

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) on sundried tomato pesto, served with homemade grilled focaccia

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

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

WOOD-FIRED BREAD (ve) garlic, sea salt and EVO oil

MAIN

CHICKEN CAESAR SALAD (glo) grilled chicken breast, cos lettuce, garlic croutons, shaved parmesan and caesar dressing

GNOCCCHI (vg) (glo) (veo) pan-tossed in napoli sauce, parmesan and basil

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 (i)

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

ADD \$3 TO UPGRADE YOUR LUNCH

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

200GRM CRISPY SALMON (gl) pan-fried with parsnip puree and spinach (a)

PIZZA

DIAVOLA San Marzano tomatoes, fior di latte, hot salami and nduja

SOHO (vg) (veo) pumpkin cream, caramelised onion, fior di latte, rocket and goat's 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) (veo) San Marzano tomatoes, fior di latte, EVO oil and fresh basil

ADD A SIDE \$10

FRIES (vg) (veo)

*ve - vegan, veo - vegan option, gl - gluten low, glo - gluten low option,
cn - contains nuts, vg - vegetarian, vgo - vegetarian option

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

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