

LUNCH EXPRESS MONDAY TO FRIDAY 12PM TO 3PM

1 COURSE \$25 | 2 COURSES - \$40

+\$5 for house wine or pot of Soho lager

*** not available on weekends or public holidays**

ENTRÉE

ARANCINI (vg) rice balls with porcini mushroom and truffle on a cacio e pepe cream topped with ricotta salata

PORK BELLY (glo) two pieces of crispy skin pork belly with red wine jus

FRESH BURRATA (glo) served on capsicum nduja pesto, basil oil, homemade grilled focaccia

KING FISH CRUDO (gl) chilli, lemon, oil, coriander seeds and green oil

CALAMARI dusted in semolina with rocket and aioli

MAIN

GRILLED CHICKEN SALAD (gl) (veo) (vgo) cos lettuce, picked onion, cherry tomatoes, green beans, grilled chicken with a ceasar dressing

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

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

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

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

RIGATONI ALLA NORMA (glo) with cherry tomato, eggplant and ricotta salata

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, artichokes, olives and oregano

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

SIDES

FRIES (ve) (vg) 14

INSALATA MISTA (gl) (ve) radicchio, iceberg lettuce, cos lettuce, oregano, lemon and EVO oil 14

EGGPLANT CHIPS (veo) (vg) with honey glaze and gorgonzola fondue 16

*** ve - vegan, veo - vegan option, gl - gluten low, glo - gluten low option**

cn - contains nuts, vg - vegetarian, vgo - vegetarian option

CREDIT CARD SURCHARGE 1.76% | WE DO NOT SPLIT BILLS

Please make us aware of any dietary requirements you may have.

We cannot guarantee completely allergy free meals. This is due to the potential traces of allergens in the working environment and supplied ingredients.