

## SHARE

- Sourdough Garlic Bread** 9  
*Infinity sourdough infused with roasted garlic, parsley, and whipped cultured butter.*
- Tomato Bruschetta** 16  
*Diced tomatoes, red onion, basil, garlic, buffalo mozzarella EVOO, balsamic, toasted sourdough.*
- 5 Cheese Arancini (3pc)** 16  
*Risotto balls filled with 5 cheeses, served with spicy tomato sugo*
- Gamberi all'Aglio** 22  
*Prawns sautéed in garlic, white wine, lemon, extra virgin olive oil, finished with fresh parsley served with grilled sourdough*
- Calamari Fritti** 23  
*Tender squid lightly dusted in semolina, fried to perfection, and served with aioli and lemon*
- Grilled Halloumi** 16  
*Char-grilled halloumi, oregano, lemon, honey, extra virgin olive oil*
- Buffalo Mozzarella & Prosciutto** 19  
*San Daniele prosciutto, buffalo mozzarella, cherry tomatoes, rocket, basil, EVOO served with grilled sourdough*

## MAINS

- 250g Scotch Fillet Steak** 34  
*PGrain-fed scotch fillet, accompanied by crushed chat potatoes, seasonal vegetables served with crushed chat potatoes, seasonal vegetables and demi-glace*
- Herb-Marinated Lamb Cutlets** 35  
*Tender grass-fed lamb cutlets, marinated in rosemary and garlic, served with crushed chat potatoes, seasonal vegetables and a rich rosemary-infused jus*
- Crispy Skin Tasmanian Salmon** 34  
*Pan-fried salmon, crushed potatoes, seasonal vegetables, beurre blanc, lemon wedge*
- Chicken Parmigiana** 31  
*Crumbed chicken breast, Napoli, mozzarella, served with rocket salad and fries*

## PIZZA BY SOHO MENU

### PIZZA

- MARGHERITA (V)** 24  
*Italian tomato base, fior di latte, fresh basil, extra virgin olive oil*
- SALAME** 26  
*Italian tomato base, fior di latte, pepperoni*
- SUPREME** 28  
*Italian tomato base, fior di latte, ham, salami, capsicum, mushrooms, olives*
- BBQ MEAT LOVERS** 28  
*Italian tomato base, fior di latte, smoked ham, bacon, cabanossi, fennel sausage, house BBQ drizzle*
- VOLCANO** 27  
*Italian tomato base, fior di latte, onion, spicy 'nduja, hot salami, pecorino, hot honey*
- BBQ Chicken** 27  
*Italian tomato base, fior di latte, free-range chicken, roasted mushrooms, red onion, finished with BBQ drizzle*
- RUCOLA E PROSCIUTTO** 27  
*Italian tomato base, fior di latte, prosciutto, wild rocket, shaved Grana Padano, EVOO*
- RUSTICA** 27  
*Fior di latte, mushrooms, Italian pork sausage, aged prosciutto*
- GAMBERI** 28  
*Italian tomato base, fior di latte, tiger prawns, garlic oil, chilli, parsley*
- ORTOLANA (V)** 26  
*Italian tomato base, fior di latte, roasted capsicum, char-grilled zucchini, marinated artichoke, garlic oil, basil*
- CAPRICCIOSA** 26  
*Italian tomato base, fior di latte, smoked ham, mushrooms, olives, marinated artichoke*
- Quattro Formaggi Oro** 26  
*Fior di Latte, Smoked Scamorza, Gorgonzola & Parmigiano. Finished with Honey.*

*Our dough is slow-fermented for a minimum of 48 hours using fresh natural yeast. This traditional method creates a lighter, more fragrant and aromatic pizza, just as it is made in Italy.  
At Soho, we honour these traditions and bring you simple, authentic Italian flavours.*

### PASTA

- Pappardelle al Ragù d'Agnello** 29  
*Slow-braised lamb ragù, pappardelle, Parmigiano Reggiano, extra virgin olive oil*
- Spaghetti alla Bolognese** 25  
*Traditional slow-cooked beef bolognese, spaghetti, Parmigiano Reggiano*
- Linguine ai Funghi e Pollo Rustico** 26  
*Free-range chicken, mushrooms, white wine cream, Parmigiano Reggiano, thyme, butter*
- Linguine ai Gamberi** 29  
*Tiger prawns, confit cherry tomatoes, capers, olives, capsicum, garlic, lemon, extra virgin olive oil*
- Gnocchi alla Sorrentina** 25  
*Potato gnocchi, tomato, basil, fior di latte, Parmigiano Reggiano*
- Gnocchi ai Funghi** 26  
*Potato gnocchi, mushrooms, white wine cream, Parmigiano Reggiano, thyme*
- Tortellini Ricotta e Spinaci** 26  
*Ricotta & spinach tortellini, light cream, Parmigiano Reggiano, sage*

### SALAD

- Caprese Classica (V)** 16  
*Buffalo mozzarella, heirloom tomatoes, basil, extra virgin olive oil*
- Rucola e Mele (V)** 16  
*Wild rocket, Parmigiano Reggiano, caramelised apple, pine nuts, balsamic, extra virgin olive oil*

### KIDS

- KIDS BOLOGNESE** 14
- KIDS SCHNITZEL** 14
- HOT CHIPS** 10

**MENU UPDATED ON APRIL 2026**