

TO SHARE

GARLIC FOCACCIA (ve) (vg) garlic, oregano, salt and EVO oil **13**
buffalo mozzarella – **add 6**

BLACK OLIVES & MOZZARELLA FOCACCIA (veo) (vg) **15**

BRUSCHETTA (ve) (vg) ripened tomatoes, fresh basil **15**
buffalo mozzarella – **add 6**

PROSCIUTTO & BURRATA 24 month aged Devodier Prosciutto crudo di Parma,
rocket, buratta, EVO **35**

SALUMI BOARD (glo) selection of Italian cured meats **39**
buffalo mozzarella – **add 6**

EGGPLANT CHIPS (veo) (vg) with honey glaze and gorgonzola fondue **15**

ARANCINI (vg) rice balls with porcini mushrooms, scamorza cheese and truffle oil on
parmesan and truffle cream **18**

CALAMARI dusted in semolina with rocket and aioli **29**

FRIES (ve) (vg) **12**

ENTREES

PAN FRIED PRAWNS (gl) marinated in garlic and chilli served with cherry tomatoes
and basil pesto **22**

EYE FILLET OF BEEF CARPACCIO (gl) king oyster mushroom, parmigiano, rocket **24**

PORK BELLY (glo) crispy skin pork belly served on pumpkin puree and red wine jus **22**

* Menus are subject to change without notice

* **ve** - vegan, **veo** - vegan option, **gl** – gluten low, **glo** – gluten low option
vg - vegetarian, **vgo** - vegetarian option

Soho
RESTAURANT & BAR

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

© f sohomelbourne

While we endeavor to accommodate requests for special meals for customers who
have food allergies or intolerances, we cannot guarantee completely allergy free meals.
This is due to the potential trace allergens in the working environment and supplied ingredients.

HOMEMADE PASTA

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

RIGATONI (glo) with pork and fennel sausage, beef jus and fried Tuscan cabbage **30**

PAPPARDELLE (glo) with slow cooked lamb ragu topped with salted ricotta **30**

RISOTTO CARNAROLI (veo) (gl) zucchini and basil cream, orange infused sous vide king green prawns **32**

AGNOLOTTI (vg) filled with pumpkin, tossed in butter and sage, parmesan cream toasted almonds and red wine reduction **32**

SPAGHETTI (glo) mussels, basil pesto and buffalo mozzarella **32**

SQUID INK CASERECCO (glo) with blue swimmer crab, garlic, chilli, cherry tomatoes and lobster bisque **32**

TONNARELLI PESCATORA (glo) with mussels, clams, prawns, calamari, scallops, garlic, chilli and a touch of Napoli sauce **34**

gluten-low penne – **add 3**

gluten-low bread – **add 2**

ALL OUR PASTA IS MADE FRESH DAILY

ALL OUR SAUCES ARE GLUTEN LOW

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MAINS

CRISPY SKIN BARRAMUNDI [gl] with lentils braised in vegetable broth and Tuscan cabbage **36**

SPATCHCOCK [gl] roasted baby chicken served with rosemary and garlic oven roasted kipfler potatoes **39**

PAN FRIED DUCK BREAST [gl] pan fried medium rare, served on mash potato, blueberries and red wine jus **39**

350g CHARGRILLED RIB EYE [gl] finished with red wine jus **67**

SIDES AND SALADS

GREEN BEANS [veo] [gl] [vg] basil pesto, toasted almonds **13**

RUCOLA [veo] [gl] [vg] rocket, caramelised red wine pears, walnuts and parmesan glazed with truffled honey **13**

INSALATA CAPRESE [vg] [gl] heirloom cherry tomatoes, buffalo mozzarella and basil drizzled with EVO **20**

FRIES [ve] [vg] **12**

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PIZZA

- MARGHERITA** (vg) san marzano tomatoes, fior di latte, EVO and fresh basil **20**
- DIAVOLA** san marzano tomatoes, fior di latte, hot salami and nduja **24**
- SAN DANIELE** san marzano tomatoes, buffalo mozzarella, prosciutto San Daniele **26**
- BUFFALO** (vg) buffalo mozzarella, pecorino cheese, cherry tomato and fresh basil **24**
- SALSICCIA** Italian sausage, friarielli, fior di latte and chilli oil **24**
- QUATTRO FORMAGGI** (vg) fior di latte, gorgonzola, asiago and parmesan **23**
- CALABRESE** spicy pork sausage, roasted potatoes, fior di latte and rosemary **24**
- PARMIGIANA** (veo) (vg) san marzano tomatoes, fior di latte, eggplant, parmesan and fresh basil **22**
- MORTADELLA** mortadella, toasted pistachio, fior di latte and balsamic glaze **26**
- CAPRICCIOSA** san marzano tomatoes, fior di latte, leg ham, mushroom, artichokes, olives and oregano **26**
- SOHO** (veo) (vg) pumpkin cream, caramelised onion, fior di latte, rocket and goat cheese **24**
- TARTUFATA** (veo) (vg) mushroom cream, porcini mushroom, fior di latte, rocket, parmesan and truffle oil **26**
- PRAWN** local marinated prawns, pesto, buffalo mozzarella, fior di latte, lemon **28**
- NERANO** zucchini cream, caciocavallo cheese and zucchini **23**
- NUTELLA** vanilla mascarpone and strawberries **16**
- PEANUT BUTTER** crunchy peanut butter, nutella and banana **16**

ADD ONS

- rocket **2** anchovies **3** buffalo mozzarella **6**
 prawns **5** prosciutto **5**

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