



SOLANA

Restaurant & Bar

ENTRÉE

GARLIC FOCACCIA (V) (GF OPT) 17
Add: Prosciutto + 7 || Stracciatella + 8

BRUSCHETTA (V) 9
Toasted sourdough topped with smoky fior di latte, fresh tomatoes, house salsa verde, basil and EVOO.

CALAMARI (GF OPTION) 24
Flash-fried calamari served with nduja aioli.

RAGÙ ARANCINI 18
Traditional ragù-filled risotto balls, hand-crumbed and fried golden. Served with parmesan and rich sugo.

MUSSELS (GF OPTION) 27
Steamed mussels in a spiced passata broth with garlic, white wine, fresh chilli and toasted sourdough.

MEATBALLS 19
Hand-rolled beef and pork meatballs baked in the woodfired oven. Served in rich Tomato sauce with Grana Padano, fresh basil and toasted sourdough.

SALUMI BOARD (GF) (SERVES 2) 32
Chef's selection of cured cold cuts and pickles. Add Garlic Focaccia + 10

CEVICHE SCALLOPS (GF) 29
Fresh scallops lightly cured in Peruvian-style tiger's milk with chilli, herbs, cucumber and Spanish onion. Garnished with salmon roe.

CHICKEN CAESAR SALAD (GF OPTION) 28
Crisp cos lettuce with silky parmesan-anchovy dressing, grilled chicken, crispy pancetta, croutons, shaved Parmigiano Reggiano and a soft poached egg.

KIDS MENU

KIDS MARGHERITA 18

KIDS HAWAIIAN 18

KIDS NUGGETS & FRIES 16

KIDS CALAMARI & FRIES 18

KIDS PENNE CARBONARA 18

KIDS PENNE BOLOGNESE 18

PASTA

PACCHERI NORMA 29
Eggplant cooked in rich Tomato sauce with fior di latte, chilli, garlic, basil and EVOO.

SPAGHETTI CARBONARA 29
Guanciale, pancetta, pecorino, egg yolk and cream.

SEAFOOD LINGUINE 39
Linguine with king prawns, mussels, calamari and clams in Napoli, white wine, garlic and chilli.

RISOTTO OF THE DAY – ASK YOUR WAITER

PACCHERI LAMB RAGÙ 34
Large tubular pasta tossed with slow-braised lamb shoulder in tomato, red wine and rosemary, finished with parmesan and toasted breadcrumbs.

GNOCCHI PESTO PRIMAVERA (V) 31
Pan-fried gnocchi with basil pesto, baby spinach, cherry tomatoes and zucchini. Topped with stracciatella and toasted pine nuts.

PAPPARDELLE BOLOGNESE 29
Hand-cut pappardelle ribbons with traditional pork and beef ragù.

SPAGHETTI GAMBERI 34
Spaghetti tossed with king prawns, cherry tomatoes, white wine and garlic. Garnished with zucchini ribbons.

SIDES

POTATO WEDGES 14
With sour cream & sweet chilli.

FRENCH FRIES 12
With tomato sauce & nduja aioli.

SILKY MASHED POTATOES 14

BROCCOLINI 16
With garlic, chilli, anchovies, Sicilian olives and toasted breadcrumbs.

ROCKET & PEAR SALAD 19
Rocket, pear, Grana Padano, citrus dressing, walnuts and balsamic glaze.

CAPRESE 21
Fior di latte, tomatoes, basil, balsamic glaze & EVOO.

MAINS

SCOTCH FILLET 300G MB4+ 29

WAGYU RUMP 270G MB9+ 48

T-BONE 500G BLACK ANGUS GRASS FED 68

TOMAHAWK 1-1.2KG MB3+ 140

All steaks served with your choice of 1 side and 1 sauce. Tomahawk with 2 sides and 2 sauces.

SIDES: Mash, Fries, Salad

SAUCES: Mushroom Jus, Pepper Jus, Bordelaise, Garlic Butter, Hot English Mustard

Additional Side + 7 | Extra Sauce + 5

Add Surf & Turf (creamy garlic prawns & scallops) + 12 (Tomahawk + 20)

CHICKEN PARMIGIANA 34
Panko-crumbed free-range chicken breast topped with double-smoked ham, mozzarella and Tomato sauce. Served with fries and salad.

BBQ PORK RIBS (GF OPTION)
Half Rack – 52 | Full Rack – 72
BBQ ribs with house-made marinade, served with fries and salad.

CHICKEN SCALOPINE (GF OPTION) 38
Pan-seared chicken tenderloins with wild mushroom sauce, served on truffle mash and wilted spinach.

VEAL SALTIMBOCA (GF OPTION) 44
Prosciutto and sage-wrapped veal medallions with silky mashed potatoes, spinach and a lemon-caper white wine jus.

FISH OF THE DAY M/P

PIZZA

FUNGAIOLO (V) 28
Fior di latte, truffle base, porcini, wild mushrooms, rosemary and thyme.

PATATE E PANCETTA 27
Fior di latte, garlic base, pancetta, potato, caramelised onion and rosemary.

CHICKEN & PESTO BIANCA 28
Smoked fior di latte, pesto base, wood-roasted chicken, Spanish onion, semi-dried tomatoes, basil and toasted pine nuts.

ORTOLANA (V) 27
Fior di latte, tomato sauce, roasted capsicum, eggplant, zucchini, olives, onion and basil.

MARGHERITA (V) 24
Fior di latte, tomato sauce, basil. Add Prosciutto + 7

CAPRICCIOSA 27
Fior di latte, tomato sauce, artichoke, olives, double-smoked ham and mushrooms.

SEAFOOD 34
Fior di latte, tomato sauce, topped with pan-seared mussels, prawns, calamari, clams, chilli and rocket.

MEAT LOVERS 29
Fior di latte, tomato sauce, double-smoked ham, pancetta, hot salami and pork & fennel sausage.

DIAVOLA 27
Fior di latte, tomato sauce, hot salami, olives, cayenne pepper and nduja.

HAWAIIAN 27
Fior di latte, tomato sauce, double-smoked ham and pineapple.

PIZZA SOLANA 36
Fior di latte, tomato sauce, mushrooms, topped with rocket, San Daniele prosciutto and stracciatella.

Desserts

CHOCOLATE MOUSSE 18

Airy dark chocolate mousse with fresh berries, orange zest and almond biscotti.

BISCOFF CHEESECAKE 18

Velvety cheesecake over Biscoff crumb, finished with warm Biscoff sauce and Biscoff cookies.

TIRAMISU 18

Espresso-soaked ladyfingers, mascarpone cream and dark cocoa.

VANILLA CRÈME BRÛLÉE 18

Silky vanilla custard with caramelised sugar crust and vanilla bean ice cream.

NUTELLA PIZZETTA 18

Golden doughnut-style pizzetta with warm Nutella, fresh strawberries and vanilla bean ice cream.

ICE CREAM (2 SCOOPS) 10

Strawberry | Pistachio | Lemon | Mango

AFFOGATO Kahlua | Frangelico | Baileys 18

Your choice of liqueur and black coffee, served over vanilla bean ice cream.

Dessert cocktails

MARTINI AL PISTACCCIO È CARMELLO 23
Caramel sauce, kahlua, butterscotch snapps, chocolate liquor and pistachio.

LEMON GELATO 21
served with prosecco and lemon gelato.

Apertifs, Digestif & Fortified Wine 30ML

PENFOLDS GRANFATHER 16

GALWAY PIPE 12

AMARO MONTENEGRO 12

AMARO AVERNA SICILIANO 12

LIMONCELLO, VILLA MASSA 12

GRAPPA NONINO 16

GRAPPA PIAVE 14

AMARETTO, DISARONNO 14

VECCHIO AMARO DEL CAPO 12

TAIT LIQUID GOLD FORTIFIED FRONTI 500ml, Barossa Valley, SA 58

Cognac 30ML

Martell Blue Swift VSOP 18

Remy Martin VSOP 16

Cocktails

Signature

- Vespera Violetta** 25
Lychee blossom and elderflower meet crisp citrus, veiled beneath a shiraz dusk. Silky, fragrant and crowned with ethereal foam
- Fire & Spice** 23
Fireball whisky shaken with fresh apple juice, ginger and smooth vanilla liqueur, delicately seasoned with salt and cracked pepper. Served over ice
- Dragon fruit Love** 24
Grey Goose vodka, Cointreau, elderflower liquor, fresh pressed lime topped with soda
- FIOR DI SERA** 27
Floral pea flower infused gin with plum, Alizé and fresh citrus — smooth, aromatic and softly tropical
- Mango Amore Sour** 23
Mango-infused sour crafted with Amaretto, fresh pressed lime and simple syrup, enriched with bitters and egg white for a silky, velvety finish
- Caramello Crush** 26
Cranberry and lemon with vanilla vodka, Frangelico, and caramel, topped with sparkling lemonade. Fruity, creamy, and lightly toasted
- Strawberry and Peach Mojito** 23
Havana white rum, grenadine, strawberry and peach liquor, fresh pressed lime topped with soda

Cocktails

Classic

- Spiced Rum Mojito** 21
Spiced rum, ginger beer, simple syrup, fresh pressed lime, mint and ice
- Amaretto Sour** 22
Amaretto, egg white, fresh pressed lime, simple syrup, bitters, maraschino cherries and ice
- Aperol or Limoncello or Hugo Spritz** 21
Prosecco, aperol, soda, orange slice and ice
- Espresso Martini** 24
Kahlua, vanilla vodka, espresso & simple syrup
- Martini** 21
Gin, dry vermouth and olive
- Long Island Iced Tea** 26
Bacardi, vodka, gin, tequila, triple sec, palm sugar, fresh lime and cola
- Negroni** 23
Gin, vermouth rossa, campari, orange and ice
- Cosmopolitan** 22
Vodka, cointreau, cranberry juice, fresh pressed lime and orange
- Strawberry Daquiri** 23
Rubis, coconut rum, strawberries, lime, ice & sugar syrup
- Pina Colada** 22
White rum, coconut cream, pineapple juice, pineapple, maraschino cherries and ice

Mocktails

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| Tropical Picante | 17 |
| <i>Golden mango and fresh apple meet lime and soft pepper spice, softly rimmed with tajín</i> | |
| Tropical Fruit Punch | 15 |
| <i>Passion fruit puree, mint, lemon grass, orange juice, sparkling water, grenadine and ice</i> | |
| Virgin Mojito | 15 |
| <i>Fresh pressed lime, fresh mint, simple syrup, soda and ice</i> | |
| Virgin Pina Colada | 17 |
| <i>Pineapple juice, coconut cream, palm sugar, maraschino cherries and ice</i> | |
| Virgin Caramello Crush | 20 |
| <i>Cranberry juice with citrus vanilla, hazelnut, and caramel, finished with sparkling lemonade</i> | |

Beers and Ciders

On tap

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| <i>Peroni Nastro</i> | 13 |
| <i>Asahi Superdry</i> | 12 |
| <i>Carlton Draught</i> | 11 |

Bottles

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| <i>Corona</i> | 12 |
| <i>Peroni Light</i> | 10 |
| <i>Crown Lager</i> | 12 |

Cider

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| <i>Apple Cider</i> | 12 |
| <i>Pear Cider</i> | 12 |

Spirits, Apertifs & Digestif

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| <i>Glenfiddich 12YO</i> | 15 |
| <i>Glenfiddich 18YO</i> | 20 |
| <i>Chivas Regal 18YO</i> | 19 |
| <i>Macallan 12YO</i> | 18 |
| <i>Ink Gin</i> | 16 |
| <i>Hendricks Gin</i> | 16 |
| <i>Grey Goose Vodka</i> | 16 |
| <i>Belvedere Pure Vodka</i> | 16 |
| <i>Gentleman Jack</i> | 15 |
| <i>Patron Tequila</i> | 16 |
| <i>Kraken Black Spiced Rum</i> | 15 |
| <i>Grappa Nonnino</i> | 18 |
| <i>Grappa Piave</i> | 15 |
| <i>Amaro Montenegro</i> | 13 |
| <i>Fireball</i> | 13 |
| <i>Amaro Averna Siciliano</i> | 12 |
| <i>Limoncello Villa Massa</i> | 12 |

Non-Alcoholic Beverages

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| Glass of soft drink | 6 |
| Lemon Lime Bitters | 8 |
| Chinotto, Aranciata Rossa, Limonata | 6.5 |
| Sparkling Mineral Water 750ml | 10 |
| Still Mineral Water 750ml | 10 |
| Cold Pressed Apple | 8 |
| Cold Pressed Orange | 8 |
| Milkshakes <i>Chocolate, Strawberry, Vanilla, Caramel</i> | 10 |
| Iced Coffee and Iced Chocolate | 12 |

Wine by the Glass

Sparkling

Santa & D'Sas Prosecco 13
King Valley, VIC

White

Stella Bella Sauvignon Blanc 14
Margaret River, WA

Astoria Pinot Grigio 15
Veneto, ITALY

Rockcliffe Third Reef Riesling 13
Great Southern, WA

Hungerford Hill Dalwood Vineyard Chardonnay 16
Hunter Valley, NSW

Rosé

Dols Rose Yarra Valley, VIC 13

Sweet

Astoria Fashion Victim Moscato *Veneto, ITALY* 14

Red

Thorn-Clarke Shotfire 16
Shiraz Barossa Valley, SA

Stumpy Gully Pinot Noir 15
Mornington Peninsula, VIC

Quercerto Sangiovese Toscana 13
Toscana, ITALY

Collefrisio Montepulciano d'Abruzzo 14
Abruzzo, ITALY

Wine by the Bottle

Sparkling

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| Santa & D'Sas Prosecco <i>King Valley, VIC</i> | 55 |
| Hungerford Hill Fish Cage Sparkling Chardonnay <i>Hunter Valley, NSW</i> | 56 |
| Astoria Velere Prosecco Rosé <i>Veneto, ITALY</i> | 62 |

Rosé

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| Dols Rose <i>Yarra Valley, VIC</i> | 55 |
| Bertani Bertarose Rosato <i>Veneto, ITALY</i> | 72 |

Sweet

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| Astoria Fashion Victim Moscato <i>Veneto, ITALY</i> | 62 |
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White

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| Astrolabe Sauvignon Blanc <i>Marlborough, NZ</i> | 72 |
| Stella Bella Sauvignon Blanc <i>Margaret River, WA</i> | 66 |
| St Michael Pinot Grigio <i>Alto Adige, ITALY</i> | 82 |
| Astoria Pinot Grigio <i>Veneto, ITALY</i> | 65 |
| Rockcliffe Third Reef Riesling <i>Great Southern, WA</i> | 62 |
| Hungerford Hill Dalwood Vineyard Chardonnay <i>Hunter Valley, NSW</i> | 74 |
| Glen Garvald Chardonnay <i>Yarra Valley, VIC</i> | 86 |
| Stella Bella Chardonnay <i>Margaret River, WA</i> | 82 |
| La Gita Arneis <i>McLaren Vale, SA</i> | 58 |
| Tenuta Scutto Fiano di Avellino <i>Campania, ITALY</i> | 85 |
| Bertani Sereole Soave <i>Veneto, ITALY</i> | 82 |
| Donnafugata Anthilia Bianco <i>Sicilia, ITALY</i> | 84 |
| Collefrisio Vignaquadra Pecorino <i>Abruzzo, ITALY</i> | 76 |
| Edouard Delaunay Septembre Bourgogne <i>Chardonnay</i> <i>Bungundy, FRANCE</i> | 110 |
| Argiolas Costamolino Vermentino di Sardegna <i>Sardegna, ITALY</i> | 88 |

Red

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| Thorn-Clarke Shotfire | 72 |
| <i>Shiraz Barossa Valley, SA</i> | |
| Tait Basket Press Shiraz | 110 |
| <i>Barossa Valley, SA</i> | |
| Hungerford Hill Shiraz | 72 |
| <i>Hunter Valley, NSW</i> | |
| Stumpy Gully Pinot Noir | 68 |
| <i>Mornington Peninsula, VIC</i> | |
| Dols Pinot Noir | 64 |
| <i>Yarra Valley, VIC</i> | |
| St Michael Eppan Pinot Noir | 98 |
| <i>Alto Adige, ITALY</i> | |
| Stella Bella Cabernet Sauvignon | 82 |
| <i>Margaret River, WA</i> | |
| Quercerto Sangiovese Toscana | 56 |
| <i>Toscana, ITALY</i> | |
| ...Ish Sangiovese | 58 |
| <i>King Valley, VIC</i> | |
| Villa Trasqua Chianti Classico | 88 |
| <i>Toscana, ITALY</i> | |
| Collefrisio Montepulciano d'Abruzzo | 62 |
| <i>Abruzzo, ITALY</i> | |
| Cascina Chicco Langhe Nebbiolo | 92 |
| <i>Piemonte, ITALY</i> | |
| Varvaglione Papale Primitivo di Manduria | 140 |
| <i>Puglia, ITALY</i> | |
| Fondo Antico Nero d'Avola | 68 |
| <i>Sicilia, ITALY</i> | |
| Zerella Home Block Shiraz | 120 |
| <i>McLaren Vale, SA</i> | |