

**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 and scamorza cheese served on parmesan and truffle cream

**BURRATA** (glo) served on sundried tomato pesto with homemade grilled focaccia

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

**CALAMARI** dusted in rice flour 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** crumbed chicken breast with leg ham, rich napoli sauce and melted mozzarella served with fries

**SPAGHETTI AI GAMBERI** (glo) spaghetti with cherry tomatoes, prawns and chilli garlic lobster bisque

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

**OSSO BUCCO** slow-braised veal osso bucco served with roasted chat potatoes

**ADD \$3 TO UPGRADE YOUR LUNCH**

**250GRM PORTERHOUSE STEAK** (glo) served with red wine jus and roast potatoes

**200GRM CRISPY 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**