

Boozy BRUNCH



BRUNCH MENU

SELECT ONE OF THE FOLLOWING PER PERSON

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

CALAMARI dusted in rice flour, tossed with lemon and pepper, served with radicchio, rocket and aioli (i)

PORCINI RISOTTO (gl) (vg) (veo) creamy arborio rice, porcini and wild mushrooms, truffle butter and parmigiano

VODKA RIGATONI (glo) rich vodka sauce with pancetta and parmesan

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

ORTOLANA PIZZA (vg) (veo) san marzano tomatoes, fior di latte, EVO, eggplant, mushrooms, olives and zucchini

*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.

seafood origin: a - australian seafood, i - imported seafood, m - mixed origin seafood

Soho
RESTAURANT & BAR

