

BREAKFAST ALL DAY



sohoonmiller

- TOAST** \$6
Sourdough by Sonoma Bakery
Choice of white, multi-grain, sourdough, Turkish, gluten free or raisin toast with a choice of butter/strawberry jam/ vegemite or peanut butter.
- EGGS YOUR WAY** \$12
Two eggs your way fried, scrambled or poached on sourdough or a bread of your choice, with side of butter.
- GLUTEN FREE BANANA BREAD** \$6
With butter. +2 Add mascarpone cream
- GRILLED HAM, CHEESE AND TOMATO TOASTIE** \$10
Crispy buttered bread, double ham, gourmet tomato and shredded mozzarella.
- BREKKIE BURGER** \$13
Double fried eggs, double bacon, melted cheese, hash brown and aioli sauce on a brioche bun.
- SMASHED AVOCADO** \$18
Our signature smashed avo, snow pea leaves, cherry tomatoes, danish feta, zaatar, mint and sumac on sourdough.
+\$5 2 Poached eggs
- SOHO OMELETTE** \$20
Three eggs mixed with crispy bacon, mushroom, double brie, parsley and truffle butter with sourdough.
- EGGS BENNY** \$18
Your choice of either crispy bacon, smoked salmon or halloumi with two soft poached eggs, sauteed spinach, house hollandaise.
- BIG BREKKIE** \$22
Poached eggs, crispy bacon, beef sausage, roasted tomato, grilled mushrooms, hasbrown, baked beans with sourdough.

SIDES

1 Egg (Scramble ex.) \$3, Spinach \$3.5, Bacon \$4, Hash Brown \$4, Halloumi \$4, Feta \$3, Sausage \$4, Grill Tomato \$3, Avocado Half \$3, Mushroom \$4, Hollandaise \$3

- CHILLI SCRAMBLED EGGS** \$20
Scrambled eggs w/ house chilli oil, parmigiano reggiano, cherry tomatoes, garnished w/ crispy fried shallots, spring onion and & smoked paprika with sourdough.
- SHAKSHUKA** \$22
Chargrill capsicums, onion, mushroom & chorizo slow cooked in a rich tomato sauce, w/ two baked eggs & mozzarella served with turkish bread.
- CORN & ZUCCHINI FRITTERS** \$20
Paprika and cilantro spiced corn and zucchini fritters with smashed avocado, poached egg and cherry tomatoes.
- SWEET TOOTH PANCAKES** \$20
Double fluffy pancakes, vanilla mascarpone, seasonal fruits, mixed berries compote, maple syrup and persian fairy floss.
- ACAI BOWL** \$18
Acai smoothie base topped with house made granola, coconut nibs, fresh seasonal fruits, passionfruit compote and peanut butter drizzle.

KIDS

- 12 Years and under
- TOAST BUSTER** \$4.5
Toast with vegemite, jam or peanut butter
- TEAM TOASTY** \$8
Ham and cheese toasted sandwich
- ALL SCRAMBLED UP** Scrambled egg on toast \$8
- WAFFLE ON** \$12
Waffle with ice-cream and choice of topping - chocolate, strawberry or caramel
- EYES ON THE FRIES** Crunchy chips with sauce \$7

LUNCH FROM 11AM

- LINGUINE GAMBERI** \$25
Tiger prawns, baby capers, confit garlic, spinach, olives, cherry tomatoes, basil in white wine sauce.
- PAN-FRIED BARRAMUNDI** \$25
Seasonal vegetables and lemon butter basil sauce
- PANKO CHICKEN SCHNITZEL** \$23
Panko parmesan crusted chicken schnitzel with herb salted chips, house slaw and mushroom gravy.
+\$4 Parmigiana
- WAGYU BEEF BURGER** \$18
American cheese, lettuce, tomato, dill pickle, homemade sauce and crunchy chips.
- SOUTHERN FRIED CRISPY CHICKEN BURGER** \$18
Buttermilk fried chicken, house slaw, cheese, dill pickle, chipotle and crunchy chips.
- THAI CHICKEN GREEN CURRY /W RICE AND ROTI** \$24
Green curry paste, coconut milk, ginger, garlic, kaffir lime and seasonal veggies.
- BOMBAY FISH CURRY** \$25
Marinated barramundi fillet cooked with corriander, garlic, ginger, fennel, turmeric, tomato salsa and a touch of coconut milk
- CHICKEN MINE FRITE (FRIED NOODLES)** \$24
Wok tossed chicken, egg nodles, bok choy, carrot, spring onions, dark soy, garlic, sesame and ginger.
- PRAWN WONTON SALAD** \$22
House prawn wonton, lettuce, tomato, avocado and thai dressing
- CEASAR SALAD** \$17
Cos lettuce, bacon, egg, shaved parmesan, croutons, ceasar dressing.
+5 Add chicken breast

COFFEE

Certified organic beans by sacred grounds specialty coffee roasters

	Reg \$3.8	Large \$4.5
Cappuccino/ Latte/ Flat White		
Macchiato/ Piccolo/ Espresso	\$3.5	
Hot Chocolate/ Chai Powder Latte/ Mocha	\$5	
Sticky honey soaked chai late (Soy Milk Recommended)	\$6	
Premium Japanese matcha latte	\$6	
ADD		
Bonsoy/ Milklab Almond/ Oat Milk / Lactose Free	\$0.5	
Vanilla/ Hazelnut/ Caramel	\$0.5	
Extra shot / Decaf	\$0.5	
COLD COFFEES		
Iced long Black/ Iced Latte / Iced Chai	\$5	
Iced Coffee / Iced Chocolate / Iced Mocha	\$6	

TEA

English Breakfast / Earl grey / Peppermint/ Green / Camomile \$5

FRESH JUICES \$7

AFTER BURNER

Apple/ Pineapple/ Mint

CITRUS SLAMMER

Apple/ Orange/ Lemon

GREEN MACHINE

Apple/ Kale/ Cucumber/ Spinach

BERRY FRESH

Mixed Berries / Watermelon / Orange

ENERGIZER

Orange / Carrot/ Ginger

MILKSHAKES \$6

Chocolate
Caramel
Vanilla
Strawberry
Banana

DRINKS MENU

CLASSIC SMOOTHIES \$7

(Fruit, ice-cream, milk)

Nutella
Banana
Blueberry
Mango
Strawberry

PROTEIN SHAKES \$12

THE HULK

Milk, dates, whey protein, almonds, banana, honey, vanilla ice cream and ice.

RIPPED BERRY

Blueberries, raspberries, skim milk, honey and whey protein.

CHOC CRUNCH

Cocoa, whey protein, peanut butter, almonds, skim milk

ALCOHOL

COCKTAILS

MIMOSA	\$16
Prosecco, orange juice	
SOHO G&T	\$16
Gin, tonic water, mint leaves	
APEROL SPRITZ	\$16
Brut, apereol, soda, orange peel	
ESPRESSO MARTINI	\$18
Espresso, vodka, kahlua, coffee beans	

BEERS \$9

James squire 150 lashes
Peroni nastro azzurro
Corona

WINES

SPARKLING WINES

Tempus Two Blancs 200ml, Limestone Coast, SA \$12.00

WHITE WINES

Starborough Sav Blanc, Marlborough NZ GL \$12 |BT \$38.00

Jimmy Wines Pinot Gris, Victoria GL \$14.00 |BT \$42.00

Merum Estate Chardonnay, Pemberton, WA GL \$13.00 |BT \$40.00

RED WINES

Black Pearl Cab Sav, SA GL \$10.00 |BT \$36.00

Jimmy Wines Pinot Noir, Vic GL \$12 | BT \$44.00

Stonefish Reserve Shiraz, Barossa Valley, SA GL \$15.00 |BT \$56.00

ROSE

Joseph Cotes Du Rhone, France GL \$12.00| BT \$44.00