

TO SHARE

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

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

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

PROSCIUTTO & BURRATA 24 month aged Devodier Prosciutto crudo di Parma,
rocket, buratta, EVO **27**

SALUMI BOARD (glo) selection of Italian cured meats **35**
buffalo mozzarella – **add 5**

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 **28**

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 apple puree **20**

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

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HOMEMADE PASTA

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

RISOTTO CARNAROLI [veo] [gl] [vg] porcini and king oyster mushrooms, black garlic mascarpone **32**

AGNOLOTTI [vg] filled with eggplant and buffalo mozzarella, sundried tomato and mint sauce **32**

SPAGHETTI [glo] corbarini tomatoes in sea water, scampi **34**

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

SQUID INK LINGUINE with blue swimmer crab, garlic, chilli, cherry tomatoes and lobster bisque **30**

PACCHERI white wine rabbit ragu **30**

PAPPADELLE [glo] with slow cooked lamb ragu topped with salted ricotta **30**

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

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] caponatina of zucchini, eggplant, capsicum, red onion, sultanas **36**

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

EYE FILLET 250gms char-grilled grass fed Gippsland beef and served with king oyster mushroom and red wine jus **47**

SIDES AND SALADS

ROASTED POTATOES [ve] [gl] [vg] garlic, rosemary **14**

GREEN BEANS [veo] [gl] [vg] basil pesto, toasted almonds **11**

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, mozzarella, EVO and fresh basil **20**

DIAVOLA san marzano tomatoes, mozzarella, 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 mozzarella, Italian sausage, friarielli and chilli oil **24**

QUATTRO FORMAGGI [vg] mozzarella, gorgonzola, asiago and parmesan **23**

CALABRESE mozzarella, spicy pork sausage, roasted potatoes and rosemary **24**

PARMIGIANA [veo] [vg] san marzano tomatoes, mozzarella, eggplant, parmesan and fresh basil **22**

SCARMOZA [vgo] basil pesto, smoked scarmoza, rocket, wagu bresaola, lemon **26**

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

SOHO [veo] [vg] mozzarella, pumpkin cream, caramelised onion, rocket and goat cheese **24**

TARTUFATA [veo] [vg] mozzarella, mushroom cream, porcini mushroom, rocket, parmesan and truffle oil **26**

PRAWN local marinated prawns, pesto, buffalo mozzarella, lemon **28**

CACIO E PEPE [vgo] fior di late, pecorino, pancetta **24**

NUTELLA vanilla mascarpone and strawberries **16**

ADD ONS

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

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

buffalo mozzarella **5**

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