

## KIDS MENU

Cheese burger with chips <b>GFO DFO</b>	\$10
Hawaiian or margarita pizza	\$10
Spaghetti bolognese <b>GFO</b>	\$10
Fish & chips <b>GFO</b>	\$10
Chicken nuggets with chips and salad	\$10
Ham & cheese toastie	\$10

## LIGHT OPTIONS

Semi dried tomato & bocconcini arancini With red pepper pesto <b>GF</b>	\$16
Italian winter salad With roasted grapes and faro <b>GF DFO</b>	\$22
Beef Carpaccio With truffle infused mixed mushrooms and pecorino shavings <b>GF DFO</b>	\$24
Sicilian panzanella salad Topped with seared tuna <b>GF DFO</b>	\$26
Char grilled octopus With sautéed squid and salted capers, char lemon and chilli aioli <b>GF DF</b>	\$26
Mooloolaba prawn bucket With citrus aioli <b>GF DF</b>	\$36

## VEGAN

Vegan roasted cauliflower salad With chick peas and vegan spiced dressing <b>GF DF</b>	\$22
Quinoa stack With avocado, sweet potato, blistered tomatoes and micro herbs <b>GF DF</b>	\$24
Slow roasted eggplants With Sicilian style cannellini beans <b>MAIN GF DF</b>	\$28
Potato gnocchi With roasted baby beet puree, mixed sautéed mushrooms, lemon oil and cashew cheese <b>MAIN GF DF</b>	\$30

## PASTA

Vegetable manicotti with cottage cheese, zucchini, tomato, bell peppers finished with fresh tomato & basil sauce <b>V</b>	\$24
Spaghetti With spicy tomatoes and clams <b>GFO DFO</b>	\$26
Lamb ragu With papadelle pasta rosemary and parmesan cheese <b>GFO DFO</b>	\$30
Saffron & chilli Mooloolaba prawn gnocchi <b>GFO DFO</b>	\$32

## PIZZA

 GF Base & DF options available

Ortolana Eggplant, zucchini, tomato, basil, olive oil topped with mozzarella <b>V</b>	\$25
Capricciosa Prosciutto, olives, artichokes, mushrooms and fresh basil topped with mozzarella	\$28
Diavola Spicy Italian salami, pepperoni and pickled jalapenos topped with mozzarella	\$28
Prosciutto e funghi Prosciutto ham, mushrooms, basil, rocket, truffle oil, with mozzarella	\$30

## MAINS

Sola burger Chargrilled black Angus rump, garlic mushrooms, rocket, tomatoes & pecorino shavings with truffle aioli & rustic chips <b>GFO DFO</b>	\$32
Crumb-less parma With sopressa, prosciutto and buffalo mozzarella rich tomato sauce, rustic chips & ensalata salad <b>GF</b>	\$34
Ossso bucco milanese With asparagus, parmesan creamed polenta <b>GF DFO</b>	\$36
Sicilian style saffron barramundi With burst tomatoes and basil <b>GF DF</b>	\$36
Pork tenderloin With Sicilian tapenade glazed baby carrots, sautéed potato <b>GF DF</b>	\$38
Grilled salmon With a rosemary red wine burre Blanc, roasted potato, green beans <b>GF DFO</b>	\$38
Fish of the day With sundried tomato, pine nuts, lime cheeks and lemon olive oil, smashed baby chats & broccolini <b>GF DF</b>	\$40
Rib fillet steak 250g Roasted garlic, smashed potatoes, broccolini, and red wine jus <b>GF DF</b>	\$45
Rack of lamb Truffled mash, braised eggplants, cherry tomato, zucchini flower and rosemary jus <b>GF DF</b>	\$45

## DESSERT

Salted caramel panna cotta With hazelnut praline <b>GF</b>	\$15
Deconstructed tiramisu <b>GFO</b>	\$15
Crostata di ricotta e marmellata (ricotta and jam tart)	\$15
Selection of local cheeses and fresh fruit With honey & chocolate <b>GFO</b>	\$20



# Bevande Menu

## COCKTAILS

Fibonacci Sequence <i>Chivas Regal 12yo, Butterscotch Schnapps, Limoncello, Lemon Juice, Vanilla</i>	18
Cucumber Collins <i>Gin, Lemon Juice, Sugar, Cucumber, Pepper, Soda</i>	18
Marmalade Whiskey Sour <i>Jack Daniels, Marmalade, Lemon, Sugar</i>	18
Mango Storm <i>Bundaberg Small Batch, Mango Syrup, Lime Juice, Ginger Beer</i>	18
Macadamia Espresso <i>Pampero Blanco Rum, Coffee Liqueur, Macadamia Syrup, Espresso</i>	18
Dress Rehearsal <i>Ketel One, Peach Liqueur, Apple juice, Lime</i>	18
Lombardy Punch <i>Gordons Pink Gin, Rosé, Blood Orange Syrup, Lemon, Lime, Soda</i>	19
Eumundi Mai Tai <i>White and Dark Rum, Cointreau, Amaretto and Lime with a Eumundi Ginger Beer/Pineapple syrup</i>	19

## BEER

	S	P
XXXX Dry Lager	7	10
XXXX Gold	7	10
Furphy	8	11
Eumundi Pale Ale	8	11
Little Creatures Pale Ale	9	12
James Squire 150 Lashes	9	12
James Squire Orchard Crush	9	12
Heineken	9	12
Eumundi Ginger Beer	9	12

ROSE/ MOSCATO	150	250	B
Bancroft Bridge Rose <i>Riverina, NSW</i>	9	13	36
Fiore Pink Moscato <i>Mudgee, NSW</i>	11	17	42
Mirabeaux Classic Rose <i>Cote de Provence, France</i>			58

RED	150	250	B
Bancroft Bridge Shiraz Cabernet <i>Riverina, NSW</i>	9	13	36
Bancroft Bridge Cabernet Merlot <i>Riverina, NSW</i>	9	13	36
Endless Valley Pinot Noir <i>Yarra Valley, VIC</i>	10	15	45
Mojo Full Colour Shiraz <i>Barossa Valley, SA</i>	11	17	49
Aquilani Sangiovese <i>Tuscany, Italy</i>	12	18	50
Robert Oatley Cabernet Sauvignon <i>Margaret River, WA</i>			52
Prunotto Dolcetto D'Alba <i>Piedmont, Italy</i>			62

WHITE	150	250	B
Bancroft Bridge Sauvignon Blanc <i>Riverina, NSW</i>	9	13	36
Bancroft Bridge Chardonnay <i>Riverina, NSW</i>	9	13	36
Hentley Farm Riesling <i>Eden Valley, SA</i>	10	15	45
Ara Sauvignon Blanc <i>Marlborough, NZ</i>	11	16	46
Monte Tondo Soave <i>Soave, Italy</i>	11	16	46
Corte Giara Pinot Grigio <i>Veneto, Italy</i>			48
Poggio Anima Pecorino <i>Abruzzo, Italy</i>			49
The Lane Block 1A Chardonnay <i>Adelaide Hills, SA</i>			50

SPARKLING	150	250	B
Bancroft Bridge Brut <i>Riverina, NSW</i>	9		36
Dalz Otto Prosecco <i>King Valley, VIC</i>	10		44
Il Fiore Prosecco <i>Veneto, Italy</i>			50
G.H Mumm 'Cordon Rouge' <i>Champagne, France</i>			110



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