

# Soul

## WINES BY THE GLASS

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Mumm Cordon Rouge Reims N/V	\$19.50
Moët & Chandon Brut Imperial Reims N/V	\$19.50
Deutz Prestige 2007	\$12.00
Cloudy Bay Pelorus N/V	\$13.00
Ritzling Martinborough N/V	250ml \$13.00
Contarini Prosecco N/V	\$8.50
Brancott Reserve Sauvignon Blanc 2011	\$9.00
Two Rivers Sauvignon Blanc 2011	\$10.50
Cloudy Bay Sauvignon Blanc 2011	\$14.00
Mannara Pinot Grigio 2010	\$9.00
Triplebank Pinot Gris 2010	\$10.50
Kumeu River Pinot Gris 2009	\$13.00
Greenhough Chardonnay 2010	\$9.00
Mission Estate Chardonnay 2010	\$10.50
Church Road Reserve Chardonnay 2009	\$14.00
Pieropan Soave 2010	\$12.50
Yalumba Viognier 2009	\$10.00
Villa Maria Ihumatao Gewurztraminer 2009	\$11.00
Margrain Riesling 2008	\$11.00
Montana Showcase Arneis 2009	\$11.00
Millton Chenin Blanc 2009	\$11.00
Rogers and Rufus Grenache Rose 2010	\$10.00
Framingham Montepulciano Rose 2011	\$10.50
Stoneleigh Rapaura Pinot Noir 2009	\$10.50
Gibbston Valley "Gold River" Pinot Noir 2010	\$13.00
Wooring Tree Pinot Noir 2008	\$17.00
Church Road Cuve Merlot 2008	\$11.50
Mills Reef Reserve Merlot Malbec 2008	\$10.50
Church Road Reserve Merlot Cabernet 2008	\$15.00
Ringbolt Cabernet 2008	\$10.00
Chakana Reserve Malbec 2008	\$11.00
Esk Valley Syrah 2009	\$10.00
d'Arenberg "Love Grass" Shiraz 2008	\$10.50
Farnese Don Camillo Sangiovese 2009	\$12.00

## MINERAL WATER

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Te Waihou sparkling / 1000 ml	\$10.00
Te Waihou sparkling / 500 ml	\$5.50
Te Waihou still / 1000 ml	\$10.00
Te Waihou still / 500 ml	\$5.50
San Pellegrino sparkling / 1000 ml	\$10.00

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## FOOD AVAILABLE FROM 3.30PM EACH DAY

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<b>Baguette / Ciabatta</b> with unsalted butter <i>or</i> with Soul's bessara or extra virgin olive oil + pomegranate syrup	\$4.00 \$5.00
<b>Marinated olives</b> in zesty orange, chilli, garlic + extra virgin olive oil	\$8.50
<b>Seasonal oysters</b> , with ponzu + chive dressing <i>or</i> crumb fried with wasabi mayonnaise	\$4.20 <i>ea.</i>
<b>Little Turkish spinach pies</b> with feta + walnuts	\$17.50
<b>Aged Spanish serrano ham (30g)</b> with grilled tomato bread	\$11.00
<b>Goats' milk haloumi fritters</b> with almonds, mint + honey (3pp)	\$12.50
<b>Mini merguez hotdog</b> with ketchup + fried shallots (2pp)	\$13.00
<b>Clevedon buffalo mozzarella</b> , peppers, tomato, Oritz anchovy on toasted sourdough (2pp)	\$7.50
<b>Marlborough smoked salmon</b> salsa verde on toasted sourdough (2pp)	\$8.50
<b>Cauliflower fritters</b>	\$8.00
<b>Gougons of beer battered snapper</b> , harissa mayonnaise + lemon	\$19.00
<b>Salt + pepper squid</b> , almond skordalia + smoked chilli oil	\$19.50
<b>Duck + prune terrine</b> with fig + walnut bread + spiced pear purée	\$21.50
<b>Caesar salad</b>	\$19.50
<b>Macaroni</b> + mature cheddar cheese sauce, ham + truffle	\$21.50
<b>French fries</b>	\$6.50

One account per table.

15% surcharge will be added to your bill on public holidays.

Soul Bar & Bistro is not responsible for lost items.

02/02/12

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## SOUL SIGNATURE SELECTION

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**Killer Bee Punch** :: Havana Club Especial and Bacardi 151 over proof rum, passion-fruit and lime juice with honey and sparkling water. You choose your strength:

**Lite** :: 45ml Havana Club Especial /  
15ml Bacardi 151 \$17.00

**Laid back** :: 30ml Havana Club Especial /  
30ml Bacardi 151 \$19.00

**Lethal** :: 15ml Havana Club Especial /  
45ml Bacardi 151 \$21.00

**Soul** :: Tall cocktail of muddled limes shaken with Absolut Mandarin, Cointreau and topped with Red Bull \$17.00

**Watermelon** :: Fresh watermelon muddled with limes and sugar, then shaken with Absolut vodka and watermelon liqueur \$17.00

**Long Island Spiced Tea** :: Tall cocktail of Absolut vodka, Beefeater gin, Havana Club Blanco rum, Olmeca tequila and Cointreau with chai and ginger beer \$18.00

**Morello Cherry Mojito** :: Havana Club Blanco rum mixed with morello cherry, fresh mint, Cherry Heering liqueur, lime juice, sugar and topped with sparkling water \$17.00

**Passion** :: Fresh mint, bruised and shaken with passionfruit vodka, Grand Marnier, passionfruit syrup and lemon juice, topped with sparkling water \$17.00

**Twisted Cosmo** :: Japanese yuzu juice shaken with Cointreau, Absolut Mandarin and cranberry juice \$17.00

**Rose Collins** :: Beefeater gin served long with rosewater syrup, lemon juice, sugar and topped with sparkling water \$17.00

**Pinot** :: Passionfruit vodka, cranberry juice, pinot noir, bilberry liqueur and chai served over ice \$15.50

**Blackcurrant Margarita** :: Olmeca tequila, Creme de Cassis with blackcurrant and lime juice \$17.00

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## BEER ON DRAUGHT

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Becks 400ml	\$10.00
Becks 500ml	\$12.50
Steinlager	\$7.50
Mac's Gold	\$7.00
Mac's Hop Rocker	\$7.00
Speight's Gold Medal Ale	\$6.50

## BEER IN BOTTLES

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Becks	\$8.00
Stella Artois	\$8.00
Stella Artois Légère	\$8.00
Corona	\$8.50
Steinlager	\$7.50
Steinlager Light	\$6.00
Steinlager Edge	\$6.00
Steinlager Pure	\$8.00
Mac's Gold	\$7.00
Mac's Hop Rocker	\$7.00
Mac's Spring Tide	\$7.00
Mac's Black	\$7.00
Speight's Old Dark	\$6.50
Speight's Distinction	\$6.50
Lion Red	\$6.50
Little Creatures Pale Ale	\$11.00
Hoegaarden	\$11.00
Lefte Blonde	\$12.00
Kirin	\$9.50
Boddingtons	\$13.00
Guinness	\$12.00
Speight's Cider	\$7.00
Mac's Cider	\$7.00
Mac's Pear Cider	\$7.00

## JUICE

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Orange / Pineapple / Cranberry / Grapefruit / Ruby Red Grapefruit / Apple / Tomato	\$5.00
Pomegranate	\$7.00
Heron's Flight Grape 250ml	\$7.00
Bundaberg ginger beer	\$5.00
Mac's Sparkling Apple	\$5.00

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## MULE

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**Moscow** :: Absolut vodka shaken with muddled limes, served long and topped with ginger beer \$17.00

**Mexican** :: Olmeca tequila shaken with muddled limes, served long and topped with ginger beer \$17.00

**Strawberry** :: Absolut vodka and strawberry liqueur shaken with lime juice and strawberry coulis, served long and topped with ginger beer \$17.00

## SOUR

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**Amaretto** :: Di Saronno amaretto, lemon juice, a dash of sugar, shaken with egg white \$17.50

**Vanilla** :: Absolut Vanilla, vanilla liqueur, lemon and lime juice, sugar, shaken with egg white \$17.00

**Whiskey** :: Ballantines whiskey, lemon juice and sugar shaken with egg white \$18.00

**Sloe Gin** :: Beefeater gin, Boudier Sloe gin and pomegranate liqueur, lemon juice and sugar shaken with egg white \$17.00

**Pisco** :: Macchu Pisco, lemon juice and sugar, shaken with egg white \$17.00

## MARGARITA

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**Classic** :: Olmeca tequila, Cointreau, lime juice and a dash of orange juice \$17.00

**Fruit** :: Olmeca tequila, fruit liqueur and lime juice blended with your choice of strawberry, mango or peach \$17.00

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## MARTINI

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**Lemon Ginger** :: Absolut vodka, Lemoncello and ginger liqueur shaken with freshly squeezed lemon juice and a dash of sugar \$17.00

**Strawberry and Sweet Basil** :: Fresh basil and strawberries muddled then shaken with Absolut vodka and strawberry liqueur \$17.00

**Grilled Pineapple & Cracked Black Pepper** :: Grilled pineapple muddled with peppercorn infused vodka, brown sugar, pineapple juice and freshly pressed lemon juice \$17.00

**Pomegranate** :: Absolut vodka, bilberry liqueur, pomegranate molasses and syrup, with yuzu and pomegranate juice \$17.00

**Chocotini** :: Absolut vodka shaken with white crème de cacao and finished with a splash of dark crème de cacao liqueur \$17.00

**Espresso** :: Butterscotch schnapps and Absolut vodka shaken with a double shot of espresso coffee \$17.00

**1951** :: Beefeater gin and French vermouth stirred together, strained into a Cointreau washed glass, garnished with anchovy stuffed olives \$19.00

**Appletini** :: Absolut vodka shaken with sour apple liqueur, apple syrup and juice \$17.00

**French** :: Absolut vodka shaken with Chambord and pineapple juice \$17.00

## CLASSIC MARTINI

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*Ask your bartender for your favourite gin or vodka then choose the style you like.*

**Dry**

**Dirty**

**Perfect**

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## CLASSIC COCKTAILS

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**Sidecar** :: Remy Martin VSOP cognac shaken with fresh lemon juice and Cointreau \$19.00

**Mai Tai** :: Trader Vic's original recipe. Havana Club Especial rum, Cointreau, orgeat and sugar syrup with fresh lime juice \$17.00  
Or add a Galliano amaretto float \$19.00

**Manhattan** :: Wild Turkey rye whiskey stirred with Martini Rosso, bitters and maraschino syrup \$17.00

**Singapore Sling** :: Beefeater gin, Cherry Marnier, Cointreau, Benedictine, grenadine, bitters, lime and pineapple juice topped with sparkling water \$17.00

**Mojito** :: Havana Club Blanco rum mixed with fresh mint, lime juice, sugar and topped with sparkling water \$17.00

**Negroni** :: Beefeater gin stirred over ice with Martini Rosso and Campari \$17.00

**Old Fashioned** :: Wild Turkey bourbon stirred over ice with orange bitters, sugar, a dash of maraschino syrup and orange zest \$18.00

**Rob Roy** :: Glenfiddich 12 year old whiskey stirred with Martini Rosso and bitters \$19.00

**White Lady** :: Beefeater gin shaken with fresh lemon juice and Cointreau \$17.00

**Caipirinha** :: Fresh limes muddled with brown sugar, then shaken with Cachaca \$17.00

**Monte Carlo** :: Wild Turkey Rye stirred with Benedictine, bitters and a dash of maraschino syrup \$17.00

**Tom Collins** :: Beefeater gin served long with freshly squeezed lemon juice, sugar syrup and topped with sparkling water \$17.00

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## CHAMPAGNE COCKTAILS

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Choose from **Moët & Chandon** \$27.00  
**Deutz Prestige 2007** \$17.00

**French 75** :: Beefeater gin, freshly pressed lemon juice, sugar syrup topped with bubbles

**Kir Royale** :: Creme de cassis topped with bubbles

**Lemoncello** :: Lemoncello topped with bubbles

**Classic** :: Remy Martin VSOP cognac and an Angostura bitters soaked sugar cube topped with bubbles

**James Bond** :: Absolut vodka and an Angostura soaked sugar cube topped with bubbles

**Italian** :: Campari and an Angostura bitters soaked sugar cube topped with bubbles

**Flirt** :: Chambord liqueur, Absolut Kurant vodka and pineapple juice topped with bubbles

## DAIQUIRI

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**Classic** :: Havana Club Blanco rum, lime juice and a splash of sugar \$17.00

**Fruit** :: Havana Club Blanco rum, lime juice and fruit liqueur blended with your choice of strawberry, mango, peach or banana \$17.00

**French** :: Havana Club Blanco rum, lime juice and sugar shaken with a splash of crème de cassis \$17.00

**Hemingway** :: Havana Club Blanco rum, maraschino liqueur shaken with lime and ruby red grapefruit juice \$17.00