

SOPRA

CUCINA & BAR

At Sopra, we perfect simple, classic Italian dishes with a focus on fresh, seasonal produce.

We source our fresh ingredients from local growers, always prioritizing quality.

In true Italian tradition, dining is a shared experience, where each dish is designed to be enjoyed together.

BUON APPETITO!

HOUSE-MADE FOCACCIA (GF available on request)

Garlic Focaccia	14	Salt & Rosemary Focaccia	14
Cheese Focaccia	14	Focaccia Sticks	7

CURED MEAT (70 g)

Prosciutto di Parma 24+ Months Aged to perfection, this iconic Italian ham offers a delicate sweetness and rich flavor	16	Mortadella Classic Italian pork cured meat with a smooth and savory taste	14
Bresaola Air-dried beef with a delicate flavor and tender texture	16	Salame Felino Dry-cured mild salami with a bold and robust flavor profile	14

CHEESE SELECTION (90 g)

Pecorino Romano Tangy and salty taste, made from sheep's milk	16	Taleggio Creamy and rich cow's milk cheese	16
Gorgonzola Iconic cow's milk blue cheese, tangy and lightly spicy	15		

MAKE YOUR OWN SALUMI AND CHEESE PLATTER

Your choice of two meats and two cheeses served with house-made focaccia

for 2pp 50 - for 4pp 65

15% surcharge applied on Public Holidays

1.3% surcharge on Visa and Mastercard, 1.6% surcharge on Amex

SNACKS

Oysters with Finger Lime Caviar	5 each
Polenta with Baccalà Mantecato / GF Whipped cod served on fried polenta bite	7 each
Bruschetta Housemade focaccia slice topped with whipped ricotta, sundried tomatoes and pistachio crumble	6 each
Supplì Fried pork and beef ragù rice ball stuffed with parmesan and mozzarella cheese	7 each

ENTRÉE

Walker's Seafood Tuna Crudo / GF Raw A grade tuna carpaccio, blood orange segments, fried capers, lemon gel, ginger and lemon dressing	26
Vitello Tonnato / GF Poached veal, tuna mayo, red onion gel and black salt	24
Burrata / GF Creamy mozzarella served with organic tomato puree, basil EVOO & black salt	24
Cantabrian Anchovies Tinned cantabrian anchovies served with housemade bread sticks and herb butter	28

PASTA & RISOTTO

All our pasta is made in-house and fresh daily. (GF available on request)

Squid Ink Tagliolini Homemade black tagliolini with baby calamari, salmon roe, and parsley powder	38	Pappardelle Homemade pappardelle, mixed wild mushrooms, pecorino fondue, thyme, toasted pine nuts and truffle oil	34
Gnocchi Homemade Gnocchi served with organic tomato sauce, topped with stracciatella cheese and parmesan biscuit crumble	32	Tortelli Homemade tortelli filled with 'nduja (spicy salami paste) and ricotta, saffron sauce and organic tomato puree	38
Maltagliati Homemade handkerchief pasta with beef and pork ragu	34	Risotto Risotto with Mooloolaba prawns, cooked with bisque reduction and topped with pistachio crumble	38

15% surcharge applied on Public Holidays

1.3% surcharge on Visa and Mastercard, 1.6% surcharge on Amex

MEAT AND FISH

Coral Coast Barramundi	44	Gamberi (4pcs) / GF	42
Pan-fried crispy skin salt water Barramundi served on fregula sarda cooked with bisque		Roasted U8 butterflied Mooloolaba prawns with garlic butter and lemon gel	
Manzo / GF	46		
Grass-Fed striploin MBS4+ with charred baby cos and melted Parmigiano Reggiano cheese			

CONTORNI/SIDES

Patatine Fritte	12	Roasted Pumpkin	16
Fries, the Italian way - with herb mayo		Roasted pumpkin, topped with honey dressing and toasted pumpkin seeds	
Rocket Salad	16		
Rocket salad, 24+ months Parmesan cheese, pears, walnuts and balsamic glaze			

BAMBINI/KIDS

Kids Gnocchi Napoli	16	Kids Pizza Margherita	15
Homemade gnocchi with napoli sauce			
Kids Gnocchi Bolognese	18	Kids Pizza Ham	18
Homemade gnocchi with pork and beef ragu			

PIZZE

ROSSE/RED BASE

Margherita	23	Amalfi	32
Napoli sauce, fior di latte cheese 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 (inside out pizza)	28
Napoli sauce, fior di latte cheese, anchovies, capers, olives and basil		Filled with fior di latte cheese, ham, mushrooms and napoli sauce	
Capricciosa	30		
Napoli sauce, fior di latte cheese, leg ham, artichokes, olives and mushrooms			
Parma	32		
Napoli sauce, fior di latte cheese, prosciutto di Parma, rocket and Bufalo mozzarella			

BIANCHE/WHITE BASE

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		
Honey, walnut, fior di latte cheese, gorgonzola, parmesan cheese & taleggio			
Housemade GF base available	5		

15% surcharge applied on Public Holidays

1.3% surcharge on Visa and Mastercard, 1.6% surcharge on Amex

SOPRA

CUCINA & BAR

DOLCI

In Italian cuisine, “dolci” refers to desserts or sweet treats that conclude a meal on a delightful note.

Sopramisu 17

Italian classic tiramisu

Cannoli with ricotta and chocolate chips 16

Crispy, golden-brown pastry shells filled with a creamy ricotta mixture studded with chocolate chips

Pannacotta Pistacchio and Biscotto 16

Smooth and creamy pistachio-flavored panna cotta paired with a crisp biscuit

Sgroppino al Limone 21

A refreshing Italian cocktail made with lemon sorbet, prosecco, and a splash of vodka

Affogato 18

A scoop of creamy vanilla gelato “drowned” in a shot of hot rich espresso and frangelico

Calzone with Nutella or pistachio 18

A warm, golden-brown calzone filled with Nutella or creamy pistachio spread. Choose your filling.