



PLEASE SIGN IN WHEN ENTERING PREMISES



BREAKFAST ALL DAY

TOAST \$5.5
Choice of white, multi-grain, sourdough, Turkish, gluten free or raisin toast with the choice of butter/strawberry jam/ marmalade/ honey/ vegemite or peanut butter.

EGGS YOUR WAY \$10
Two eggs your way fried, scrambled or poached on sourdough, with side of butter.

BREAKY BURGER \$14
Fried eggs, melted cheese, bacon, hash brown, aioli sauce on a brioche bun.

SMASHED AVOCADO \$16
Sourdough, our signature smashed avo, snow pea leaves, cherry tomatoes, danish feta, zaatar and herbs. +\$3 Poached egg

SOHO OMELETTE \$18
Two eggs, 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, snow pea leaves, house hollandaise.

LOBSTER BENEDICT \$28
Lobster tail served with poached eggs, wilted spinach and seaweed hollandaise.

BIG BREKKY \$22
Eggs your way, crispy bacon, beef sausage, roasted tomato, grilled mushrooms, hashbrown, baked beans with sourdough and butter.

VEGGIE BREKKY \$21
Eggs your way, grilled halloumi, spinach, avocado, hashbrown, mushrooms, baked beans and hollandaise sauce.

SIDES

Egg \$3, Spinach \$3.5, Bacon \$4, Hash Brown \$4, Halloumi \$4, Feta \$3, Sausage \$4, Grill Tomato \$3, Avocado \$3, Mushroom \$4, Hollandaise \$2.5

SHAKSHUKA \$19
Free range eggs baked with napolitana sauce, cherry tomatoes, mushroom, chorizo, feta served with turkish bread on side.

CORN & ZUCCHINI FRITTERS \$19
Fritters with cherry tomatoes, smashed avocado, coriander, tomato and corn salsa and a poached egg.

SWEET WAFFLES WITH FRUITS \$17
Waffles with fresh strawberries & banana, caramel sauce, honey roasted nuts, vanilla bean ice-cream and melted Belgium chocolate.

TRIPLE STACK PANCAKES \$17
Triple fluffy pancakes topped with vanilla bean ice cream, seasonal fruits, mixed berries compote and maple syrup, crushed pistachio.

BIRCHER MUESLI \$15.9
Roasted muesli mixed with fruit juice, yoghurt, strawberries, apples, topped with honey.

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 \$7.5
Scrambled egg on toast

WAFFLE ON \$12
Waffle with ice-cream and choice of topping - chocolate, strawberry or caramel

EYES ON THE FRIES \$7
Crunchy chips with sauce

LUNCH FROM 11AM

LINGUINE PRIMAVERA \$21
Linguine, mushroom, fetta, spinach, cherry tomatoes, olive and mint.

CHICKEN ALLA BOSCAIOLA \$23
Penne, chicken breast, bacon, mushroom, onion, garlic, fresh herbs in a rich and creamy sauce.

LINGUINE GAMBERI \$25
Tiger prawns, baby capers, confit garlic, spinach, olives, cherry tomatoes, basil in white wine sauce.

MEDITERRANEAN LAMB SKEWERS \$23
24 Hour marinated lamb, pita bread, garden salad and tzatziki.

PAN-FRIED BARRAMUNDI \$27
Seasonal vegetables and lemon butter basil sauce

CEASAR SALAD \$17
Cos lettuce, pancetta, egg, anchovies, shaved parmesan, croutons, ceasar dressing.
+5 Add chicken breast

THAI SALAD \$18
Mixed cabbage, carrot, mango slice, cucumber, mint, lemon juice, red capsicum, sesame seeds with homemade dressing.
+4 Add chicken breast
+5 Add Diced Lamb

WAGYU BEEF BURGER \$18
American cheese, lettuce, tomato, Spanish onion, homemade sauce and crunchy chips.

SOUTHERN FRIED CRISPY CHICKEN BURGER \$18
House slaw, cheese, chipotle and crunchy chips.

COFFEE

Certified organic beans by scared grounds specialty coffee roasters

	Reg \$3.8	Large \$4.5
Cappuccino/ Latte/ Flat White		
Macchiato/ Piccolo/ Espresso	\$3.5	
Hot Chocolate/ Chai Latte/ Mocha	\$5	
Belgium hot chocolate	6.5	
ADD		
Bonsoy/ Milklab Almond/ Oat Milk	\$0.5	
Vanilla/ Hazelnut/ Caramel	\$0.5	
Extra short / Decaf	\$0.5	
COLD COFFEES		
Ice long Black/ Ice Latte	\$5	
Ice Coffee / Ice Chocolate / Ice Mocha	\$6.9	

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

MANGO BREEZE

Mango / Banana / Pineapple

TROPICAL BANANA

Coconut Water / Banana / Mango

MILKSHAKES \$7

Chocolate
Caramel
Vanilla
Strawberry
Banana

DRINKS MENU

CLASSIC SMOOTHIES \$7

(Fruit, ice-cream, milk)

Nutella

Banana

Blueberry

Forest Berry

Mango

Strawberry

PROTEIN SHAKES \$12

ESPRESSO BOOSTER

Coffee shot, protein, peanut butter, almonds and skim milk.

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

AVO CHOC

Avocado, Banana, Cocoa, Milk.

ALCOHOL

COCKTAILS

MIMOSA	\$18
Prosecco, Orange	
APEROL SPRITZ	\$18
Aperol, Prosecco, Soda	
SOHO SIGNATURE G&T	\$19
Gin, Rosemary, Orange peel, Tonic water	
ESPRESSO MARTINI	\$18
Espresso, Vodka, Kahlua, Coffee Beans	

BEERS \$9

James squire 150 lashes
Crown lager
Peroni nastro azzurro
Corona

WINES

SPARKLING WINES

Tempus Two Blancs 200ml, Limestone Coast, SA \$12.00
Alto Profilo D.O.C Prosecco, Italy GL \$14 |BT \$52.00
Moet & Chandon Brut NV Champagne, France BT \$98.00

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
Di Giorgio Lucindale Cab Sav, Lucindale, SA GL \$14.00 |BT \$54.00

ROSE

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