

TO SHARE

GARLIC FOCACCIA (ve) garlic, oregano, salt and EVO oil **13**
buffalo mozzarella – add **5**

BLACK OLIVES & MOZARELLA FOCACCIA **15**

BRUSCHETTA (ve) ripened tomatoes, fresh basil **15**
buffalo mozzarella – add **5**

PROSCIUTTO & BUFALA (gfo) San Daniele prosciutto with buffalo mozzarella **23**

SALUMI BOARD (gfo) selection of Italian cured meats **33**
buffalo mozzarella – add **5**

MARINATED OLIVES (ve, gfo) selection of marinated mixed olives
served with focaccia **14**

EGGPLANT CHIPS (veo) with honey glaze and gorgonzola fondue **14**

ARANCINI rice balls with peas and scamorza cheese **17**

ROASTED DUCK CROQUETTES rich red wine béchamel, coriander aioli **18**

FRIES (ve) **11**

ENTREES

PAN FRIED PRAWNS (gf) served in a garlic and chilli marinade with cherry
tomatoes and basil pesto **22**

CALAMARI dusted in semolina with rocket and aioli **20/28**

PORK BELLY (gfo) crispy skin pork belly served on apple puree **19**

BBQ PORK RIBS (gf) served with braised Tuscan cabbage **20**

MUSSELS (gfo) sautéed black mussels, garlic, white wine and cherry tomatoes
served with chargrilled sourdough **18**

SNAPPER CARPACCIO (gf) thinly sliced, macerated in lime, dill and shallots salsa
with poached rhubarb and pickled pear **20**

SALADS

BURRATA (gfo) served with heirloom cherry tomatoes and Carasau bread **22**

RUCOLA (veo, gf) rocket, caramelized red wine pears, walnuts and parmesan
glazed with truffled honey **13**

RADICCHIO (ve, gf) fennel, orange, citrus and mint dressing **13**

ROASTED BEETROOT (veo) roasted beets, baby spinach, Persian feta, roasted
hazelnuts with honey and balsamic **16**

LAMB SHOULDER (gf) roasted butternut pumpkin, char-grilled corn, chickpeas,
snow pea shoots, pumpkin seeds and goats cheese cream **28**

SIDES

BROCCOLINI (ve, gf) sautéed with garlic and lemon zest **11**

GREEN BEANS (gf) with basil pesto and almonds **11**

FRIES (ve) **11**

*ve - vegan, veo - vegan option, gf - gluten free, gfo - gluten free option



15% SURCHARGE ON PUBLIC HOLIDAYS | AMEX CARDS INCUR 3% SURCHARGE | WE DO NOT SPLIT BILLS

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MAINS

BARRAMUNDI FILLET (gfo) pan fried crispy skin barramundi fillet with braised fennel, frisee lettuce shoots, pea and mint veloute **38**

RIB EYE (gf) 350grm char-grilled rib eye on the bone **43**

DUCK BREAST (gf) crispy skin duck breast served with carrot cream, chat potatoes, roasted oyster mushrooms and blueberry jus **42**

LAMB CUTLETS (gf) pan roasted lamb cutlet with celeriac cream and char-grilled baby carrot **42**

SPATCHCOCK (gf) roasted baby chicken served with rosemary and garlic oven baked potatoes **39**

HOMEMADE PASTA

GNOCCHI SORRENTINA (veo) pan tossed in tomato sugo and served with fior di latte and fresh basil **28**

RISOTTO (veo, gf) with porcini mushrooms and truffled butter **29**

AGNOLOTTI filled with duck confit, butter sage and pecorino fondue topped with walnuts **30**

SPAGHETTI with sun dried tomato, eggplant, garlic and chilli topped with fresh ricotta and chives **29**

PACCHERI with slow cook lamb ragu topped with salted ricotta **32**

RIGATONI with pork sausage ragu, cherry tomatoes and kale **28**

TONNARELLI PESCATORA with mussels, clams, prawns, calamari, scallops, garlic, chilli and a touch of napoli sauce **34**

LINGUINE with blue swimmer crab, garlic, chilli, cherry tomatoes and lobster bisque **33**

gluten-free penne—add **3**

gluten-free bread – add **2**

**ALL OUR PASTA IS MADE FRESH DAILY
ALL OUR SAUCES ARE GLUTEN FREE**

DESSERT

NUTELLA CALZONE with vanilla ice cream and strawberry **18**

TIRAMISU (gf) traditional coffee tiramisu **16**

CHOCOLATE FONDANT (gf) with an oozing chocolate centre, vanilla ice cream and fresh strawberries **16**

TRIO OF SORBET (ve) blood orange, mango and strawberry **15**

ASSORTED CHEESE PLATTER **23**

AFFOGATO with liqueur **14**

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PIZZA

MARGHERITA san marzano tomatoes, fior di latte mozzarella, EVO and fresh basil **19**

DIAVOLA san marzano tomatoes, fior di latte mozzarella and hot salami **24**

SAN DANIELE san marzano tomatoes, buffalo mozzarella, prosciutto san daniele, rocket and shaved parmesan **26**

SALSICCIA fior di latte mozzarella, Italian sausage, friarielli and chilli oil **24**

4 FORMAGGI fior di latte mozzarella, gorgonzola, asiago and parmesan **23**

CALABRESE fior di latte mozzarella, spicy pork sausage, roasted potatoes and rosemary **23**

PARMIGIANA (veo) san marzano tomatoes, fior di latte mozzarella, eggplant, parmesan and fresh basil **22**

ORTOLANA (veo) san marzano tomatoes, fior di latte mozzarella and seasonal vegetables **23**

CAPRICCIOSA san marzano tomatoes, fior di latte mozzarella, leg ham, mushroom, artichokes, olives and oregano **26**

SOHO (veo) fior di latte mozzarella, pumpkin cream, caramelized onion, rocket and goat cheese **24**

TARTUFATA (veo) fior di latte mozzarella, mushroom cream, porcini mushroom, rocket, parmesan and truffle oil **26**

AMALFI ricotta cheese, mozzarella, prawns, chilli and parsley **26**

ADD ONS

rocket **2**
prawns **5**

anchovies **3**
prosciutto **5**

buffalo mozzarella **5**

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