

# SOPRA

C U C I N A & B A R

Slow down, step into our story, and let the warmth and flavors stir your senses.  
Let Sopra surprise you.

Welcome to our table. Welcome to Sopra.

## HOUSE-MADE FOCACCIA (GF available on request)

Garlic or Cheese Focaccia	14	Focaccia Sticks	7
Salt & Rosemary Focaccia	14	Panzerotto Ham and cheese deep-fried pizza pocket	18

## CURED MEAT (70 g)

Prosciutto di Parma 24+ Months	18	Mortadella	14
Aged to perfection, this iconic Italian ham offers a delicate sweetness and rich flavor		Classic Italian pork cured meat with a smooth and savory taste	
Bresaola	16	Salame Felino	15
Air-dried beef with a delicate flavor and tender texture		Dry-cured mild salami with a bold and robust flavor profile	

## CHEESE SELECTION (70 g)

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

## 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

10% surcharge applied on Sundays - 17% 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	28
Raw A grade tuna carpaccio, orange segments, fried capers, lemon gel, ginger and lemon dressing	
Capesante Scottate (3pcs) / GF	26
Seared scallops, celeriac puree, charred apricot and parsley powder	
Vitello Tonnato / GF	26
Poached veal, tuna mayo, red onion gel and black salt	
Burrata / GF	24
Creamy mozzarella served with organic tomato puree, basil EVOO & black salt	

## PASTA & RISOTTO

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

Tagliolini	41	Pappardelle	34
Homemade black & white tagliolini with spanner crab, prawn bisque, cream, chilli and cherry tomato		Homemade pappardelle, mixed wild mushrooms, pecorino fondue, thyme, toasted pine nuts and truffle oil	
Gnocchi	32	Tortelli	38
Homemade Gnocchi served with organic tomato sauce, topped with stracciatella cheese and parmesan biscuit crumble		Homemade tortelli filled with 'nduja (spicy salami paste) and ricotta, saffron sauce and organic tomato puree	
Maltagliati	34	Risotto	38
Homemade handkerchief pasta with beef and pork ragu		Risotto with Mooloolaba prawns, cooked with bisque reduction and topped with pistachio crumble	

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## MEAT AND FISH

<b>Coral Coast Barramundi</b>	<b>44</b>	<b>Gamberi (4pcs) / GF</b>	<b>42</b>
Crispy skin pan-fried saltwater Barramundi served with grilled asparagus, saffron sauce and asparagus carpaccio		Roasted U8 butterflied Mooloolaba prawns with garlic butter and lemon gel	
<b>Manzo / GF</b>	<b>51</b>		
Full blood wagyu striploin MBS4+ (200g) with charred baby cos and melted Parmigiano Reggiano cheese			

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## CONTORNI/SIDES

<b>Patatine Fritte</b>	<b>12</b>	<b>Roasted Eggplant</b>	<b>16</b>
Fries, the Italian way - with herb mayo		Roasted eggplant, stracciatella cheese organic tomato puree and basil oil	
<b>Rocket Salad</b>	<b>16</b>	<b>Roasted Pumpkin</b>	<b>16</b>
Rocket salad, 24+ months Parmesan cheese, pears, walnuts and balsamic glaze		Roasted pumpkin, topped with honey dressing and toasted pumpkin seeds	

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## BAMBINI/KIDS

<b>Kids Napoli</b>	<b>16</b>	<b>Kids Pizza Margherita</b>	<b>15</b>
Homemade gnocchi or handkerchief pasta with napoli sauce		Kids Pizza Ham	18
<b>Kids Bolognese</b>	<b>18</b>	<b>Panzerotto</b>	<b>18</b>
Homemade gnocchi or handkerchief pasta with pork and beef ragu		Ham and cheese deep-fried pizza pocket	

## PIZZE

### ROSSE/RED BASE

<b>Margherita</b>	23	<b>Amalfi</b>	32
Napoli sauce, fior di latte cheese and basil		Napoli sauce, fior di latte cheese, garlic, parsley, chilli prawns and lemon zest	
<b>Bufalina</b>	26	<b>Diavola</b>	30
Napoli sauce, Buffalo mozzarella and basil		Napoli sauce, fior di latte cheese, hot salami, 'nduja and stracciatella	
<b>Napoli</b>	28		
Napoli sauce, fior di latte cheese, anchovies, capers, olives and oregano			
<b>Capricciosa</b>	30	<b>Calzone (Inside-out folded pizza)</b>	28
Napoli sauce, fior di latte cheese, leg ham, artichokes, olives and mushrooms		Filled with fior di latte cheese, ham, sauteed mushrooms and napoli sauce	
<b>Parma</b>	32		
Napoli sauce, prosciutto di Parma, rocket and Bufalo mozzarella			

### BIANCHE/WHITE BASE

<b>Patate</b>	28	<b>Bosco</b>	26
Fior di latte cheese, taleggio, pancetta, rosemary potatoes		Fior di latte cheese, truffle paste, truffle oil, mushrooms & rocket	
<b>Mortadella</b>	30	<b>Bresaola</b>	28
Fior di latte cheese, mortadella, stracciatella and pistachio		Fior di latte cheese, bresaola, rocket, shaved parmesan and lemon zest	
<b>Rustica</b>	32	<b>Cindarella</b>	32
Capsicum cream base, fior di latte cheese, mild salami, olives, whipped ricotta and parsley		Pumpkin cream, base, fior di latte cheese, prosciutto Parma and stracciatella	
<b>4 Formaggi</b>	32		
Honey, walnut, fior di latte cheese, gorgonzola, parmesan cheese & taleggio			
<b>Housemade GF base available</b>	5		

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