



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	16	Focaccia Sticks	8
Salt & Rosemary Focaccia	16	Panzerotto	18
		Ham and cheese deep-fried pizza pocket	

CURED MEAT (50 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	
Wagyu Bresaola	22	Salame Felino	16
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 55 - for 4pp 70

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 (A)	6 each
Polenta Carbonara	8 each
Deepfried polenta, egg yolk, crispy guanciale, pecorino romano and black pepper	
Bruschetta	6 each
Housemade focaccia slice topped with whipped ricotta, sundried tomatoes and pistachio crumble	
Suppli	8 each
Fried pork and beef ragù rice ball stuffed with parmesan and mozzarella cheese	

ENTRÉE

Tuna Crudo / GF (A)	32
Raw A grade Moloolaba tuna carpaccio, orange segments, fried capers, lemon gel, ginger and lemon dressing	
Capesante Scottate (3pcs) / GF (I)	28
Seared Hokkaido scallops, celeriac puree, charred apricot and parsley powder	
Vitello Tonnato / GF	30
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	37
Homemade black & white tagliolini with Frasers Isle spanner crab (A), prawn bisque (A), cream, chilli and cherry tomato		Homemade pappardelle, mixed wild mushrooms, pecorino fondue, thyme, toasted pine nuts and truffle oil	
Gnocchi	33	Agnolotti	42
Homemade Gnocchi served with organic tomato sauce, topped with stracciatella cheese and parmesan biscuit crumble		Homemade agnolotti filled with slow cooked duck, parmigiano reggiano foam sauce, lemon butter, veal jus and rosemary powder	
Maltagliati	35	Risotto	39
Homemade handkerchief pasta with beef and pork ragu		Risotto with Moloolaba prawns (A), cooked with bisque reduction and topped with pistachio crumble	

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MEAT AND FISH

Coral Coast Barramundi (A) 44
Crispy skin pan-fried saltwater Barramundi served with grilled asparagus, saffron sauce and asparagus carpaccio

Manzo / GF 56
Full blood wagyu striploin MBS4+ (200g) with charred baby cos and melted Parmigiano Reggiano cheese

Gamberi (4pcs) / GF (A) 42
Roasted U8 butterflied Mooloolaba prawns with garlic butter and lemon gel

CONTORNI/SIDES

Patatine Fritte 14
Fries, the Italian way - with herb mayo

Rocket Salad 16
Rocket salad, 24+ months Parmesan cheese, pears, walnuts and balsamic glaze

Roasted Eggplant 20
Roasted eggplant, stracciatella cheese organic tomato puree and basil oil

Roasted Pumpkin 18
Roasted pumpkin, topped with honey dressing and toasted pumpkin seeds

BAMBINI/KIDS (up to 10YO)

Kids Napoli 16
Homemade gnocchi or handkerchief pasta with napoli sauce

Kids Bolognese 18
Homemade gnocchi or handkerchief pasta with pork and beef ragu

Kids Pizza Margherita 15

Kids Pizza Ham 18

Panzerotto 18
Ham and cheese deep-fried pizza pocket

PIZZE

ROSSE/RED BASE

Margherita	23	Amalfi	32
Napoli sauce, fior di latte cheese and basil		Napoli sauce, fior di latte cheese, garlic, parsley, chilli prawns (A) and 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		
Napoli sauce, fior di latte cheese, anchovies, capers, olives and oregano			
Capricciosa	30	Calzone (Inside-out folded pizza)	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	
Parma	32		
Napoli sauce, 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, truffle oil, mushrooms & rocket	
Mortadella	30	add Prosciutto di Parma 24 months	8
Fior di latte cheese, mortadella, stracciatella and pistachio		Bresaola	32
Rustica	32	Fior di latte cheese, wagyu bresaola, rocket, shaved parmesan and lemon zest	
Capsicum cream base, fior di latte cheese, mild salami, olives, whipped ricotta and parsley		Cindarella	32
4 Formaggi	32	Pumpkin cream, base, fior di latte cheese, prosciutto Parma and stracciatella	
Honey, walnut, fior di latte cheese, gorgonzola, parmesan cheese & taleggio			
Housemade GF base available	5		

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DOLCI

A sweet ending to your Sopra experience.

Sopramisu 18

Our signature take on the classic tiramisu

Cheesecake 19

Housemade strawberry cheesecake,
white chocolate and strawberry coulis

Pannacotta al Pistacchio 16

Deconstructed pannacotta, pistachio cream & crisp biscuit

Sgroppino al Limone 22

Lemon sorbet, prosecco and a splash of vodka

Affogato 18

Vanilla gelato, espresso and Frangelico liqueur

Calzone with Nutella or Pistachio 20

Pizza pocket filled with your choice of Nutella
or creamy pistachio spread. Choose your filling

Espresso Martini 22

Vodka, Kalhua and Trombetta Coffee

FORTIFIEDS WINES 60ml

Toblar Ramandolo, IT | 13

Pedro Ximénez, SP | 14