SOHO WINE LIST SOHO WHITE COLLECTION PEGGY SAUVIGNON BLANC 2019 GLASS BOTTLE \$44

Loaded with tropical lusciousness, freshly cut citrus & gorgeous minerality, delivering excellent fruit intensity. Vibrant acidity & fine texture lead to a lingering juicy finish

SOHO WHITE COLLECTION ZIGGY \$11 \$44 PINOT GRIS 2019

Succulent & vibrant on the palate with ripe pears, ginger beer, juicy citrus & hints of exotic spice. The palate is textural & lively with racy acidity balanced by a dry mineral finish

SOHO WHITE COLLECTION HARRY \$11 \$46 ROSÉ 2019

Deliciously dry in style, the generous palate exudes lifted flavours of raspberries, florals & a twist of spice. The palate is delicate & balanced with lacy acidity leading to a thirst-quenching mouthfeel & finish

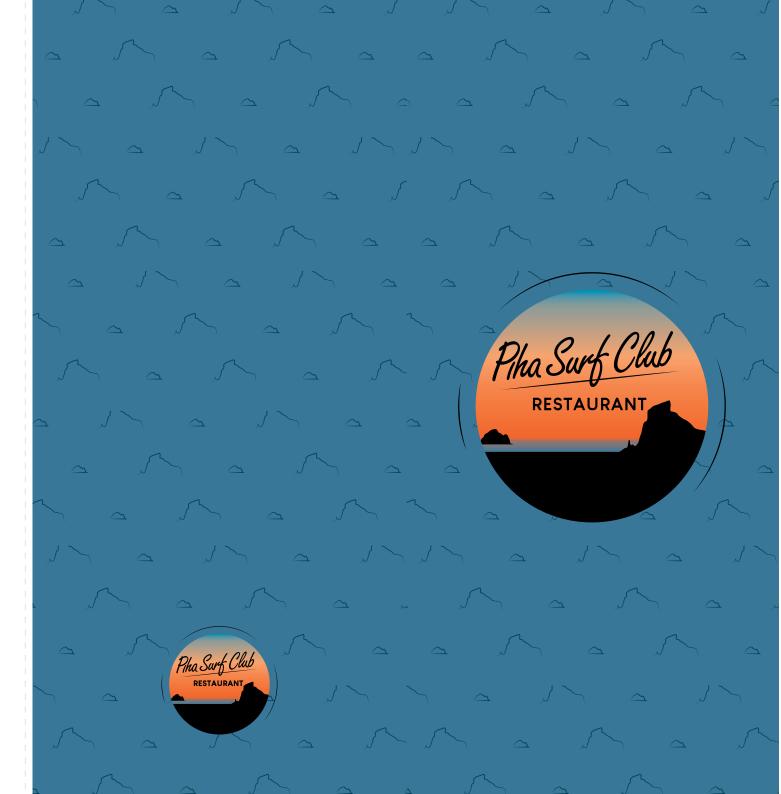
SOHO WHITE COLLECTION JONNY \$11 \$46 CHARDONNAY 2019

A richly textured palate with layers of apricot & citrus mingled with roasted white nuts & creamy vanillin oak. The wine carries to a lingering finish of toast & butterscotch

SOHO WHITE COLLECTION S11 S46 PINOT NOIR 2018

Fresh & lively with beautiful red cherries, vanilla & subtle herbal notes. Pristine fruit flavours & superb savoury undertones are supported by supple tannins & vibrant juicy acidity





SNACKS

WEDGES with sour cream, peppers,	
apricot salsa & guacamole	\$13.5
CORN CHIPS guacamole	\$13.5
FRIES	\$8
UGLY FRIES BBQ sauce, mayo, house ketchup & bearnaise sauce	\$10
WEDGES	\$15
ONION RINGS parmesan, mayo, BBQ sauce & tomato ketchup	\$14.5
LEMON PEPPER SQUID	\$17.5
CHICKEN QUESADILLA mozzarella, smoked paprika, red peppers, apricot salsa & guacamole	\$17.5
PORTOBELLO MUSHROOM QUESADILLA sweet peppers, red onions, oregano, mozzarella, apricot salsa & guacamole	\$17.5
SPICY MEXICAN BEEF NACHOS corn chips, mozzarella, Mexican beef and beans, guacamole, salsa, cheese & sour cream	\$20

PIZZA \$23

Gluten free and vegan: see today's specials

SMOKED CHICKEN mozzarella, brie cheese, cranberry

MEAT LOVERS mozzarella, chicken, chorizo, roast beef, ham, & BBQ sauce

MARGARITA mozzarella, tomato, basil

BURGERS

All burgers served with chips and filled with lettuce & tomato

100% ANGUS BEEF 200G swiss cheese, smashed avocado, pickle, mayo and tomato jam

\$22.00

CHICKEN CAJUN swiss cheese, smashed avocado, bacon, mayo and apricot relish

PORTOBELLO MUSHROOM swiss cheese, lettuce, tomato, mayo, smashed avocado, roast pepper & tomato relish

SALADS

CAESAR baby cos, parmesan, crispy bacon, free range egg. parmesan, croutons, white anchovy ADD CHICKEN \$6 ADD SQUID \$6

MAIN MEALS

GRASS FEED ANGUS SCOTCH FILLET 250G 250g Angus Scotch Fillet, seared to your liking, served with dauphinoise potato, green vege & portobello mushroom, Red Wine jus	\$34
FISH & CHIPS Catch of the day, with fries, green leaf, slaw & tartare sauce, lemon.	\$23.5
LEMON PEPPER SQUID with fries, green leaf, slaw & tartare sauce	\$22.5
LEMON PEPPER SQUID with fries, green leaf, slaw & tartare sauce	\$22.5
ASPARGO AND PEA RISOTTO fresh herbs, parmeson	\$22.5
SIDES DAUPHINOISE POTATO BROCCOLLINI GARDEN SALAD	\$12

DESSERTS \$12

PASSION FRUIT AND CHOCOLATE MOUSSE GATEAUX

vanilla ice cream, coulis& biscuit

KIDS \$10

NACHOS
CHEESE BURGER
FISH & CHIPS
CHICKEN NUGGETS & FRIES



DRAUGHT BEERS

Heineken	350ml	\$9	500ml	\$12.50
Tiger	350ml	\$9	500ml	\$12.50
Export Gold	350ml	\$7,50		
Monteith's Original	436ml	\$8	500ml	\$10.50
Monteith's Apple Cider	436ml	\$11	500ml	\$12.50

BOTTLED BEERS

ROTTED BEEKS		
Heineken	330ml	\$8
Lion Red	745ml	\$12
Sol		\$8
Heineken Light		\$6
Heineken Zero		\$6
PREMIUM SPIRITS		\$12
SOFT DRINKS		\$4
JUICES		\$4.5
GINGER BEER		\$5
LEMON LIME BITTERS		\$5
WATER BOTTLE 750 ml		\$6

WINE LIST GLASS BOTTLE

F	REG	LGE	BTL
	\$9	\$15	\$42
	\$11	\$17	\$48
0	\$9	\$15	\$42
VC	\$10	\$16	\$44
	\$9	\$15	\$42
S	\$10	\$16	\$44
ΑY	\$9	\$15	\$42
YAI	\$11	\$17	\$46
	\$10	\$16	\$44
	\$11	\$17	\$44
	\$10	\$16	\$44
	\$10	\$16	\$44
	C NC S AY NAY	\$9 \$ \$10 \$9 \$ \$10 \$Y \$9 \$AY \$11	\$9 \$15 \$11 \$17 \$10 \$16 \$9 \$15 \$10 \$16 \$10 \$16 \$11 \$17 \$10 \$16 \$11 \$17 \$10 \$16