

	Cape Bauer oysters, Cava, orange [2]	10		
	Green Sicilian olives	9		
DON'T EVEN THINK ABOUT IT	Olasagasti anchovies, lemon infused oil	12	Baked lobster rigatoni, tomato vodka sauce	46
49PP (LUNCH ONLY)	Sofia sopressa	14		
Sofia Bread	Spanakopita dip, crispy filo	14	Scotch fillet steak, Sofia condiment, jus 350G	58
3 Snacks	Fire roasted capsicum	11	Wagyu OP ribeye steak, Sofia condiment, jus 1.2KG	159
2 Mains	Taramasalata, salmon roe, chives	15	Market fish	MP
2 Sides	Sicilian sashimi plate KINGFISH TUNA SCALLOP	34	Wood-fired broccoli, matbucha, golden raisin, za'tar	34
85PP	Vincenzo's burrata, Barossa olive oil	24	Slow cooked lamb shoulder, ajvar, turkish onions, rocket	45
Sofia Bread	Mini lamb souvas, yoghurt, tabouli [2]	12	Boneless Spanish chicken, alioli, guindillas	39
5 Snacks	½ shell scallops, roasted chilli butter [2]	14	Roasted Jap pumpkin, chilli honey, whipped ricotta, almond	36
2 Mains	Grilled octopus, tomato and chilli oil	21		
2 Sides	Haloumi, local honey, lemon	16	Cypriot lemon potatoes	12
Dessert	Whipped local ricotta, pomegranate, citrus, mint	15	Radicchio salad, manchego, serrano, melon	18
	Fire-roasted eggplant, pickled chilli, sumac, herbs	18	Mixed grain salad, tahini, seeds, herb	14
	Whipped hummus, za'atar, paprika	16	Sofia Greek salad	14
	ADD TURKISH SPICED LAMB	+9	ANTIPAROS VERSION	16
ADD PASTA COURSE +12PP	Brussels sprouts, preserved lemon, tapenade, chilli	14		
	Tofu saganaki, sesame honey	12	Baklava ice cream, crisp filo, rose, pistachio	17
	Cypriot sausage sizzle SHEFTAIRES [1]	8	Chocolate semi freddo, hazelnut, sea salt, cocoa, caramel	17
			Sofia Crème Catalan, burnt honey, citrus	15
	Sofia condiment	3	White chocolate mousse, pistachio, strawberry, rose	17
			Parmigiano Reggiano DOP, fennel, spiced fig paste	17
			ADD LAMBRUSCO	+9



SUNDAY SURCHARGE OF 15% APPLIES
PUBLIC HOLIDAY SURCHARGE OF 20% APPLIES