



# SOLE

— RESTAURANT —



# MENU

SUNDAYS AT SOLE  
FROM 3PM

## DRINKS

SOLE SUNDAY COCKTAIL SPECIAL	\$15
TAP BEER	\$7
MOTLEY CRU PROSECCO	\$8
TAI TIRA SAV BLANC	\$8
STONEHORSE CHARDONNAY	\$8
SKILLOGALEE ROSE	\$8
HESKETH CAB SAV	\$8
STORM BAY PINOT NOIR	\$8

## FOOD

MARINATED OLIVES House marinated Mt Zero olives with toasted herbs & lemon	\$10
HOUSE BAKED LEMON & THYME FOCACCIA Freshly baked focaccia served with cultured butter	\$10
SMOKED SALMON RILLETTE (AUS) served w/ a selection of house made pickles & croutons	\$16
FRIED WHITEBAIT (AUS) w/ pimenton salt & traditional aioli	\$14
OVEN BAKED SCALLOPS (JAP) served w/ seaweed emulsion & fennel crumb	\$8e
SHOESTRING FRIES	\$10
WALDORF SALAD	\$12
TRADITIONAL FISH & CHIPS (NZ) Brouhaha Maleny Lager battered market fish, served with shoestring fries & homemade tartare sauce (GFO, DF, NCF) *grilled option available	\$26
COLD OYSTERS - Sunday Sole Special 1 dozen natural oysters	\$28
<ul style="list-style-type: none"> <li>Natural</li> <li>Apple &amp; Lemon Mignonette (GF, DF)</li> </ul>	\$5ea / 1/2 doz \$28 / 1 doz \$50
OVEN BAKED OYSTERS	
<ul style="list-style-type: none"> <li>Smoked coconut cream w/ fingerlime &amp; curry oil (GF)</li> <li>Kilpatrick w/ American bacon (DFO)</li> </ul>	\$6ea / 1/2 doz \$30 / 1 doz \$55
CHEESE PLATE 1PC \$14 / 2PC \$22 / 3PC \$32 artisanal cheese, lavosh, focaccia, quince paste & wine soaked fruits (GFO) please ask your friendly waiter for todays selection	
DARK CHOCOLATE MOUSSE (GF)	\$18
BLOOD ORANGE CREMA CATALANA (GF)	\$16