

TO SHARE

GARLIC FOCACCIA [ve] garlic, oregano, salt and EVO oil **13**
buffalo mozzarella – **add 5**

BLACK OLIVES & MOZZARELLA FOCACCIA [veo] **15**

BRUSCHETTA [ve] ripened tomatoes, fresh basil **15**
buffalo mozzarella – **add 5**

PROSCIUTTO & BUFALA [gfo] San Daniele prosciutto with buffalo mozzarella **23**

SALUMI BOARD [gfo] selection of Italian cured meats **33**
buffalo mozzarella – **add 5**

MARINATED OLIVES [ve, gfo] selection of marinated mixed olives served with focaccia **14**

EGGPLANT CHIPS [veo] with honey glaze and gorgonzola fondue **14**

ARANCINI rice balls with porcini mushrooms, scamorza cheese and truffle oil on parmesan and truffle cream **17**

ROASTED DUCK CROQUETTES rich red wine béchamel, coriander aioli **18**

ZUCCHINI FLOWERS tempura battered and filled with fresh ricotta and chives on parmesan cream **18**

FRIES [ve] **11**

ENTREES

PAN FRIED PRAWNS [gf] marinated in garlic and chilli served with cherry tomatoes and basil pesto **22**

CALAMARI dusted in semolina with rocket and aioli **20/28**

PORK BELLY [gfo] crispy skin pork belly served on apple puree **19**

BBQ PORK RIBS [gf] served with pan fried Tuscan cabbage **20**

MUSSELS [gfo] sautéed black mussels, garlic, white wine and cherry tomatoes served with chargrilled sourdough **18**

KINGFISH CARPACCIO [gf] slightly cured, with poached rhubarb **20**

***ve** - vegan, **veo** - vegan option, **gf** - gluten free, **gfo** - gluten free option

Soho
RESTAURANT & BAR

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

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HOMEMADE PASTA

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

RISOTTO (gf, veo) with radicchio, red wine and stracciatella di latte cheese **29**

TORTELLINI of veal, burnt butter and sage **30**

PAPPARDELLE with oyster, brown cup and porcini mushrooms infused with truffle oil **30**

PACCHERI with slow cook lamb ragu topped with salted ricotta **32**

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

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**

CAVATELLI with slow roasted pork belly sugo **29**

gluten-free penne – **add 3**

gluten-free bread – **add 2**

ALL OUR PASTA IS MADE FRESH DAILY

ALL OUR SAUCES ARE GLUTEN FREE

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MAINS

BARRAMUNDI FILLET [gf] pan fried crispy barramundi fillet, mussels, vongole, asparagus and saffron potatoes **38**

RIB EYE [gf] 350grm char-grilled rib eye on the bone **43**

DUCK BREAST [gfo] crispy skin duck breast, parsnip cream, confit shallots, baked witlof and blueberry jus **42**

LAMB RUMP [gf] pan fried, truffled mashed potato and chargrilled baby carrots **42**

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

VEAL COTOLETTA with green apple, savoy cabbage and mint **36**

SIDES AND SALADS

TRUFFLED MASHED POTATO [gf] dutch cream potato with flavoured truffle oil **14**

BROCCOLINI [ve, gf] sautéed with garlic and lemon zest **11**

GREEN BEANS [gf] with basil pesto and almonds **11**

ROASTED POTATOES [gf] kipfler potatoes roasted in duck fat and rosemary **14**

FRIES [ve] **11**

BURRATA [gfo] served with heirloom cherry tomatoes and Carasau bread **22**

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

RADICCHIO [ve, gf] citrus and mint dressing **13**

ROASTED BEETROOT [veo] baby spinach, Persian feta, roasted hazelnuts with honey and balsamic glaze **16**

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- MARGHERITA** san marzano tomatoes, mozzarella, EVO and fresh basil **19**
- DIAVOLA** san marzano tomatoes, mozzarella, hot salami and nduja **24**
- SAN DANIELE** san marzano tomatoes, buffalo mozzarella, prosciutto San Daniele **26**
- BUFFALO** san marzano tomato, buffalo mozzarella, fresh basil **24**
- SALSICCIA** mozzarella, Italian sausage, friarielli and chilli oil **24**
- QUATTRO FORMAGGI** mozzarella, gorgonzola, asiago and parmesan **23**
- CALABRESE** mozzarella, spicy pork sausage, roasted potatoes and rosemary **23**
- PIZZA** **SICILIANA** (veo) san marzano tomatoes, mozzarella, eggplant, parmesan and fresh basil **22**
- ORTOLANA** (veo) san marzano tomatoes, mozzarella and seasonal vegetables **23**
- CAPRICCIOSA** san marzano tomatoes, mozzarella, leg ham, mushroom, artichokes, olives and oregano **26**
- SOHO** (veo) mozzarella, pumpkin cream, caramelised onion, rocket and goat cheese **24**
- TARTUFATA** (veo) mozzarella, mushroom cream, porcini mushroom, rocket, parmesan and truffle oil **26**
- VERDURA** chicory, mozzarella, gorgonzola and lemon **23**
- PRAWN** san marzano tomato, prawns, mozzarella, fresh chilli **28**
- CALZONE** mozzarella, fresh ricotta, spinach, double smoked leg ham and grated reggiano **24**
- NUTELLA** vanilla mascarpone and strawberries **16**

ADD ONS

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

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

buffalo mozzarella **5**

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