

S  L E N N E

RESTAURANT & BAR

---

Starters

**Coffin Bay Oysters** — \$36 / \$66 (DF / GF / PL)

*Pristine South Australian oysters, served chilled with a crisp mignonette and lemon for a clean, ocean-fresh start*

**Garlic Flat Bread** — \$12 (V)

*Soft, warm flatbread brushed with garlic butter - perfect for sharing or pairing with dips. Add cheese for a golden, melty upgrade*

**Warm Spanish Olives** — \$10 (DF / VG / V / GF / PL)

*Marinated Mediterranean Olives, warmed and tossed with a touch of spice - simple, earthy and satisfying*

**Corn Chips Trio** — \$16 (V / GF)

*A vibrant trio of Avocado Smash, Romesco and White Bean & Feta Puree dips with crisp corn chips - zesty, smoky and creamy with every bite*

**Butter Focaccia** — \$10 (V)

*House baked focaccia served warm with rich cultured butter and a nutty, aromatic finish*

---

Tapas

**Burrata** — \$22 (V / GFO)

*Creamy burrata meets fresh tomato and herbs for a light, elegant share plate*

**Cheese or Chorizo Empanada** — \$22 (V)

*Golden pastry filled with spiced chorizo and cheese, served with a touch of truffle and green herb brightness*

**Skull Island King Prawns (3pc)** — \$29 (GF)

*Chargrilled prawns kissed by the flame and finished with garlic butter and lime*

**Kingfish Ceviche** — \$24 (DF / GF / PL)

*Fresh and zesty - citrus, spice and ocean-bright kingfish in perfect harmony*

**Crispy Fried Calamari** — \$22 (DF / GF)

*Tender calamari lightly fried until golden, paired with a house spiced aioli*

**Lobster & Prawn Brioche (2pc)** — \$26

*Sweet lobster and prawn on buttery brioche, layered with citrus and herbs for a fresh coastal bite*

**Fried Haloumi** — \$20 (V / GF)

*Golden haloumi drizzled with a hint of agave for that perfect salty sweet finish*

**Jalapeno Poppers** — \$16 (V)

*Crispy, creamy and just the right amount of heat - a playful crowd favourite*

**Popcorn Chicken** — \$16 (DF)

*Bite sized golden chicken tossed with hot honey ranch - addictive and shareable*

**Charcuterie Board** — \$65

*A generous grazing spread of premium cured meats, artisan condiments and house made accompaniments*

---

Salads

**Jamon Iberico** — \$20 (GF/N)

*A fresh and luxurious mix of creamy burrata and aged jamon, balanced with nutty crunch and bright garden greens*

**Sol Caesar** — \$22 (V)

*A bold take on a classic - crisp lettuce, creamy dressing and rich Manchego with tender marinated chicken*

**Green Goddess** — \$18 (DF/V/VG/GF/PL)

*A vibrant, wholesome salad layered with crunch, freshness and a creamy green goddess touch*

---

Tacos (3pc)

**Crispy Fish Taco** — \$24 (DF/GFO)

*Market fresh fish with smoky depth, layered with avocado salsa, pickles and a black garlic mayo*

**Wagyu Beef Short Rib** — \$24 (DF/GFO)

*Tender Wagyu short rib topped with spiced aioli and crisp onions for a satisfying bite*

**Solenne Fried Chicken** — \$24 (GFO)

*Crunchy chicken glazed in hot honey and paired with cool slaw - a perfect sweet-meets-spice taco*

---

Between  
Breads

**Cheesy Beef Smash Burger** — \$21 (GFO)

*Classic comfort done right: juicy smashed beef, melted cheese and crisp lettuce in a buttery bun. Served with our signature chips*

**Barbacoa Steak Sandwich (Wagyu Rump MBS3+)** — \$25 (GFO)

*Rich Wagyu steak stacked high with smoky chipotle and crunchy onion rings or chips for an indulgent bite*

**Solenne Fried Chicken Burger** — \$21

*Spicy, crispy and irresistible - fried chicken with creamy mayo and a tangy kick. Served with our signature chips*

---

Mains

**Rib Eye 300g** — \$57 (GF / DFO)

*A rich, flame-grilled rib eye served with house Vaquero butter and classic accompaniments for a truly satisfying main*

**Market Fish** — \$38 (DFO / GFO)

*Fresh, seasonal catch prepared daily - light, bright and perfectly balanced to highlight coastal flavours*

**Crumbed Chicken Breast** — \$28

*Golden-fried chicken with a crisp coating and juicy centre, served with our signature chips and fresh greens*

**Chilli Tomato Lobster & King Prawn Linguine** — \$36 (DFO / GFO)

*A bold and flavourful pasta with sweet lobster and prawn tossed through spicy tomato passata and nutty breadcrumbs*

---

Signature  
Dishes

All dishes served Tableside - Each dish comes with Two (2) Sides

**18 Hour Lamb Shoulder (Birria)** — \$135 (GFO / DF)

*Fall apart lamb slow-braised to perfection, served tableside with a rich, smoky romesco for sharing*

**1.2kg Wagyu Striploin 6+** — \$245 (GF / DF)

*A show-stopping centrepiece - premium Wagyu, charred and carved at the table with bold, herbaceous flavour*

**Berkshire Pork Belly (Pibil)** — \$105 (GFO / DF)

*Tender pork belly slow-cooked until buttery, paired with house mole and warm tortillas for the perfect wrap*

**Whole Smoked Roast Chicken (Butterfield)** — \$70 (GF)

*Juicy, fragrant roast chicken with crisp skin and rich jus - designed for sharing around the table*

**Meat & Seafood Platter** — \$160

*A generous feast of land and sea - a rotating showcase of Solenne's finest meats, seafood and sides*

---

Pizza

**Margherita** — \$20 (V/GF)

*A timeless favourite - simple, fragrant and full of classic Italian comfort*

**Pepperoni and Chorizo** — \$22 (GF)

*Smoky, spicy and sweet - layered flavours that hit all the right notes*

**Four Cheese** — \$22 (GF)

*A creamy, melt in your mouth blend for true cheese lovers*

**Tropic Thunder** — \$22 (GF)

*A bold balance of sweet and savoury - bright pineapple with crisp bacon and rich mozzarella*

**Meat Eater** — \$24 (GF)

*A hearty, smoky celebration of meat, spice and molten cheese*

**Truffle Mushroom** — \$22 (V/GF)

*Earthy and indulgent - truffle infused richness with melted cheese and forest mushroom depth*

---

Sides

**Beef Fat Potatoes** — \$12 (DF/GF/PL)

*Crispy, golden potatoes roasted in rich beef fat - perfectly seasoned indulgence*

**Buttery Mash** — \$12 (V/GF)

*Smooth and creamy with a touch of butter - the ultimate comfort side*

**Steak Cut Chips (Tajin)** — \$12 (DF/V)

*Thick-cut, golden and lightly dusted with Tajin for a subtle kick  
Add truffle Mayo & Manchego \$5*

**Charred Broccolini** — \$16 (DF/V/GF)

*Smoky greens with a tangy twist and nutty crunch - fresh, vibrant and wholesome*

**Mexican Rice** — \$10 (DF/V/VG/GF)

*Fragrant, spiced rice with a hint of warmth - a classic companion to any main*

---

Kids

**Popcorn Chicken & Chips — \$12**

*Crispy chicken bites and golden chips - a kid approved classic*

**Linguine Rose & Parmesan — \$12 (DF / GF)**

*Silky pasta in a creamy tomato sauce topped with grated Parmesan*

**Ham & Cheese Pizza — \$12**

*Simple and satisfying - a cheesy favourite made just for little diners*

**Cheeseburger Slider & Chips — \$12**

*Mini beef burger with cheese and sauce, served with chips for little hands*

**Crisp Battered Fish Bites — \$12 (DF)**

*Mini fish pieces served with chips and sauce*

---

Desserts

**Tres Leche Cheesecake** — \$18 (V)

*Velvety cheesecake soaked in sweet milk and topped with golden crunch*

**Flaming Bunuelo (Doughnuts)** — \$20 (V/N)

*Hot, golden doughnuts theatrically finished tableside - a sweet and spicy finale*

**Cheese Trolley** — \$20 (V/GF/N)

*A curated selection of cheeses served with sweet and savoury accompaniments*

**Gelato** — \$12 (DFO/V/VG/GF)

*Rotating seasonal flavours - light, refreshing and perfectly indulgent*

**Affogato** — \$16 (V/GF)

*Velvety vanilla ice cream drowned in a shot of rich espresso - a simple Italian indulgence that bridges dessert and coffee in one elegant pour*

---

All Day  
Menu

**Corn Chips Trio** — \$16 (V/GF)

*A vibrant trio of Avocado Smash, Romesco and White Bean & Feta Puree dips with crisp corn chips - zesty, smoky and creamy with every bite*

**Crispy Fried Calamari** — \$22 (DF/GF)

*Tender calamari lightly fried until golden, paired with a house spiced aioli*

**Burrata** — \$22 (V/GFO)

*Creamy burrata meets fresh tomato and herbs for a light, elegant share plate*

**Popcorn Chicken** — \$16

*Bite sized golden chicken with hot honey ranch for dipping - addictive!*

**Steak Cut Chips (Tajin)** — \$12 (DFO/V)

*Thick-cut, golden and lightly dusted with Tajin for a subtle kick*

**Cheesy Beef Smash Burger** — \$21 (GFO)

*Classic comfort done right: juicy smashed beef, melted cheese and crisp lettuce in a buttery bun. Served with our signature chips*

**Barbacoa Steak Sandwich (Wagyu Rump MBS3+)** — \$23 (GFO)

*Rich Wagyu steak stacked high with smoky chipotle and crunchy onion rings & chips for an indulgent bite*

**Solenne Fried Chicken Burger** — \$21

*Spicy, crispy and irresistible - fried chicken with creamy pepper mayo and a tangy kick. Served with our signature chips*

**Lobster & Prawn Brioche (2pc)** — \$25

*Sweet lobster and prawn on buttery brioche, layered with citrus and herbs*

**Margherita Pizza** — \$20 (V/GF)

*A timeless favourite - simple, fragrant and full of classic Italian comfort*

**Pepperoni and Chorizo Pizza** — \$22 (GF)

*Smoky, spicy and sweet - layered flavours that hit all the right notes*

**Four Cheese Pizza** — \$22 (GF)

*A creamy, melt in your mouth blend for true cheese lovers*

**Tropic Thunder Pizza** — \$22 (GF)

*A bold balance of sweet and savoury - pineapple with bacon and rich mozzarella*

**Meat Eater Pizza** — \$24 (GF)

*A hearty, smoky celebration of meat, spice and molten cheese*

**Truffle Mushroom Pizza** — \$22 (V/GF)

*Earthy and indulgent - truffle infused richness with melted cheese and forest mushroom depth*

S  L E N N E

RESTAURANT & BAR

S  L E N N E

RESTAURANT & BAR

---

Cocktails

**Ultra Violet** — \$21

*Lavender infused vodka, green batch, blue berry, lychee*

**The Beachcomber** — \$20

*Lord Byron Spiced Rum, Scylla Banana Liqueur, Pineapple, Lime, Falernum, Bitters*

**Scylla Salty Dog** — \$19

*Scylla Wild Tides Gin, Wolf Lane Grapefruit Aperitif, Lime, Soda*

**Margarita (Varieties)** — \$20

*Strawberry Coconut, Coconut Lychee, Pineapple Passionfruit, Tequila, Cointreau*

**Falling Blossom** — \$19

*Vodka, St-Germain, Lemon, Sugar, Rose Tea*

**Tiki Time** — \$19

*Jamaican Gold Rum, Disaronno, Tropical Fruits*

**Passionfruit Martini** — \$19

*Vodka, Passionfruit, Lemon, Pineapple*

**Lychee Martini** — \$19

*Vodka, Lychee*

**Espresso Martini** — \$19

*Vodka, Coffee Liqueur*

**Dew Drops** — \$21

*White Rum, Midori, Honeydew, Lemon*

**Green Batch Spritz** — \$17

*Green batch liqueur, Prosecco, soda*

**Saute Limoncello Spritz** — \$17

*Salute liqueur, Prosecco, soda*

**Scylla Raspberry Spritz** — \$17

*Scylla raspberry liqueur, Prosecco, soda*

Yes we do classic cocktails; just ask one of our friendly staff

---

Mocktails

**Passionfruit Punch** — \$14

*Orange juice, pineapple juice, vanilla, passion fruit*

**Blueberry Back Up** — \$14

*Blue berry syrup, pea flower, lemon juice, pineapple juice*

**Apple Lay Back** — \$14

*Apple juice, green apple syrup, lemon juice*

**Lychee paradise** — \$14

*Lychee juice, pineapple juice, lemon juice*

**Strawberry kisses** — \$14

*Strawberry puree, vanilla*

---

Bubbles

**Juice Prosecco**— \$12 / \$80

**Gremillet Brut** — \$26 / \$120

**Moet Brut** — \$130 bottle

**Dom Perignon** — \$190 bottle

---

White Wine

**Manyara Pinot Grigio**— \$12 / \$60

*Adelaide Hills, South Australia*

**Moselini Sauvignon Blanc** — \$13.5 / \$65

*Mornington Peninsula, Victoria*

**Bass River Chardonnay** — \$17 / \$82

*Gippsland, Victoria*

**Dukes Riesling** — \$14.5 / \$69

*Frankland River, Western Australia*

**Intrepidus Chenin Blanc** — \$16 / \$75

*Southern New South Wales*

**LS Merchants 'Estate' Chardonnay** — \$100 / bottle

*Churchview Estate, Western Australia*

**Matt Connell Pinot Gris** — \$80 / bottle

*Central Otago, New Zealand*

---

Red Wine

**Bass River 'River Block' Pinot Noir** — \$19 / \$89

*Gippsland, Victoria*

**Vinemind Shiraz & Friends** — \$14 / \$68

*Clare Valley, South Australia*

**LS Merchants Hoi Paloi Chilled Red** — \$15.5 / \$65

*Churchview Estate, Western Australia*

**Heathvale Cabernet Sauvignon** — \$13 / \$65

*Barossa Valley, Victoria*

**Rush Wines Pinot Noir** — \$120 / bottle  
*Tasmania*

**Torbeck The Struie Shiraz** — \$110 / bottle  
*Barossa Valley, Victoria*

**Amato Vino Cabernet Sauvignon** — \$115 / bottle  
*Margaret River, Western Australia*

**Brackenwood Gamay** — \$110 / bottle  
*Adelaide Hills, South Australia*

---

Rose

**Juice Sangiovese Rose** — \$12 / \$60  
*Country New South Wales*

**Whispering Angel** — \$75 / bottle  
*Cotes de Provence, France*

---

Tequila      **Cazadores** — \$10  
                 **Don Julio** — \$14  
                 **Patron Silver** — \$18  
                 **Don Julio 1942** — \$45

---

Vodka        **Scylla** — \$10  
                 **Belvedere** — \$14

---

Gin            **Tanqueray** — \$10  
                 **Hendricks** — \$14  
                 **Archie Rose Signature** — \$16

---

Rum          **Bacardi White** — \$10  
                 **Kraken Spiced** — \$14  
                 **Ron Zacappa 23** — \$18  
                 **Ron Zacappa XO** — \$35

---

Whisky      **Johnny Red** — \$10  
                 **Canadian Club** — \$12  
                 **Jameson** — \$12

**Talisker 10** — \$12

**Lagavulin** — \$24

**Ardberg** — \$32

---

Hennessy

**Hennessy VS** — \$12

**Hennessy VSOP** — \$16

---

Bourbon

**Jim Beam** — \$10

**Jack Daniels** — \$12

**Makers Mark** — \$14

**Woodford Reserve** — \$18

**Basil Hayden** — \$23

---

Liqueurs

**Alize** — \$11

**Baileys** — \$11

**Campari** — \$10

**Malibu Midori** — \$11

**Southern Comfort** — \$11

**Disaronno** — \$12

**Jagermeister** — \$11

**Chambord** — \$11

**Fireball** — \$12

**Scylla Passionfruit / Raspberry / Lychee** — \$11

---

Beer (On Tap) **Stone and Wood** — \$14

**Kirin Hyoketsu** — \$13

**150 Lashes** — \$12

**Hahn SuperDry** — \$11

**Tooheys New** — \$10

**Guinness** — \$11

---

Beer (Bottles) **Corona** — \$9

**James Squire Ginger Beer** — \$11

**Kirin Ichiban** — \$12

---

Soft Drinks **Coke** — \$5

**Sprite** — \$5

**Ginger Ale** — \$5

**Squash** — \$5

**Soda Water** — \$5

**Tonic Water** — \$5

**Red Bull** — \$9

---

Coffee

**Espresso** — \$4.5

**Long Black** — \$5/\$6

**Latte / Flat White / Cappuccino** — \$5/\$6

**Extra Shot / Decaf** — \$0.5

**Lactose Free / Soy / Almond / Oat** — \$1

S  L E N N E  
RESTAURANT & BAR