



BY FARR WINE DINNER

ON ARRIVAL

Appelation Oyster

Finger lime, shallot, cucumber mignonette

2025 By Farr Viognier

ENTRÉE

Hiramasa Kingfish Crudo

Meyer lemon, Sicilian green olive, pickled baby fennel, fried capers, dill oil, lemon pangrattato, EVOO

2023 By Farr Chardonnay

FIRST COURSE

Dry-Cured Duck Breast

Pickled beetroot carpaccio, flamed blueberries, blueberry & chilli lacquer, toasted hazelnut, duck jus

2022 By Farr 'Farrside' Pinot Noir

2024 By Farr 'Farrside' Pinot Noir

MAIN COURSE

24-Hour Dry-Cured Tomahawk

Charcoal grilled, sliced to share, fresh gremolata, smoked shallot relish, pickled mustard seeds

2023 By Farr Shiraz

2024 By Farr Shiraz

SIDE

Charred broccolini, lemon-hazelnut dukkah

DESSERT

La Pera d'Inverno

Warm ricotta torta, slow-roasted Beurre Bosc pear, whipped mascarpone, brown butter crumble, activated hazelnut, burnt honey glaze, fresh thyme

2022 RP By Farr or 2023 GC By Farr



SOFIA'S
RESTAURANT & BAR