

Soho on Millar

Breakfast menu

Toast 5.5

Choice of sourdough, multigrain, Rye, turkish, gluten free,

Raisin toast or Banana bread

with the choice of butter/strawberry jam/marmalade/honey/ vegemite or peanut butter.

Eggs on toast 9

2 eggs your way on sourdough with roast tomato.

Breaky burger 10.9

2 fried eggs, bacon, melted cheese, hashbrown on brioche bun with BBQ sauce.

Omelette 16

Mushroom, spinach, tomato and cheese.

Add Bacon/Ham/Smoked salmon 4

Lobster Benedict 25

Lobster tail served with poached eggs, house hollandaise, spinach on sourdough, and roast tomato.

Eggs benedict 17.9

Poached eggs with housemade hollandaise, spinach on sourdough with your choice of **Bacon OR Smoked salmon OR Halloumi**, roast tomato .

Smashed avocado 13.9

Avocado smashed on a slice of sourdough with cherry tomatos, feta cheese, rocket and homemade balsamic glaze.

Corn and zucchini fritters 18.9

Fritters with cherry tomatos, avocado salsa, and a poached egg.

Shakshuka 18.9

Shakshuka, free range eggs baked with napolitana sauce, cherry tomatos, mushroom, sausages, feta with turkish bread.

Vegetarian breaky 18.9

2 poached eggs, mushroom, sauteed baby spinach, avocado, grilled halloumi, hashbrown, roasted tomato with a side of sourdough bread.

Big Breaky 19.9

Choice of eggs(Scramble/Poached/Fried) with bacon, sauteed mushroom, sausages, hashbrowns, roasted tomato with a side of sourdough bread.

Halloumi stack 16.9

Grilled halloumi on sourdough bread with pesto, avocado, roast tomato, poached egg topped with quinoa, green leaves and a balsamic glaze.

Pancakes 16.9

Fluffy pancakes topped with vanilla ice cream, seasonal fruits, mixed berries compote and maple syrup.

Bircher museli 15.9

Roasted museli mixed with fruit juice, yoghurt, strawberries, apples, topped with honey.

. Fruit Salad 12

Seasonal fruits for a healthy life.

Add Greek yougurt 2.5

SIDES

Egg 3	Spinach 3.5	Bacon 4	Hash Brown 4
Halloumi 4	Feta 3	Sausage 4	Grill tomatoto 3
Avocado 3	Mushroom 4	Hollandaise 2.5	

Lunch menu after 10 am

Soup of the day (Ask for Availability) 10

Grilled garlic king prawns 19.9

King prawns with garlic, butter, grilled and served with chilli aioli.

Grilled Lamb cutlet 25.9

Marinated Lamb cutlet served with smashed potato and gravy.

Grilled chicken burger 15.9

Grilled chicken, lettuce, tomato, avocado, cheese on a brioche bun with garlic aioli served with super crunchy chips.

Beef Burger 16.9

Grain fed beef patty, lettuce, tomato, pickle, bacon, caramelised onions and BBQ sauce on brioche bun served with super crunchy chips.

Steak sandwich 14.9

Minute steak, lettuce, tomato, pickle, caramelised onion, cheese and bbq sauce on turkish bread served with chips.

Chicken souvlaki 19.9

Served with super crunchy chips, salad, tzatziki dip & pita bread.

Lamb Souvlaki 24.9

Served with super crunchy chips, salad, tzatziki dip & pita bread.

Wild Barramundi 26.9

Wild barramundi, smashed potato, seasonal veggie and lemon butter sauce.

Penne provinciale 19

Mushroom, capsicum, cherry tomato, baby spinach, garlic, chilli with our home made nap sauce finished with parmesan cheese.

Prawn Linguini 24.9

6 pcs of Prawn cooked with in extra virgin olive oil, cherry tomatoes, olives, garlic, chilli, and finished with rocket.

Vegan Bowl 15.9

Quinoa, Roasted beetroot, spinach, hazenut, edamame and pumpkin seeds with hazelnut dressing.

Greek salad 14.9

Mix leaves, cherry tomatoes, capsicum, onion, cucumber, olives, feta with lemon dressing.

Add, Chicken 4.9

Steak 7.9

Rocket Salad 14.9

Rocket, cherry tomato, Avocado, pears, promegranate with balsamic dressing and topped pramrsen chesse and balsamic glaze.

Add chicken 4.9

Steak 7.9

Kids

Egg on Toast 6.9

Penne napolitana 9.9

Chicken and Chips 9.9

Bowl Of Fries 6

Sauce 1

DRINKS

Coffee

Reg 3.8 Large 4.5

Macchiato, Piccolo, Espresso 3.5

Hot Chocolate, Chai Latte, Mocha 5

Add

Bonsoy/ Milklab Almond/ Oat Milk 0.50

Vanilla/ Hazelnut/ Caramel 0.50

Extra short / Decaf 0.50

Ice long Black/ Ice Latte 5

Ice Coffee / Ice Chocolate / Ice Mocha 6.9

TEA 5

English Breakfast / Earl grey / Peppermint/

Green / Camomile

FRESH JUICE 7.5

6.5

After Burner

Banana/Mango/Strawberry/Mixberry

Apple, Pineapple, Mint.

Citrus Slammer

Milkshake 6

Apple, Orange, Lemon.

Caramel / Strawberry

Smoothie

Chocolate/ Vanilla /

GREEN

Protein Shake 9

Apple, Kale, Cucumber, Spinach.

Still Water 2.8

Coke/Lemonade/Coke Zero 4

Fiji Water 4.5

4.9

Bundaberg

San Pellegrino 250ml \$4.9 750 ml \$9

Lipton Tea 4.5

Mango LASSI 7

Drinks 4.9

Noah's

Lemon Lime Bitter 7

Alcohol

Beer of the weeks \$8

Wine of the week \$8

Beer

9

Kingfisher

James squire 150 Lashes

Crown Lager

Peroni Nastro Azzurro

Corona

Sparkling Wine

Tempus Two Blanc De Blance 200 ml 12

Limestone Coast, SA A zesty and refreshing sparkling wine with enticing fruit flavours

ROSE

HAPPS Rose Price ??????

.....?????

Alto profilo D.O.C

Prosecco Italy 12G 52B

Fresh, clasy Prossecco Bursting with fine flavours of pear and green apple.

Moet & Chaundon Brut NV Champagne 99B

????????????????????

White wines

Starborough Sauvignon Blanc 10G 44B

Marlborough, NZ a refreshing Sauvignon Blanc with Pssionfruit, Herb and mineralflavours

Happs Fields of Gold chardonnay 12G 52B

Margaret river, WA Ripe peach, Grapefruit, rock melon and nectarine flavours with notes of notes of lemon butter and toffee apple

Wood Park wines Estate Pinot Gris 12G 48B

King Valley, VIC A fresh, crisp palatewith honey and pear characters.

RED WINES

Starborough Pinot Noir

12G

56B

marlborouh, NZ red fruit on the palate that is framed by firm, yher subtle, fine grain fannins

Heidenrech Estate Shiraz

12G

54

Barossa Valley, SA A generous palate hat is framed by firm, yer ubtle, fine grain finish