

EXPRESS LUNCH MENU
1-COURSE \$25 | 2-COURSES \$40
+ \$5 for House Wine or Pot of Soho Lager

ENTREE

ARANCINI FUNGHI (vg) rice balls with porcini mushrooms, scamorza cheese and truffle oil served on parmesan and truffle cream

BURRATA (glo) served on smoked sundried tomato and chilli pesto served with homemade grilled focaccia

EGGPLANT CHIPS (veo) (vg) with honey glaze and gorgonzola fondue

CALAMARI dusted in semolina with rocket and aioli

GARLIC FOCACCIA (ve) (vg) garlic, oregano, salt and EVO oil

MAIN

CHICKEN CAESAR SALAD (glo) grilled chicken breast, cos lettuce, garlic croutons, shaved parmesan and caesar dressing

GNOCCHI (veo) (glo) (vg) pan tossed in napoli sauce and stracciatella

SOUTHERN FRIED CHICKEN BURGER spiced buttermilk chicken, iceberg lettuce, pickles and sriracha mayo in a brioche bun served with fries

CHICKEN PARMIGIANA crispy crumbed chicken breast with leg ham, rich napoli sauce and melted mozzarella served with fries

SPAGHETTI AL GAMBERI (glo) spaghetti with cherry tomatoes, prawns & lobster bisque

PAPPARDELLE (glo) traditional beef ragu in a tomato and red wine sauce

OSSO BUCCO slow-braised veal osso bucco in a rich white wine served with roasted chat potatoes

ADD \$3 TO UPGRADE YOUR LUNCH

200GRM PORTERHOUSE STEAK (glo) served with red wine jus and roast potatoes

200GRM CRISPY SKIN BARRAMUNDI (gl) served with sweet potato puree and spinach

SALMON (gl) pan fried with green beans, asparagus and sugar snap peas on parsnip puree

PIZZA

DIAVOLA san marzano tomatoes, fior di latte, hot salami and nduja

SOHO (veo) (vg) pumpkin cream, caramelised onion, fior di latte, rocket and goat cheese

CALABRESE spicy pork sausage, roasted potato, fior di latte and rosemary

CAPRICCIOSA san marzano tomatoes, fior di latte, leg ham, mushroom, olives and oregano

MARGHERITA (vg) san marzano tomatoes, fior di latte, EVO oil and fresh basil

ADD A SIDE \$10

FRIES (ve) (vg)

* **ve** - vegan, **veo** - vegan option, **gl** - gluten low, **glo** - gluten low option,
cn - contains nuts, **vg** - vegetarian, **vgo** - vegetarian option

Please make us aware of any dietary requirements you may have.
We cannot guarantee completely allergy free meal due to the potential traces of allergens in the working environment and supplied ingredients.

15% SURCHARGE ON PUBLIC HOLIDAYS | 10% SURCHARGE ON SUNDAYS
CREDIT CARD SURCHARGE 1.76% | WE DO NOT SPLIT BILLS