

SOLA TAKEAWAY MENU



SNACKS TO SHARE

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

SALADS

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 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 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)*

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

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



SOLA

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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

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

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

Served with basmati rice & naan bread 36

KIDS

Kids Pizza **GFO**

Ham, mozzarella & pineapple 13

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

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 **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.

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