

SOLA

Casual Dining | Sicilian Style
LUNCH 11am - 5pm



TO START

Ligurian olives 12

Garlic bread 14

Add cheese 2.5

Salt & pepper calamari, green pawpaw slaw, kaffir lime aioli 23

Moreton Bay bugs, avocado, bacon, watercress, lemon 32

Oven roasted buffalo chicken wings, buttermilk ranch dip, pickle green salad 24

Pugliese burrata, Noosa tomatoes, pesto ala genovese, black salt, truffle oil & organic chargrilled sourdough 28

Charcuterie Plate 28

Aged prosciutto, mortadella salami, mascarpone, pickled peppers, Silver Tongue sourdough lavosh

Sola Signature Salad VG 22

Chickpea yoghurt, balsamic red beets, pears, witlof, quinoa, cranberries, sunflower seeds

Sola Caesar Salad 24

Crisp cos lettuce, focaccia croutons, smoky bacon, parmesan, poached egg, house-made Caesar dressing

Add marinated chicken / avocado 6

EVERYONE'S FAVOURITE

SOLA Club Sandwich

Grilled chicken, bacon, boiled egg salad, lettuce, tomato, aioli served with crisp chips & tomato sauce

30

SOLA Burger Low gluten bun \$2

200g angus beef pattie, cheddar cheese, lettuce, smokey tomato relish, sliced onion, American mustard, pickles on a potato bun served with crisp chips & tomato sauce

30

Vegan Burger VG Low gluten bun \$2

Vegetable pattie, vegan cheese, lettuce, smokey tomato relish, American mustard, pickles on a potato bun served with crisp chips & tomato sauce

29

Fish & Chips

Battered catch of the day, fresh garden salad, with crisp chips, tartare sauce & lemon

27

Bucatini Pollo e Pesto Ligure

Bucatini, Noosa semi-dried tomatoes, basil pesto, garlic, parmesan & rocket leaves

32

Rigatoni ala Vodka

Rigatoni, tomato sugo, roasted peppers, lemon scented ricotta, smokey paprika & basil

32

PIZZA 12 INCH

Low gluten base option available (extra \$2)

Pizzas will come separately to other menu items ordered

Margherita V | VGO

Napoli sauce, mozzarella, fresh tomato & basil

26

Diavola

Napoli sauce, mozzarella, calabrese, nduja, olives, hot honey

29

Sicilian Chicken

Napoli sauce, mozzarella, pesto rosso, chicken, red onion, basil

28

Capricciosa

Napoli sauce, mozzarella, smoked ham, artichoke, mushrooms, olives

29

(V) Vegetarian, (VG) Vegan, (VGO) Vegan Option

SIDES

Fries with tomato sauce	14
Nashi pear, rocket, parmesan, caramelised balsamic dressing	14
Grilled broccolini, béarnaise sauce, macadamia crumb	16
KIDS UNDER 12 ONLY	
Pasta with pomodoro & cheese	13
Crisp chicken tenders (2) with chips & tomato sauce	16
Salt & pepper calamari with chips & tomato sauce	16
Fish & chips with tomato sauce	15
Cheese pizza with Napoli sauce & mozzarella (9 inch)	15
Grilled chicken & mash potato	15

WEEKLY SPECIALS

AVAILABLE FROM 12PM | DINE IN ONLY

Monday 250g house-made chicken parmi served with salad, crisp chips & tomato sauce	36
Wednesday 36-hour slow-cooked lamb shank, confit garlic mashed potatoes, gremolata & truffle jus	40
Friday Chargrilled half chook served with salmoriglio, broccolini & tarragon jus	46
Saturday & Sunday Weekend roast of the day served with Yorkshire pudding, roasted kipfler potatoes, broccolini & truffle jus	40

*Accor Plus discount not available on specials.

DESSERT

Ricotta & pistachio cannoli	9 each
Affogato Double espresso, vanilla bean ice-cream & biscotti	12
SOLA Signature Tiramisu House-made Tiramisu with marsala, cocoa dust & gold-dusted chocolate disc	16
Panna Cotta Limoncello & coconut milk panna cotta with passionfruit compote	16
Chocolate Fondant Served with salted caramel sauce & crushed sea salt Add vanilla bean ice-cream \$3 per scoop	16
Local Cheese Plate Kenilworth selection of cheese (2) with fig chutney, lavosh, berries & dried fruits	34
EXTRAS	
Any sauce olive oil balsamic cheese	2.5
Tarragon jus Truffle jus	3
Pizza toppings	3.5 each

(V) Vegetarian, (VG) Vegan, (VGO) Vegan Option

Our premium-quality beef comes from the beautiful region of Kilcoy in Queensland and Parwan Valley in Victoria, Australia. Our tender & succulent chicken is sourced from ethical farming in the picturesque Glass House Mountains region Queensland, Australia.

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.

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Casual Dining | Sicilian Style
DINNER 5pm - 9pm



TO START

Ligurian olives 12

Garlic bread 14

Add cheese 2.5

Coffin Bay oysters served with champagne mignonette 3pcs 18 | 6pcs 34

Salt & pepper calamari, green pawpaw slaw, kaffir lime aioli 23

Oven roasted buffalo chicken wings, buttermilk ranch dip, pickles green salad 24

Charcuterie Plate 28

Aged prosciutto, mortadella salami, mascarpone, pickled peppers, Silver tongue sourdough lavosh

BURGERS, PIZZAS & SALADS

Low gluten bun/base option available (extra \$2). Pizza's are 12 inch.

These items will come separately to other menu items ordered

SOLA Burger

200g angus beef pattie, cheddar cheese, lettuce, smokey tomato relish, sliced onion, American mustard & pickles on a potato bun served with crisp chips & tomato sauce

30

Margherita V | VGO

Napoli sauce, mozzarella, fresh tomato & basil

26

Vegan Burger VG

Vegetable pattie, vegan cheese, lettuce, smokey tomato relish, sliced onions, American mustard & pickles on a potato bun served with crisp chips & tomato sauce

29

Diavola

Napoli sauce, mozzarella, calabrese, nduja, olives & hot honey

29

Sicilian Chicken

Napoli sauce, mozzarella, pesto rosso, chicken, red onion & basil

28

Moreton Bay Bugs

Moreton Bay bugs with avocado, bacon, watercress & lemon

32

Capricciosa

Napoli sauce, mozzarella, smoked ham, artichoke, mushrooms & olives

29

Pugliese Burrata

Pugliese burrata with Noosa tomatoes, pesto ala genovese & organic sourdough

28

SOLA Signature Salad VG

Chickpea yoghurt, balsamic red beets, pears, witlof, quinoa, cranberries & sunflower seeds
Add marinated chicken / avocado \$6

22

MAINS

- Fish & Chips** 27
Battered catch of the day, fresh garden salad, with crisp chips, tartare sauce & lemon
- Bucatini Pollo e Pesto Ligure** 32
Bucatini, Noosa semi-dried tomatoes, basil pesto, garlic, parmesan & rocket leaves
- Rigatoni ala Vodka** 32
Rigatoni, tomato sugo, roasted peppers, lemon scented ricotta, smokey paprika & basil
- Slow Cooked Lamb Ragout** 38
Bucatini, pecorino & gremolata

Chef's Special

- Coral Coast Poached Barramundi** 40
Lemon myrtle, pepperonata, salmoriglio & native sea plants

GRILL

All served with potato rosti, wild broad leaf rocket, seeded mustard & choice of tarragon jus, truffle jus or bearnaise sauce

- 250g Darling Downs grass-fed scotch fillet 52
- 250g Parwan Valley grass-fed rump 36
- 250g Bangalow Sweet pork cutlet 36
- Add two Aussie grilled prawns 8

SIDES

- Crisp chips with tomato sauce 14
- Nashi pear, rocket, parmesan, caramelised balsamic dressing 14
- Grilled broccolini, béarnaise sauce, macadamia crumb 16

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DESSERT

- Ricotta & pistachio cannoli** 9 each
- SOLA Signature Tiramisu** 16
House-made Tiramisu with marsala, cocoa dust & gold-dusted chocolate disc
- Panna Cotta** 16
Limoncello & coconut milk panna cotta with passionfruit compote
- Chocolate Fondant** 16
Served with salted caramel sauce & crushed sea salt
Add vanilla bean ice-cream \$3 per scoop
- Local Cheese Plate** 34
Kenilworth selection of cheese (2) with fig chutney, lavosh, berries & dried fruits

KIDS UNDER 12 ONLY

- Pasta with pomodoro & cheese 13
- Crisp chicken tenders (2) with chips & tomato sauce 16
- Salt & pepper calamari with chips & tomato sauce 16
- Fish & chips with tomato sauce 15
- Cheese pizza with Napoli sauce & mozzarella (9 inch) 15
- Grilled chicken & mash potato 15

EXTRAS

- Any sauce | olive oil | balsamic | cheese 2.5
- Tarragon jus | Truffle jus 3
- Pizza toppings 3.5 each

WEEKLY SPECIALS

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- Friday** 46
Chargrilled half chook served with salmoriglio, broccolini & tarragon jus
- Saturday & Sunday** 40
Weekend roast of the day served with Yorkshire pudding, roasted kipfler potatoes, broccolini & truffle jus

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