Pizza Bread (10")

GARLIC (V)	$12.5
CHEESY GARLIC (mozzarella) (V)	$14.5
HERB (V)	$12.5
PESTO & PARMESAN (V)	$14.5
GARLIC & MOZZARELLA DI BUFALA	$17.9
GLUTEN FREE PIZZA BASE (11") Add	$6.5

Enhance it with....

CHERRY TOMATOES	$2.5
ANCHOVIES	$3.5
SHAVED PARMESAN	$3
PROSCIUTTO DI PARMA -18 MONTHS (AFTER BAKE)	$7

SoLita PIZZERIA & PASTA BAR

Starters / Share Plates

ANTIPASTO (serves 3-4) $39
Prosciutto Di Parma (18 mths), mild pancetta, mortadella, cacciatore, Grana Padano, Asiago, Burrata, & pecorino Romano DOP (24 mths), mixed olives, marinated white anchovies, house made giardiniera & warm focaccia bread

ADD Sicilian anchovy fillets (90gm jar) +$12.9

BRUSCHETTA (VEGAN) $15.9
Charred Italian bread, cherry truss tomatoes, EVOO, oregano, basil, balsamic glaze

ADD buffalo milk mozzarella +$4.5

PEPPERS & POTATOES (GF/O) (VEGAN) (V) $16.9
Traditional Calabrese dish ("Pipi e patati") of red capsicums, basil & potatoes, pan fried in a generous amount of extra virgin olive oil, served on charred Italian bread (gluten free bread available add $4)

ARANCINI SICILIANI $21.9
Carnaroli risotto balls with shaved veal, tomato, peas & mozzarella, deep fried & served on a tomato salsa with shaved parmesan & aioli (7 pieces)

CALAMARI FRITTI $21.9
Local tenderised calamari, lightly shaken through seasoned flour, flash fried & served with a salsa verde mayo

CROCCETTE DI BACCALA $24.9
Baccala (salted cod) croquettes, mixed with potato & leek, deep fried & served with a spicy n'duja dipping sauce, grated parmesan (5 pieces)

EGGPLANT PARMIGIANA (V) (GF) $24.9
Layers of eggplant, Parmesan, Fior Di latte, basil & Napoli sauce. Oven baked (Please allow 15 minutes)

TOMINO e PROSCIUTTO (GF) $25.9
Tomino, a beautiful soft Italian cow's milk cheese (similar to Brie; 100grams), wrapped in prosciutto di Parma and lightly pan fried, served with poached pears & a Vin Cotto dressing

WOOD FIRED GARLIC & CHILLI PRAWNS (GF) $26.9
8 whole king prawns, garlic, chilli, parsley, sea salt, black pepper & extra virgin olive oil, sizzling hot with fresh lime

Sides

WARM BREAD (V) (VEGAN) $9.5
EVOO & balsamic condiment

OLIVES (V) (VEGAN) (GF) $9.5
Mixed premium Mount Zero (Grampians, VIC), olives with confit garlic & rosemary (served warm)

"STEAK CUT" CHIPS (V) $12.9
Chef's seasoning, Aioli

BROCCOLINI & GREEN BEANS (V) (VEGAN/O) (GF) $16
EVOO, confit garlic, hint of chilli, toasted almonds & ricotta salata

Salads

GREEN LEAF SALAD (V) (VEGAN) (GF) $14
Tomato, cucumber, whole olives, balsamic & EVOO dressing

ROCKET SALAD (V) (VEGAN/O) (GF) $17
Roasted hazelnuts, soft French goats cheese, red Bravo apples, Raspberry vinaigrette dressing

BURRATA CAPRESE (V) (V/O) (GF) $23
Creamy imported burrata, cherry tomatoes, basil, oregano, sea salt, EVOO & caramelised balsamic

GF GLUTEN FREE GF/O GLUTEN FREE OPTION V VEGETARIAN V/O VEGETARIAN OPTION
VEGAN VEGAN VEGAN/O VEGAN OPTION EVOO EXTRA VIRGIN OLIVE OIL

Mains - (Please allow up to 25 minutes)

CHICKEN AGRADOLCE (GF) $40
Skin-on chicken breast fillet, oven baked & served with charred asparagus & broccolini, with a side of honey, seeded mustard & Eschallot sauce

ATLANTIC SALMON (250g) (GF) $48
Fresh Huon, Tasmanian Atlantic Salmon, crispy skin, with garlic butter, baked fennel & sauteed spinach

VEAL TENDERLOIN MSA CERTIFIED BLACK ANGUS $49
Grain fed sirloin fillet, sous vide to medium & pan seared, with porcini & field mushrooms, beef & porcini jus & white wine, asparagus & a creamy polenta mash

BABY BACK PORK RIBS $45
18 hour, slow roasted rack, balsamic & honey glaze, with fried potatoes.

Risotto

RISOTTO OF THE DAY $MP
Call 62471010 to discover today's selection

Lasagne

TRADITIONAL LASAGNE $28
Fresh pasta, layered with Bolognese (pork & beef), mozzarella, béchamel

Pasta

All sauces are gluten free *GLUTEN FREE PENNE (VEGAN) Add $4.9

SPAGHETTI AGLIO E OLIO (V) (VEGAN/O) $23
EVOO, garlic confit, fresh chilli, parsley, black pepper, finished with Parmigiano Reggiano

ADD Anchovies +$3.5

RAVIOLI: PUMPKIN & RICOTTA (V) $28
Fresh pasta parcels (egg & semolina) , filled with, pumpkin &ricotta, tossed through a cream & parmesan sauce

FETTUCCINE CARBONARA (NON-TRADITIONAL) $27
Short cut bacon, cream, parmesan, pepper, 63 degree poached egg & parsley

SPAGHETTI PUTTANESCA (V/O) (VEGAN/O) $27
Garlic, olive oil, capers, Kalamata olives, anchovy fillets, oregano, white wine, cherry tomatoes, Napoletana sauce & a hint of chilli, Parmigiano Reggiano

FETTUCCINE POLLO E FUNGHI (V/O) $28
Chicken breast, mushrooms, baby spinach, caramelised onion, cream & parmesan

RIGATONI AMATRICIANA $28
Traditional dish, consisting of guanciale (cured pork cheek), fresh chilli, in a tomato base, finished with pecorino cheese

GNOCCHI NAPOLETANA (V) (VEGAN/O) $26
House made, soft, potato, flour & parmesan pillows, tossed through a slow cooked tomato & basil sauce, finished with buffalo milk stracciatella

GNOCCHI BASIL PESTO (V) (VEGAN/O) $27
House made, soft, potato, flour & parmesan pillows, tossed through basil pesto, cream, parmesan & pine nuts, finished with ricotta salata (Vegan option- cream & parmesan substituted with vegan cream & vegan mozzarella)

RIGATONI BEEF RAGU $29
Chunky, tender pieces of beef, slow cooked for 6 hours with basil & S.Marzano tomatoes& finished with shaved parmesan

GNOCCHI BEEF RAGU $32
House made, soft, potato, flour & parmesan pillows, tossed through, chunky, tender pieces of beef, slow cooked for 6 hours with basil & S.Marzano tomatoes& finished with shaved parmesan

SQUID INK LINGUINE VONGOLE (Also available with standard, wheat based spaghetti) $32
Whole clams (350 grams) tossed through EVOO, garlic, shallots, white wine, bird's eye chilli, tomatoes & Napoletana sauce

SQUID INK LINGUINE GRANCHIO $38
EVOO & confit garlic base, blue swimmer crab meat, cherry tomatoes, fresh chilli, parsley, black pepper & white wine, finished with bottarga (Italian cured & dried fish roe) (Also available with standard, wheat based spaghetti)

SQUID INK LINGUINE FRUTTI DI MARE (Also available with standard, wheat based spaghetti) $38
Clams, QLD prawns, blue swimmer crab meat, barramundi pieces, black mussels & calamari, EVOO, Pinot Grigio, garlic, parsley, cherry tomatoes & Napoletana sauce, with a hint of chilli & finished with grated bottarga (Italian cured & dried fish roe)
(Cream or olive oil base available)

Wood Fired Pizza –Hand Stretched to order

NO Half & Half Pizzas due to varied cooking times.

Choose from our menu or customise your own Pizza

MARGHERITA (V)(VEGAN/O) $25
San Marzano tomatoes, mozzarella, fior di latte, basil Oregano & EVOO

TRIPLE CHEESE (V) (VEGAN/O) $25
San Marzano tomatoes, triple mozzarella

PEPPERONI $26
San Marzano tomatoes, mozzarella, mild, pork & fennel pepperoni

TROPICALE $26
San Marzano tomatoes, mozzarella, double smoked leg ham & pineapple

NAPOLETANA (VEGAN/O) $26
San Marzano tomatoes, mozzarella, Kalamata olives, anchovies, cherry tomatoes, capers, oregano & basil

MEXICANA $26
San Marzano tomatoes, mozzarella, spicy calabrese salami, Jalapeno, roasted peppers & chilli

CAPRICCIOSA (VEGAN/O) $26
San Marzano tomatoes, mozzarella, double smoked leg ham, mushrooms, artichokes & Kalamata olives

CALABRESE $26
San Marzano tomatoes, mozzarella, Calabrese salami (very hot), Kalamata olives, chilli & red onion

SICILIANA (V) (VEGAN/O) $26
San Marzano tomatoes, mozzarella, marinated eggplant, baby spinach, roasted peppers & grilled zucchini

HALLOUMI & POTATO (V) (VEGAN/O) $26
Basil pesto, mozzarella, halloumi, roasted peppers, rocket & baked rosemary & onion potatoes

FUNGHI (V) (VEGAN/O) $26
EVOO base, fresh mushrooms, mozzarella, Caramelised onion, nutmeg & basil, finished with black truffle infused extra virgin olive oil & ricotta salata

ROMANA $26
San Marzano tomatoes, mozzarella, spicy pancetta, red onion, basil, cherry tomatoes & shaved pecorino Romano

TOSCANA (V) (VEGAN/O) $26
Basil pesto base, mozzarella, marinated eggplant, artichokes, zucchini & semi dried tomatoes

BUFALA (V) $26
San Marzano tomatoes, fior di latte, basil, cherry tomatoes, finished w/ mozzarella di bufala & EVOO

SOLITA SPECIAL $28
San Marzano tomatoes, mozzarella, double smoked leg ham, pepperoni, roasted peppers, bacon, olives, red onion, & mushrooms

CHICKEN & CHILLI AIOLI $28
Basil pesto, mozzarella, chicken breast, semi dried tomatoes & caramelised onion, finished w/ chilli aioli

BARBECUE CHICKEN $28
BBQ base, mozzarella, chicken breast, roasted peppers & pineapple

PROSCIUTTO & GORGONZOLA $29
San Marzano tomatoes, gorgonzola piccante, mozzarella & fior di latte, finished with prosciutto di Parma, rocket & shaved parmesan

PORK BELLY & APPLE $29
San Marzano tomatoes, mozzarella, baby spinach, house roasted pork, diced apples, & finished with crushed walnuts

BEEF BRISKET $29
24 hour roasted, beef brisket, on a garlic & EVOO base, with mozzarella, jalapeno's, red onion, cherry tomato, finished with EVOO & Maldon sea salt flakes (BBQ sauce base option available)

N'DUJA & BUFALA $29
San Marzano tomatoes, mozzarella, N'duja (soft, spicy, Calabrian sausage), fresh basil, Kalamata olives & cherry tomatoes, finished with mozzarella di bufala & EVOO

MEAT LOVER $29
BBQ base, mozzarella, double smoked leg ham, chorizo, bacon, pepperoni, house roasted pork belly & beef brisket

PRAWN & CHORIZO $32
San Marzano tomatoes, mozzarella, chilli, chorizo, 12 whole garlic prawns & caramelised onion, finished with fresh chilli & lime

Dough Balls 320 grams

BAKE AT HOME $5
Rested for a minimum of 48 hours.
We've done all the hard work, simply stretch,

PAR-BAKED		GF
Plain Base	$6	$9
Base with sauce	$7	$10
Base with sauce & mozzarella	$9	$12

Customize your pizza -Base & Sauce $21

COVER YOUR BASE WITH YOUR FAVE SAUCE...

*San Marzano Tomato
*Garlic & Olive Oil
*Basil Pesto
*BBQ
*EVOO (Extra Virgin Olive Oil)

ADD YOUR CHEESE

Mozzarella	$2.5
Fior di Latte	$3
Halloumi	$3
Vegan Cheese	$3
Gorgonzola Piccante	$4

SEAFOOD

Anchovies	$3.5
Garlic Prawns (8)	$12

VEGGIES

Fresh Basil	$1.5
Capers	$1.5
Red Onion	$1.5
Baby Spinach	$2.5
Roast Garlic Confit	$2.5
Jalapeno	$2.5
Caramelised Onion	$2
Diced Apples	$2
Cherry Tomatoes	$2.5
Pineapple	$2
Baked Potatoes	$2.5
Mushrooms	$3
Kalamata Olives	$3
Roasted Peppers	$3
Artichokes	$3
Eggplant	$3
Zucchini	$3

MEATS

Double smoked leg Ham	$3
Calabrese Salami -very hot	$3
Mild pepperoni	$3.5
Bacon	$2.5
Chorizo	$3.5
Pancetta -Spicy	$3.5
Chicken Breast	$5
House roasted pork belly	$5
Beef brisket	$6
N'duja	$5

AFTER BAKE

Rocket	$2
Black Truffle Oil	$2
Candied Walnuts	$2
Chilli Aioli	$2
Shaved Parmesan	$3
Semi-dried Tomatoes	$3
Ricotta Salata	$3
Prosciutto	$7
Mozzarella Di Bufala	$7
Burrata	$14

GLUTEN FREE BASE ADD $6.5

We advise that you modify from the main pizza menu for cost efficiency.

Dessert

All made in house

CHOCOLATE MOUSSE (GF) (NUT FREE) Salted caramel sauce **$12.9**

ARTISAN SORBET (Vegan) Lemon (2 scoops) **$12.9**

RUM BABA (16% Alc. Vol) **$15**
Mini babas soaked in Jamaican rum & orange, served with vanilla crème & ice-cream

COPPA GELATO **$15.9**
3 scoops of Gelato (strawberry, chocolate & lemon)

SICILIAN CANNOLI (2) **$15.9**
Filled with ricotta, mascarpone & lemon, dipped in candied citrus & pistachio

TIRAMISU (NUT FREE) **$15.9**
Sponge fingers dipped in espresso, layered with buffalo milk Mascarpone, dusted in cocao

PANNACOTTA **$15.9**
Vanilla bean pannacotta, mixed berry compote

NUTELLA PIZZA (EGG FREE) **$22**
Fresh strawberries, crushed hazelnuts & vanilla ice cream (serves 2-3)

"Cakeage $2 pp"

"NO BYO"

"NO SPLIT BILLS"

Coffee/ Chocolate / Chai/ Tea

ESPRESSO / MACCHIATO	$5.5
PICCOLO / LONG BLACK	$5.5
CAPPUCCINO /CAFFÈ LATTE	$6.5
FLAT WHITE	$6.5
HOT CHOCOLATE / MOCHA	$6.5
CHAI LATTE/ICED LATTE	$6.5
ICED COFFEE / ICED CHOCOLATE	$9.0
CORRETTO (Espresso with a dash of Sambucca)	$10
AFFOGATO	$9.0
AFFOGATO WITH LIQUEUR (Choice of Galliano, Frangelico or Amaretto)	$19.0
FLAVOURED SYRUP Vanilla / hazelnut / Caramel / Chocolate	$1.0
EXTRA SHOT / DECAF	$1.0
MILK ALTERNATIVES - Lactose free / Soy / Almond /Oat	$1.0
ENGLISH BREAKFAST /EARL GREY	$6.0
GREEN TEA (SENCHA) / LADY GREY	$6.0
PEPPERMINT/ CHAMOMILE	$6.0
CRANBERRY & POMEGRANATE	$6.0

Non-Alcoholic Drinks

SOFT DRINK VARIETIES	$6
Coke / Coke (no sugar) / Lemonade /Fire Engine/ Lime & Soda/ Tonic Water/ Ginger Ale / Passionfruit	
JUGS OF SOFT DRINK (as above)	$15
LEMON LIME & BITTERS /SODA LIME BITTERS	$6.9
JUGS SOFT DRINK (as above)	$17
SAN PELLEGRINO Aranciata Rossa/ Chinotto/ Limonata	$7
JUICE(EAST COAST) Apple/ Pineapple/ Orange/ Cranberry	$6.9
MILKSHAKES Choc / Straw /Banana/ Van /Caramel / Banana / Cookies & Cream	$9.8
STILL WATER (San Pellegrino Aqua Panna 500ml)	$8.9
SPARKLING WATER (San Pellegrino 500 ml)	$9.9
SPARKLING WATER (San Pellegrino 750 ml)	$12.9

Beer On Tap

	Schooner	Pint	Jug
HAWKES Mid strength Pilsner (3.5%)	$10.9	$13.9	$28
CAPITAL BREWING CO "Trail" Pale (4.7 %)	$12.9	$15.9	$32
BENTSPOKE "Crankshaft" IPA (5.8 %)	$12.9	$15.9	$32
PERONI "Nastro Azzuro" (5.1 %)	$13.9	$16.9	$34

Beer-Bottled / Ciders

CAPITAL BREWING CO Ginger Beer (3.5%) 330ml can	$12
ASAHI Super Dry (5.0%) 500ml	$15
PERONI ROSSO (4.7 %)	$10
CORONA (4.5 %)	$10
GREAT NORTHERN "Super Crisp" Mid (3.5 %)	$10
CARLTON ZERO (0.0%) Alcohol Free	$10
MR FINCH Apple or Pear(4.5%)	$12

Rose / Moscato

	Glass	Bottle
STEP BY STEP Moscato (SA)	$11	$44
WARBURN ESTATE Rosé (Riverina, NSW)	$12	$48

Prosecco

	Glass	Bottle
PONTE Prosecco DOC (Veneto, Italy)	$13	$48
PONTE Prosecco Rose DOC (Veneto, Italy)		$48
CASA GHELLER Prosecco – Extra dry (Trevisano, Italy)		$52

Champagne

MUMM Cordon Rouge Brut NV	$109
MOET & CHANDON Brut NV	$119

Spirits -

A wide selection available from our fully stocked bar.

- NO BYO –

Red Wines

	Glass	Bottle
BLEEDING HEART Shiraz (McLaren Vale, SA) **2024**	$12	$48
WARBURN ESTATE Pinot Noir (South Australia) **2025**	$12	$48
SVELTE Cabernet Merlot (Riverina, NSW) **2024**	$12	$48
LITTLE SAMMY Merlot (Murray Darling, NSW) **2023**	$13	$52
ENIO OTTAVIANI Sangiovese IGT (Rimini, Italy) **2021**	$14	$56
LIGHT OF DAY Cabernet Sauvignon(Coonawarra, SA) **2020**	$14	$56
BORGO ALLA TERRA Chianti DOCG (Tuscany, Italy) **2024**	$14	$56
MARETTI Nero D'avola DOC (Sicily, Italy) **2023**	$14	$56
LONG RAIL GULLY Shiraz (Murrumbateman, NSW) **2024**	$15	$62
SVELTE Shiraz (NSW) **2024**		$48
LA VALENTINA Montepulciano D'Ábruzzo DOC (Abruzzo, Italy) **2023**		$56
RUSSELL & SUITOR 'Alejandro' Saperavi (Murray Darling, SA) **2024**		$58
KILLIBINBIN Cabernet Sauvignon (Langhorne, SA) **2022**		$58
SIBILIANA Shiraz IGP (Sicily, Italy) **2024**		$59
IL BEL ANTONIO Chianti DOCG (Tuscany, Italy) **2024**		$62
DOMINA Barbera D'Alba DOC (Piedmont, Italy) **2021**		$65
RIONDO Valpolicella Superiore DOC (Veneto, Italy) **2021**		$68
MARINACCI Dolcetto D'Alba DOC (Piedmont, Italy) **2022**		$69
SAN SILVESTRO Nebbiolo DOC (Piedmont, Italy) **2021**		$72
IRPINIA "Aglianico" DOC (Campania, Italy) **2015**		$82
CASCINA SARIA Barbaresco DOCG (Neive, Italy) **2015**		$144
SAN SILVESTRO Padres Barolo DOCG (Piedmont, Italy) **2021**		$159
CAPRILI Brunello Di Montalcino DOCG (Montalcino, Italy) **2020**		$170
RIVETTI Barolo DOCG (Piedmont, Italy) **2018**		$195

White Wines

	Glass	Bottle
WARBURN ESTATE Chardonnay (Riverina, NSW)	$12	$48
LITTLE SAMMY Pinot Grigio (Murray Darling, NSW)	$12	$48
WHITE CLOUD Sauvignon Blanc (Marlborough, NZ)	$13	$56
NOWHERE ROAD Riesling (Claire Valley, SA)	$14	$56
LA VALENTINA Trebbiano D'Ábruzzo DOC (Abruzzo, Italy)		$49
LUNARDI Pinot Grigio DOC (Veneto, Italy) (organic/vegan)		$49
ATAWHAI BAY Sauvignon Blanc (Marlborough, NZ)		$52
NICK O'LEARY Riesling (ACT)		$58
MEDITRINA Riesling "limited release" (Clare Valley, SA)		$59

Cocktails -

MIMOSA Prosecco & orange juice	$14
APEROL SPRITZ Prosecco, Aperol & splash of soda	$20
LIMONCELLO SPRITZ Prosecco, Limoncello & splash of soda	$22
STRAWBERRY SPRITZ Prosecco, Strawberry liqueur & splash of soda	$22
FAIRY TINGLE	$22
Bubblegum vodka, orange liqueur & blue curacoa, with sprite over ice	
SALTED CARAMEL ESPRESSO MARTINI	$22
Stolichnaya "salted caramel" vodka, Kahlua, salted caramel syrup & espresso coffee	
OLD FASHIONED Wild Turkey, sugar & bitters over ice	$22
COSMOPOLITAN Vodka, Cranberry & lime	$22
NEGRONI Gin, Campari & Cinzano Rosso over ice	$22
TWISTED MOJITO STIRRED NOT SHAKEN	$22
Bacardi, Mint, Lime, Sugar, Monin green mint & Mojito mint syrups	