKLY SPECIALS*

Monday – BBQ Pork Ribs & Chips **DF** 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



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