

SOPRA

CUCINA & BAR

In true Italian tradition, dining is a shared experience, where each dish is crafted to be enjoyed together. Our menu celebrates this ethos, offering a variety of small plates and larger dishes perfect for sharing with friends and family. Our Culinary Journey Begins Here at Sopra.

ENTRÉE

Start your dining adventure with our captivating appetizers, meticulously prepared to introduce you to the distinctive flavors of Sopra Cucina. Each dish is artfully crafted to awaken your palate and create an unforgettable dining experience.

Oysters with finger lime caviar	5 each	Walker's seafood Tuna Crudo	24
		Tuna carpaccio, ginger and lemon dressing	
Polenta with Baccala mantecato	8 each	Burrata	24
Whipped cod served on fried polenta		Burrata with organic tomatoes, basil EVOO & black salt	
Suppli	8 each	Cantabrian Anchovies	28
A classic Italian appetizer that delights with its crispy exterior and savory filling. Each bite reveals a perfect blend of parmigiano, mozzarella, and a touch of ragù		Cantabrian Anchovies, croutons and herb butter	
Bruschetta	8 each	Vitello Tonnato	26
Bruschetta with whipped ricotta, sundried tomatoes and pistachio		Delicate poached veal, creamy tuna mayo, and pickle onion	

FOCACCINE

Our house-made focaccia varieties are the perfect complement to our salumi and formaggi selections. Discover the rich flavors of our fine Italian cheeses and our selection of cured meats.

Garlic Focaccia	14	Salt & Rosemary Focaccia	14
Cheese Focaccia	14		

SALUMI

Prosciutto di Parma 24 Months	18	Mortadella	16
Aged to perfection, this iconic Italian ham offers a delicate sweetness and rich flavor		Classic Italian sausage with a blend of spices and a smooth, savory taste	
Bresaola	18	Salame Felino	15
Air-dried beef with a delicate flavor and tender texture		Dry-cured salami with a bold and robust flavor profile	

FORMAGGI

Pecorino Romano	18	Taleggio	18
Tangy and salty taste, made from sheep's milk		Creamy and rich cow's milk cheese	
Gorgonzola	16		
Iconic cow's milk blue cheese, tangy and lightly spicy			

PRIMI

Embark on a journey to Italy with our exquisite pasta dishes, handmade daily to capture authentic flavors and culinary craftsmanship. These dishes promise to elevate your dining experience and transport your taste buds to the heart of Italian cuisine..

Squid Ink Tagliolini	38	Tortelli	38
Homemade Squid Ink Tagliolini with baby calamari, salmon roe, and parsley powder		Homemade Tortelli filled with 'nduja and ricotta, saffron sauce and organic tomato puree	
Gnocchi	32	Risotto	38
Homemade Gnocchi with Organic Tomato topped with straciatella cheese and salted crumble biscuit		Risotto with Mooloolaba prawns, bisque & pistachio dust	
Maltagliati	34		
Homemade Maltagliati pasta with Beef and Pork ragu			

SECONDI

Indulge in our main courses, designed to showcase the freshest seafood and finest meats, everything is locally sourced and carefully selected.

Coral Coast Barramundi	44	U8 Butterflied Mooloolaba Prawns	36
Coral Coast Barramundi with bisque and fregula sarda		U8 butterflied Mooloolaba prawns with garlic butter and lemon gel	
Gras-Fed striploin	46		
Gras-Fed striploin with charred baby cos and melted Parmigiano Reggiano cheese			

BAMBINI

Gnocchi Napoli	16	Pizza Margherita	15
Homemade Gnocchi with napoli sauce			
Gnocchi Bolognese	18	Pizza Ham	18
Homemade Gnocchi with bolognese sauce			

CONTORNI

Enhance your meal with our selection of side dishes, crafted to complement your main course.

Patatine Fritte	12	Roasted Pumpkin	16
Fries, the Italian way - with herb mayo		Roasted pumpkin with honey dressing and toasted pumpkin seeds	
Rocket Salad	16		
Rocket salad with shaved Parmesan, walnuts, and balsamic glaze			

ALLERGEN INFORMATION

Please inform your waiter of any allergens. While Sopra Cucina strives to accommodate special meal requests for customers with food allergies or intolerances, we cannot guarantee completely allergy-free meals due to potential trace allergens in our working environment and supplied ingredients.

PIZZA

Delight in our authentic Italian pizzas, each crafted with meticulous attention to tradition and flavor. From the classic Margherita adorned with Fior di latte, tomato sauce, and fresh basil, to the bold flavors of the Napoli featuring anchovies, capers, olives, and basil, every pizza embodies the essence of Italian culinary craftsmanship.

Hand-stretched dough, fermented for 48 hours, forms the perfect base for a variety of toppings that range from buffalo mozzarella and prosciutto to garlic prawns and truffle paste. At Sopra Cucina, our pizzas promise a taste of Italy in every bite, combining tradition with innovation for a truly memorable dining experience.

ROSSE

Margherita	23	Amalfi	32
Fior di latte cheese, Napoli sauce and basil		Napoli sauce, fior di latte cheese, garlic and chilli prawns, lemon zest	
Bufalina	26	Diavola	30
Napoli sauce, Buffalo mozzarella and basil		Napoli sauce, fior di latte cheese, hot salami, 'nduja and stracciatella	
Napoli	28	Calzone	28
Napoli sauce, anchovies, capers, olives and basil		Fior di latte cheese, ham, mushrooms, 'nduja and napoli sauce	
Capricciosa	30		
Napoli sauce, leg ham, artichokes, olives and mushrooms			
Parma	32		
Napoli sauce, prosciutto di Parma, rocket and Bufalo mozzarella			

BIANCHE

Patate	28	Bosco	26
Fior di latte cheese, taleggio, pancetta, rosemary potatoes		Fior di latte cheese, truffle paste, mushrooms & rocket	
Mortadella	30	Bresaola	28
Fior di latte cheese, mortadella, stracciatella and pistachio		Fior di latte cheese, bresaola, rocket, shaved parmesan and lemon oil	
Sopressa	28	Cindarella	32
Fior di latte cheese, pesto, mild salami and olives		Pumpkin base, fior di latte cheese, prosciutto Parma and stracciatella	
4 Formaggi	32		
Honeyt, walnut, fior di latte, gorgonzola, parmigiano & taleggio			