

Antipasti

BREAD v	9
Sourdough, kefir cultured butter v	
OLIVES v, GF	10
House preserved olives, garlic, orange, fennel	
ANCHOVIES	22
Ortiz Anchovies, grilled sourdough, cultured butter, capers	
CHARCUTERIE GF	28
Prosciutto di San Daniele, capocollo, soppressa	
HOUSE PICKLED VEGETABLES GF, VG	16
Giardiniera, marinated eggplant	

Small Plates

BURRATA serves 2 v, GF	28
Roasted heirloom tomato, peperonata, basil and garlic pangrattato, crostini	
CROCCHÉ 2 pieces	16
Braised beef crocché, comte bechamel	
WHITE BEAN & CHICKPEA HUMMUS serves 2 GF	25
Spicy lemon infused lamb crumble, radish pickle, fried bread	
PRAWN COCKTAIL	25
Spencer Gulf king prawns, salmon roe, marie rosé	
BAKED HALLOUMI serves 2	25
Fermented honey chili, pomegranate, herbs and toasted sesame.	
APERITIVO SANDO 1 piece	15
Egg, caviar, micro herbs	
CAVIAR	120
Kaviari, 20g Caviar Oscietre Prestige, billini, crème fraîche	

Large Plates

ROLLED BARRAMUNDI GF	48
Lemon myrtle, celeriac creme, fresh herbs	
STEAK FRITES GF*	55
300g grass fed sirloin, café de paris, pomme frites	
FIELD MUSHROOMS GF, VG, DF	38
Braised mushrooms, grilled baby cos, pesto, tofu dressing, herb garnish	
BRAISED BEEF RAVIOLI	35
Roasted tomato sugo, basil, pecorino	
CHILLI CRAB SPAGHETTI	45
Fermented chili, rose sauce	
CASARECCE ALLA VODKA v	35
Sugo, cream, pangrattato, crispy sage	

Sides

HONEY ROASTED CARROTS v, GF	18
Miso carrot puree, crumbled feta, peanut praline	
ICEBERG WEDGE v, GF	18
Buttermilk dressing, parmigiano reggiano	
CRISPY SPROUTS v, GF	18
Chilli honey, toasted almonds	
POMME FRITES v, GF*	15
OITP seasoning, truffle aioli	

The SOHO experience

\$110 per person

Let our chefs feed you with a selection of shared antipasti, small plates, large plates and sides. Groups of 8 or more guests must book the Soho Experience.