WELCOME TO SOAZ 22 MELBOURNE

SOAZ 22

22

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Designed for Gathering, Crafted for Taste

SOAZ 22 is a French and Asian inspired brunch café dedicated to fresh, seasonal ingredients and carefully selected premium produce. We serve signature drinks alongside curated wines and cocktails for relaxed enjoyment. Set in a spacious, beautifully designed venue, SOAZ 22 is ideal for corporate meetings, social gatherings, casual dining, and private events—where food, comfort, and connection come together seamlessly.

BRUNCH

Add Sides + 6.5

Smashed Avocado | Halloumi Cheese | Smoked Mushrooms | Hash Brown | Chorizo | Streaky Bacon | Shaved Ham | Smoked Salmon
Extra Piece Of Sourdough | Focaccia | Egg +3; Extra Butter, House Made Jam, Peanut Butter, Vegemite, Garlic Aioli Sauce +1



Confit Salmon Benedict (hf) 29

Confit Salmon / House made Crumpet / Garlic Sautéed Spinach / Poached Egg / Whipped Cream Cheese / Prawn Hollandaise / Pickled Onion / Grated Bottarga / Salmon Caviar



Avocado Toast (v, gfo, vo, hf) 25

Sourdough / Smashed Avocado/ Fermented Chili / Feta / Orange Segments/ Pickle Onion/ Sundried Cherry Tomatoes / Target Beetroot



Smoked Salmon On Toast (hf) 25

Focaccia/ Smoked Salmon / Herb Cream Cheese / Poached Egg / Salmon Caviar / Cucumber / Salad / Target Beetroot / Sundried Cherry Tomatoes



Veggie Fritter (v, hf) 25

Potato Fritters / Beetroot Labneh / Smashed Avocado/ Fennel & Rocket Salad / Pear/ Sunflower Seeds / Pumpkin Seeds / White Sesame / Gruyere Cheese / Dukkah

– Add Smoked Salmon +6.5



Croque Madame 23

Béchamel / Ham / Gruyère / Dijon / Fried Egg / Choice Of Salad Or Fries



Toast by “Cobb Lane” (v, gfo, hf) 11

Choice of Sourdough or Focaccia
Served with Butter & House Made Jam



Eggs On Toast (v, gfo, hf) 14

Sourdough Toast / Butter / Eggs Your Style (Fried / Poached / Scrambled)



Granola Bowl (v, hf) 18

Maple Granola / Mixed Seeds and Nuts / Seasonal Fruits / Greek Yoghurt / Passionfruit Coulis / Freeze Dried Raspberry



Prawn Scrambled (hf) 28

Garlic Prawn / Scrambled Eggs / Croissant / Kaffir Lime Chili Mayo / Tobiko Roe / Guindillas / Mixed Salad



Thai Curry Crab & Clam Pasta 34

Pipe Rigate with Blue Swimmer Crab/ Pickled Clams/ Shio Kombu/ Thai Red Curry/ Citrus Butter Sauce/ Prawn Oil/ Parmesan Crumbs/ Chives



Miso Sesame Soba Salad (v, hf) 25

Soba Noodle/ Green Apple Slices/ Frisée / Fennel & Rocket Salad/ Pickled Onion/ Sundried Cherry Tomatoes/ Miso & Sesame Dressing/ Mixed Seeds / Sweet Potato Crisp

∗ Please inform our staff of any allergies or dietary requirements
v – vegetarian gfo – gluten-free option vo – vegan option hf – halal friendly

∗ 10% Weekend Surcharge & 15% Public Holiday Surcharge Applies

Add Sides + 6.5

Smashed Avocado | Halloumi Cheese | Smoked Mushrooms | Hash Brown | Chorizo | Streaky Bacon | Shaved Ham | Smoked Salmon
Extra Piece Of Sourdough | Focaccia | Egg +3; Extra Butter, House Made Jam, Peanut Butter, Vegemite, Garlic Aioli Sauce +1



Sticky Pork Benny 30

Miso Maple Glazed Pork Belly / Potato Rosti / Garlic
Sautéed Spinach / Poached Egg / Guindillas / Chili
Bacon Jam / Bearnaise Sauce



Roasted Chicken (gfo) 35

Assorted Mushroom Cream/ Roasted Potatoes/
Brioche Croutons/ Leek/ Herb Oil
*Slow-cooked sous vide at 65°C for 4 hours



Steak Frites & Eggs 35

O'Connor Flank Steak 175g / Asian Chimichurri /
Fried Eggs / French Fries / Gravy / Focaccia



Fish Burger (hf) 28

Beer Battered Pollock / Cos Lettuce / Tartare Sauce /
Chilli Lime Dressing Slaw / Potato Bun / French Fries

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Soaz 22 Big Breakfast 30

Sourdough / Eggs your Style (Poached, Fried or Scrambled) / Hash Brown/
Bacon/ Chorizo/ Smashed Avocado/ Cherry Tomato



Vegetarian Big Breakfast (v, vo) 29

Sourdough/ Eggs Your Style (Poached, Fried Or Scrambled) / Hash Brown / Haloumi Cheese / Smoked Mushroom / Smashed Avocado/ Cherry Tomato



French Toast (v, hf) 25

Croissant/ Orange Caramel Sauce /
Vanilla Ice Cream / Seasonal Fruit /
Pistachio / Crumbles



French Fries (v) 11

Chip With Seaweed Furikake / Garlic Aioli

* 10% Weekend Surcharge & 15% Public Holiday Surcharge Applies

Proudly Brew
With ONA

Proudly Brew
With ONA

Coffee Time
Time Coffee
Coffee Time



Proudly Brew
With ONA

Proudly Brew
With ONA

COFFEE & OTHERS



	R | L
White - *Maple* Latte / Flat White / Cappuccino / Magic / Mocha (+0.5)	5.5 / 6.5
Black - *Raspberry Candy* Espresso / Double Espresso / Long Black	6 / 7
Iced Filter / Batch Brew Rotating Single Origin	6
Honey Chai Latte / Dirty Chai	7 / 7.5
Matcha Latte (H / C)	8
Hot Chocolate	5.5 / 6.5
Chamellia Organic Tea English Breakfast / Earl Grey / Green / Chamomile / Lemongrass & Ginger / Peppermint	5

SOAZ22 Cold Press Juice 8

1 – Antiox (*Apple, Passionfruit, Raspberry, Rhubarb*)
2 – Botanical (Apple, Spinach, Kale, Celery, Lettuce, Cucumber, Lemon, Ginger)
3 – Immunity (Orange, Carrot, Pineapple, Celery, Lemon, Turmeric)
4 – Pure Orange Juice (100% Pure Australian Valencia Oranges)
5 – Cloudy Apple (100% Pure Australian Apples)

Mineral Water 'Shelf Table' Still / Sparkling (750 ml)	9.5
Lo-cal Soda 'Strange Love' Yuzu / Cloudy Pear / Lemon Squash / Mandarin	5.5
Coke / Coke Zero	4.5

Alternative Milk: Soy, Almond, Oat, Lactose Free, Coconut +0.5 | Flavours: Vanilla, Hazelnut, Caramel, Honey +0.5 | Extra Shot +0.5

SIGNATURE



Strawberry Matcha Cascade (C) 10

House-Made Strawberry Jam, Oat Milk, Matcha
Mascarpone Cheese Cream



Osmanthus Latte (H / C) 10

Home-Brew Osmanthus Syrup Steamed With Oat
Milk And A Single Shot Of Espresso, Topped
With Dried Osmanthus Flower



Rose Tea Latte (H) 9

Brewed Rose Tea, Rose Water, Coconut Milk,
Roasted Pistachio



Peanut Butter Cloud Latte (C) 10

Soy Milk, Espresso, Peanut Butter & Hazelnut
Cream, Biscoff Crumble and Biscuit



Golden Peel Latte (C) 10

Espresso, Milk, Orange Crème



Espresso Yuzu Tonic (C) 9

Single Origin Espresso, Honey Yuzu,
Tonic Water



Piña Colada Cold Brew (C) 10

Iced Filter, Pineapple Coconut Foam,
Pineapple



Tiramisu Blanc (H / C) 10

Black Coffee with homemade Crème,
Savoiardi Ladyfinger Biscuit



Peach lover (C) 10

Jasmine Tea, Peach, Fresh Lime And
Iced Filter Coffee

SOAZ22



WINE & COCKTAIL



Aperol Spritz 15

Aperol / Prosecco / Soda water / Orange



Violet Whisper 18

Lychee Liqueur/ Vodka/ Soda Water/ Butterfly Pea



ONA Coffee Martini 18

ONA Coffee Espresso / Vodka / Kahlua

COCKTAIL

Mimosa – Prosecco / Orange Juice 15

Bellini – Prosecco / Peach Purée 15

Tropical Sunrise – Pink Grapefruit / Pineapple Purée / Tonic Water / Choice of Vodka or Gin (or Mocktail for $10) 16

Gimlet – Gin / Lime Cordial 16

WINE

	G | B
Bubbles	
Bellenda Sei Uno Prosecco Metodo Classico DOCG, Veneto	17 / 70
SOAZ22 Sparkling Wine, South Australia	12 / 50
White	
Dog Point Sauvignon Blanc, Marlborough	15 / 60
Domaine Naturaliste Chardonnay, Margaret River	15 / 60
SOAZ22 Chardonnay, South Australia	12 / 50
Rosé	
Devil’s Cave Grenache Rosé, Heathcote	15 / 60
Red	
Clarendon Hills Domaine Clarendon Syrah, McLaren Vale	15 / 60
SOAZ 22 Pinot Noir, South Australia	12 / 50

BEER

Stone & Wood Pacific Ale 330mL	9
Bridge Road Beechworth Pale Ale 330ml	9

EVENT HIRE

CAPACITY

Up to 90 seated / 130-160 standing

BOOKING INCLUDES

- Visual & audio equipment
- Complimentary welcome drinks

Enjoy full use of our beautifully designed restaurant for a sit-down, stand-up, or mixed-style event.

With exclusive hire, your celebration will flow across all areas of the venue — from the intimate front section to the ambient back and private dining room — creating a seamless, stylish experience.

We offer curated canapés and beverage packages, and welcome you to bring your own personal touch with decorations on the day.

It's your event — elevated with the warmth, energy and elegance of SOAZ 22.






ELEVATE YOUR NEXT EVENT AT SOAZ 22









SOAZ 22

170 Queen St, Melbourne VIC 3000

soaz22.com.au | Ins: @soaz22.melb