

BAR *Sophia*

WOODFIRED FLATBREAD 12

TZATZIKI - YOGHURT, CUCUMBER, DILL 13

TYROKAFTERI - SPICY FLORINA PEPPERS & FETA 15

TARAMA - WHIPPED COD ROE 15

OYSTER, SHALLOT VINEGAR 6EA

BUTTERFLIED KING PRAWN, TARAMA & THYME BUTTER 16EA

SAGANAKI FLATBREAD, HONEY, THYME 21

BAR SOPHIA HALOUMI, LEMON, PAPRIKA 22

SHEFTALIES - PORK MEATBALLS, MINT, MUSTARD 23

RAW YELLOWFIN TUNA, CAPERS, TOMATO, CHIVES 28

GRILLED CORNER INLET CALAMARI, LEMON, OREGANO 29

KALAMAKI - LODDON ESTATE CHICKEN SKEWER, ZUCCHINI, HUMMUS 29

PASTITSIO - ZITI PASTA, BEEF RAGU, BECHAMEL, KEFALOGRAVIERA 44

FISH OF THE DAY, SPRING GREENS, LEEK, LEMON MP

300G O'CONNOR RUMP CAP, WOODFIRE VEGETABLES 49

BRAISED OVERNIGHT LAMB, RETSINA, OREGANO, OLIVE OIL 58

ORGANIC GREEK SALAD 18

ROASTED POTATOES, OREGANO 17

GOAT'S MILK YOGHURT, WOODFIRE QUINCE 16

CINNAMON DOUGHNUT, WALNUT, SALTED CARAMEL 17

**MIDDAY MEZZE 49PP TUES TO SAT
12PM TO 3PM**

**CHEF'S CHOICE 79PP
MIN 4 GUESTS**



AT BAR SOPHIA, EVERY DISH IS PREPARED EXCLUSIVELY IN OUR WOOD FIRED OVEN, SMOKE AND SALT
ALL OUR SEAFOOD IS PROUDLY SOURCED FROM AUSTRALIAN WATERS

10% SURCHARGE APPLIES ON SUNDAYS & 15% SURCHARGE ON PUBLIC HOLIDAYS