SOPRA

CUCINA & BAR

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

Salt & Rosemary Focaccia 16

Focaccia Sticks 8

Panzerotto 18
Ham and cheese deep-fried pizza pocket

CURED MEAT (50 g)

Prosciutto di Parma 24+ Months 20
Aged to perfection, this iconic Italian ham offers a delicate sweetness and rich flavor

Wagyu Bresaola 22
Air-dried beef with a delicate flavor and tender texture

Mortadella 16
Classic Italian pork cured meat with a smooth and savory taste

Salame Felino 18
Dry-cured mild salami with a bold and robust flavor profile

CHEESE SELECTION (50 g)

Pecorino Romano 16
Tangy and salty taste, made from sheep's milk

Gorgonzola 15
Iconic cow's milk blue cheese, tangy and lightly spicy

Taleggio 16
Creamy and rich cow's milk cheese

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

SNACKS

Oysters with Finger Lime Caviar (A) — 6 each

Polenta Carbonara — 8 each
Deepfried polenta, eggyolk, crispy guanciale, pecorino romano and black pepper

Bruschetta — 6 each
Housemade focaccia slice topped with whipped ricotta, sundried tomatoes and pistachio crumble

Supplì — 8 each
Fried pork and beef ragù rice ball stuffed with parmesan and mozzarella cheese

ENTRÉE

Tuna Crudo / GF (A) — 34
Raw A grade Moloolaba tuna carpaccio, orange segments, fried capers, lemon gel, ginger and lemon dressing

Capesante Scottate (3pcs) / GF (I) — 30
Seared Hokkaido scallops, celeriac puree, charred apricot and parsley powder

Vitello Tonnato / GF — 32
Poached veal, tuna mayo, red onion gel and black salt

Burrata / GF — 24
Creamy mozzarella served with organic tomato puree, basil EVOO & black salt

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PASTA & RISOTTO

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

Tagliolini — 42
Homemade black & white tagliolini with Frasers Isle spanner crab (A), prawn bisque (A), cream, chilli and cherry tomato

Gnocchi — 35
Homemade Gnocchi served with organic tomato sauce, topped with stracciatella cheese and parmesan biscuit crumble

Maltagliati — 36
Homemade handkerchief pasta with beef and pork ragu

Pappardelle — 39
Homemade pappardelle, mixed wild mushrooms, pecorino fondue, thyme, toasted pine nuts and truffle oil

Agnolotti — 43
Homemade agnolotti filled with slow cooked duck, parmigiano reggiano foam sauce, lemon butter, veal jus and rosemary powder

Risotto — 42
Risotto with Mooloolaba prawns (A), cooked with bisque reduction and topped with pistachio crumble

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MEAT AND FISH

Coral Coast Barramundi (A) 46
Crispy skin pan-fried saltwater Barramundi served with grilled asparagus, saffron sauce and asparagus carpaccio

Manzo / GF 58
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

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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

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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

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PIZZE

ROSSE/RED BASE

Margherita 24
Napoli sauce, fior di latte cheese and basil

Bufalina 26
Napoli sauce, Buffalo mozzarella and basil

Napoli 28
Napoli sauce, fior di latte cheese, anchovies, capers, olives and oregano

Capricciosa 32
Napoli sauce, fior di latte cheese, leg ham, artichokes, olives and mushrooms

Parma 34
Napoli sauce, prosciutto di Parma, rocket and Bufalo mozzarella

Amalfi 32
Napoli sauce, fior di latte cheese, garlic, parsley, chilli prawns (A) and lemon zest

Diavola 30
Napoli sauce, fior di latte cheese, hot salami, 'nduja and stracciatella

Calzone (Inside-out folded pizza) 30
Filled with fior di latte cheese, ham, sauteed mushrooms and napoli sauce

BIANCHE/WHITE BASE

Patate 28
Fior di latte cheese, taleggio, pancetta, rosemary potatoes

Mortadella 30
Fior di latte cheese, mortadella, stracciatella and pistachio

Rustica 32
Capsicum cream base, fior di latte cheese, mild salami, olives, whipped ricotta and parsley

4 Formaggi 32
Honey, walnut, fior di latte cheese, gorgonzola, parmesan cheese & taleggio

Housemade GF base available 5

Bosco 28
Fior di latte cheese, truffle paste, truffle oil, mushrooms & rocket
add Prosciutto di Parma 24 months 10

Bresaola 36
Fior di latte cheese, wagyu bresaola, rocket, shaved parmesan and lemon zest

Cindarella 34
Pumpkin cream, base, fior di latte cheese, prosciutto Parma and stracciatella

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SOPRA

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DOLCI

A sweet ending to your Sopra experience.

Sopramisu 19
Our signature take on the classic tiramisu

Cheesecake 20
Housemade strawberry cheesecake,
white chocolate and strawberry coulis

Pannacotta al Pistacchio 18
Deconstructed pannacotta, pistachio cream & crisp biscuit

Sgroppino al Limone 24
Lemon sorbet, prosecco and a splash of vodka

Affogato 20
Vanilla gelato, espresso and Frangelico liqueur

Calzone with Nutella or Pistachio 22
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 | **14**
Pedro Ximénez, SP | **16**