SOLA

A'LA CARTE

APERITIVO | TO START

House-made focaccia with extra virgin olive oil, bush dukkha & aged fig balsamic 16

Marinated mixed olives with grissini bread sticks 14

ANTIPASTI | ENTRÉE

Coffin Bay oysters with yuzu, cucumber & finger lime mignonette (A) 7ea

Hervey Bay baked scallops (3), gochujang butter, cauliflower puree & pangrattato (A) 32

Kilcoy beef tartare, bone marrow confit garlic mayo, pecorino & crostini 34

Woodside goat's curd with candied heirloom beets, toasted macadamia, local micro herb salad & verjus 26

Latteria burratina with tartare of confit Noosa tomatoes, grilled focaccia & vincotto 29

SECONDI | MAIN

Market fish with celeriac & leek confit, salmon roe & beurre blanc (A) 50

300g Strathdale wagyu striploin MB4/5 with braised sugarloaf cabbage, wild mushrooms & truffle jus 69

Pepes duck breast with pumpkin, macadamia, mustard seeds & port jus 49

Pan fried gnocchi with gorgonzola cream, wild mushrooms, spinach, walnuts & sage 38

CONTORNI | SIDES

Radicchio, pickled fennel, pecorino, toasted hazelnut & bloodorange dressing 15

Black truffle mash potato & creme fraiche 15

Grilled asparagus, crispy garlic & beurre blanc 15

DOLCI | DESSERT

Dubai chocolate & raspberry tart with Persian fairy floss 18

Maple crème brûlée with macadamia crumb 18

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.