

SOAZ 22



**ALL DAY BRUNCH MENU**



**CATERING BOXES**



**EVENT OPTIONS**



**CANAPE MENU**



**BEVERAGE PACKAGE**

SOAZ 22





# SOAZ 22



<b>Sourdough By 'Cobb Lane' (gfo)</b> Served With Butter & House Made Jam	11
<b>Eggs On Toast (gfo)</b> Sourdough Toast / Butter / Eggs Your Style (Fried / Poached / Scrambled)	14
<b>Your Brunch Combo</b> Eggs your style / Sourdough & Butter / Green Salad /Choice of 2 sides Smashed Avocado   Halloumi Cheese   Smoked Mushrooms   Poached Chicken   Hash Brown Chorizo   Celeriac Remoulade   Streaky Bacon   Beetroot Salmon Gravlax +1.5   Jambon Ham +1.5 Additional side item +6 Extra piece of sourdough/egg +3	26
<b>Soft Boiled Eggs (v)</b> « À La Coque » / Croissant Sticks & Mont Priscilla Cheese / Pickles	18
<b>Prawn Burger</b> Brioche Bun / Celeriac Remoulade / Lettuce / Pickles / French Fries Or Salad	33
<b>Croque Madame</b> Béchamel / Ham / Gruyère / Dijon / Fried Egg & Salad	22
<b>Pancakes 'Classic' (vo)</b> Streaky Bacon / Fried Eggs / Brown Butter / Maple Syrup/ Hazelnut	24
<b>Avocado Toast (gfo, vo)</b> Sourdough / Fermented Chilli / Feta / Orange Segments/ Red Onion / Cherry Tomatoes	24
<b>Zucchini Croquettes (vo)</b> Cream cheese / Bottarga / Salmon Roe/ Rocket/ Picked Onion/ Poached Egg	25
<b>Baked Eggs (gfo)</b> Mushroom Ragout / Soft Boiled Eggs/ Sourdough / Add Chorizo +6	25
<b>Jambon &amp; Burrata (gfo, vo)</b> Jambon Ham / Pear & Rocket Salad / Burrata / Walnut / Balsamic / Sourdough	26
<b>Golden Harvest Bowl (vo)</b> Freekeh/ Cauliflower/ Roasted Pumpkin/ Kale/ Pine Nuts/ Maple Mustard/ Halloumi/ Poached Egg	23
<b>Pork Sausage Trotolle</b> Cherry Tomatoes/ Pork & Fennel Ragout/ Nduja Crumbs	31
<b>Steak Baguette</b> O'Connor Flank Steak/Pickled Mushrooms/Mornay Cheese Sauce/Sauce Au Poivre/French Fries or Salad	35
<b>Roasted Chicken (gfo)</b> Assorted Mushroom Cream/ Roasted Potatoes/ Brioche Croutons/ Leek/ Herb Oil	35
<b>French Fries with Black Garlic Aioli</b>	11
<b>French Toast (v)</b> Croissant/ Rum/ Orange Caramel/ Vanilla Ice Cream/ Seasonal Fruit/ Pistachio	23



# Catering Box (Available for pick-up or drop-off only)

- Seasonal salad box (serving around 8pp) ..... 65
- Antipasto platter ..... 150
- Anchovy on toast, egg, anchovy mayo (20pcs) ..... 80
- Chicken liver parfait on toast, prune gel (20pcs) ..... 85
- Chicken sandwich, truffle oil, spinach (20pcs) ..... 75
- Tuna melt, cornichons, jalapeno (20pcs) ..... 75
- Wagyu bresaola, buffalo mozzarella, crostini (20pcs) ..... 90
- Party pies (20pcs) choice of beef/lamb/chicken/vegetarian ..... 75
- Chicken schnitzel mini slider, coleslaw, mayo (20pcs) ..... 100
- Lemon meringue tart (30pcs) ..... 80
- Assorted mini pastries (20pcs) ..... 60



***ELEVATE YOUR NEXT EVENT AT SOAZ 22.***

*DESIGNED FOR FLEXIBILITY AND FILLED WITH ATMOSPHERE,  
OUR PRIVATE AND SEMI-PRIVATE SPACES ALLOW YOU TO  
HOST IN A WAY THAT FEELS SEAMLESS —  
AND UNFORGETTABLE.*



The image shows the interior of a modern cafe or bar. In the foreground, there are several light-colored wooden tables and chairs. A central bar area features a dark wood base and a light-colored countertop. Behind the bar, there is a kitchen area with various equipment and a display of hanging glassware. The ceiling is white with a grid of exposed pipes and a series of small, warm-toned lights. Large windows in the background offer a view of the street outside, where a blue parking sign is visible. The overall atmosphere is bright and contemporary.

SOAZ 22

**WHOLE VENUE HIRE**

# WHOLE VENUE HIRE

## **Capacity**

*up to 90 seated / 120–150 standing*

## **Availability**

*Monday–Sunday*

- *Minimum spending of \$5,000*
- *4 hours*
- *Weekends +10% surcharge*
- *Public Holidays +15% surcharge*

## **Booking Includes**

- *Visual & Audio Equipment*
- *30mins Bump-in/Bump-out*
- *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.*



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**SEMI-PRIVATE DINING**



# SEMI-PRIVATE AREA

## **Capacity**

*up to 60 seated / 60-70 standing*

## **Availability**

*Monday-Friday (Breakfast & Lunch)*

- *Minimum spending of \$2,500*
- *2.5 hours*

## **Booking Includes**

- *Visual & Audio Equipment*

*Tucked at the rear of the restaurant and softly separated by sheer curtains for added intimacy while still feeling connected to the vibrant energy of the restaurant.*

*Perfect for sit-down, stand-up, theatre-style setups, or a relaxed mix, this versatile space brings warmth, style, and ease to any occasion — whether it's a business lunch, a celebration, or something in between.*

*Pair it with our canapés and beverage packages or pre-order from our all-day brunch menu.*



**PRIVATE DINING ROOM**



# PRIVATE DINING ROOM

## **Capacity**

8–10 seated

## **Availability**

Monday–Friday 8am–4pm

- \$50/hour hire fee
- No hire fee applies if minimum spending of \$300 is met

*Located at the back of the restaurant and just a few steps above the main floor, our private dining room offers a quiet, elevated space ideal for groups of 8–10.*

*Framed by soft sheer curtains, this intimate setting is perfect for those who value privacy — whether it's a special celebration, business meeting, or long lunch with close friends.*

# Canape Menu

## Cold

- Cured Salmon, crostini, mixed herbs, crème fraiche
- Anchovy on toast, avocado, egg
- Chicken liver parfait on toast, prune gel
- Chicken sandwich, truffle oil, spinach
- Wagyu bresaola, buffalo mozzarella, crostini +2 pp

## Hot

- Liquid centred cheese doughnut, house relish (veg.)
- Tuna melt, cornichons, jalapeño
- Cherry tomato Tarte Tatin, micro basil (veg.)
- Prawn toast
- Party pies (choice of beef, lamb, chicken or vegetarian)
- Polenta chips, truffle mayo, pickled onion (veg.)
- Seared scallop, XO crumbs, chives +2 pp

## Substantial

- Beef slider, herb mayo, baby cos, caramelised onion
- Vodka rigatoni, shaved cheese
- Signature roast on risoni

## Dessert

- Lemon meringue tart
- Tiramisu tart

## Pricing

Any 5 cold/hot canapes + 1 Dessert **\$55pp**  
Any 7 cold/hot canapes + 1 Dessert **\$70pp**

### ADDITIONAL OPTIONS

Additional canape from \$8 per person  
Additional substantial from \$12 per person





# Beverage Package

## Package One

*Free Flow of Beer, Sparkling Wine, Red Wine, White Wine, Soft Drink, Coffee & Tea*

**2 hours - \$40pp**

**3 hours - \$60pp**

*Any additional hour + \$20pp*



## Package Two

*Free Flow of Soft Drink, Coffee & Tea*

**2 hours - \$15pp**

**3 hours - \$22pp**



# Terms & Conditions

## Deposit

- A 50% security deposit is required to secure your booking for all semi-private and whole venue hire.
- Any semi-private or whole venue bookings at SOAZ 22 is not considered confirmed until the deposit is paid in full. We can tentatively hold a booking date for the period of 5-days.
- The remaining balance of your event cost (less the deposit) is to be paid in full 7 days prior to the day of the event.

## Confirmation

- All guests attending your event must be catered for. Menu and beverage selections are required 14 days prior to your event.
- SOAZ 22 reserves the right to substitute menu items of a similar quality, due to supplier shortages and seasonal change. The Manager will be informed in advance of any changes and we will endeavor to notify the booking guest as soon as possible.
- Dietary requirements, beverage offering, final guest numbers and additional services or equipment must be communicated to Management no later than 14 days prior to your event.
- Any additional services or equipment must be paid for, 14 days prior to the booking date (non-refundable).

## Minimum Spending

- The minimum spend required to hire a space as stated, must be met across food and beverages consumed and purchased at the event.
- All prices are exclusive of GST.
- All card payments will incur 1.3% card surcharge.
- Events held on a weekend will incur a 10% surcharge on total event cost.
- Events held on a public holiday will incur a 15% surcharge on total event cost.

## Cancellation

A full refund of the security deposit will be provided for cancellations made at least 14 days prior to the booking date. Cancellations made within 14 days of the booking date will result in forfeiture of the deposit.



# Terms & Conditions

## Function Duration

- Event hosts has a 30-minute bump-in and bump-out period
- Guests will be required to vacate the venue at the event end time so we can set up for the next event.
- Event can run only during the time as stated in the event booking form. If you hold an event any time outside of booking hours, this is at the discretion of our manager and the additional cost may apply.

## Lost Property and Damage

- SOAZ 22 aims to provide a safe environment for all guests and whilst we take care of your property.
- SOAZ 22 accepts no liability for damages or loss of items before, during or after an event.
- The client is responsible for all costs associated with any damage or loss incurred during the event.

## Client Responsibility

It is the client's responsibility to ensure all guests conduct themselves in an orderly and respectful manner throughout the event.

Guests must adhere to the venue's code of conduct and comply with all licensing laws, including the Responsible Service of Alcohol, under which the venue operates. SOAZ 22 complies with all licensing obligations, including responsible alcohol service, permitted trading hours, and noise regulations to minimise impact on surrounding areas. We reserve the right to refuse service of alcohol to any individual and may request that noise levels be reduced if necessary.

As a licensed venue, guests appearing under the age of 25 may be asked to present valid identification when consuming alcoholic beverages.

The client will be held responsible for any damage to the premises, persons, or equipment resulting from guest misconduct. Any associated repair or replacement costs will be charged to the nominated credit card.

Our team is committed to delivering exceptional service through professional and courteous staff to ensure the success of your event. Final discretion remains with Management.

# Q&A

**Q: Do you accommodate dietary requirement?**

**A:** Yes! Let us know a 7-days before your event and we will make sure to accommodate to your dietaries accordingly.

**Q: Do you do BYO?**

**A:** We are a fully licensed venue, so BYO is not permitted. We offer a carefully curated selection of beverages for you to enjoy during your event.

**Q: Is your venue kid-friendly ?**

**A:** Yes, we have high chairs available.

**Q: Is there parking available ?**

**A:**

- Street parking is available on Queen Street
- Wilson Parking: 189 Queen Street & 200 Queen Street
- Closet Tram Stop: No. 86 and 96 (Queen St/Bourke St stop)

**Q: Do you have AV?**

**A:** We have a music system, wireless microphone and a 100-inch TV for use



# Q&A

## **Q: Can I bring external food and decorations?**

**A:** External food is not permitted at SOAZ 22, with the exception of a celebration cake, which must be pre-approved during the event booking and brought on the event day.

*If you wish to include decorations such as flowers or installations, prior approval from the Venue or Functions Manager is required. Decorations deemed inappropriate by Management will not be allowed, and attaching items to walls that may cause damage is strictly prohibited.*

*All external suppliers must be approved at Management's discretion. Clients are responsible for the removal of all external items at the end of the event, as overnight storage is not permitted.*

## **Q: Do you have surcharges?**

**A:** Yes, events on weekends incur a 10% surcharge and on public holidays incur a 15% surcharge.

# SOAZ 22

*170 Queen Street, Melbourne*

*Please contact our team on  
[info@soaz22.com.au](mailto:info@soaz22.com.au)  
to discuss your next event.*

[www.soaz22.com.au](http://www.soaz22.com.au)

