

SOFIA BREAD 11

		Freshly shucked Port Lincoln oysters [2]	9		
		Warmed green Sicilian olives	8		
		Olasagasti anchovies, lemon infused oil	14		
		Sofia sopressa	12		
		Spanakopita dip, crispy filo	12		
		Fire roasted capsicum, white balsamic	12		
		Taramasalata, salmon roe, chives	15		
		Sicilian sashimi plate <small>KINGFISH   TUNA   SCALLOP</small>	30		
		Local burrata, pickled chilli	19		
<b>DON'T EVEN THINK ABOUT IT</b>		Mini lamb souvas, yoghurt, tabouli [2]	16	2 sheet lasagne, wagyu ragú alla Bologna	28
<b>LUNCH</b>	<b>46PP</b>	½ shell scallops, garlic butter [2]	14		
Sofia Bread		Grilled octopus, tomato and chilli oil	17	Sirloin steak 350g, house mustard, jus	48
3 Snacks		Housemade haloumi, local honey	12	OP Ribeye steak 1.2kg, house mustard, jus	129
2 Mains		Braised zucchini toast, ricotta, fennel pollen	14	Market fish cooked over fire, hand cut green salsa	46
2 Sides		Chicken and date terrine, pickled mustard seeds	14	Chermoula whole cauliflower, yoghurt, raisins	32
<b>DINNER</b>	<b>79PP</b>	Baby cucumber, goats cheese, dill	12	Greek lamb shoulder, roasted peppers, feta	44
Sofia Bread		Wood grilled greens, white bean dip	12	Boneless chicken, Spanish alioli, guindillas	38
5 Snacks		Tofu saganaki, sesame honey	12	Fire eggplant skewer, ras el hanout, yoghurt, mint	34
2 Mains		Cypriot sausage sizzle, sheftailes	14		
2 Sides				Roasted potatoes, garlic, parsley	12
Dessert				Green pear, radicchio	11
				Broccoli, chilli, almonds	14
				Whole corn, salsa, parmesan	12
				Green leaf salad, mignonette dressing	11
				Galaktoboureko	16
				Chocolate semi freddo, salted caramel, hazelnut	15
				Oven roasted seasonal fruit, vegan vanilla ice cream	14



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