

Soul

WINES BY THE GLASS

Moët & Chandon Brut Imperial N/V	\$19.50
Veuve Clicquot Brut Reims N/V	\$28.00
Daniel Le Brun N/V	\$12.00
Pelorus N/V	\$13.00
Two Rivers Sauvignon Blanc 2008	\$8.50
Wither Hills Sauvignon Blanc 2008	\$9.50
Cloudy Bay Sauvignon Blanc 2009	\$13.00
Masoletti Pinot Grigio 2008	\$8.50
The Ned Pinot Gris 2009	\$9.50
Gibbston Valley Pinot Gris 2008	\$12.50
Crossroads Chardonnay 2007	\$8.50
Wither Hills Chardonnay 2008	\$10.00
Kumeu River Chardonnay 2006	\$13.50
Cloudy Bay Chardonnay 2007	\$15.00
Yalumba Viognier 2007	\$9.50
Curio Gewurztraminer 2008	\$10.00
Discovery Point Dry Riesling 2008	\$10.00
Hesketh Gruner Veltliner 2007	\$11.00
Montana Sauvignon Gris 2008	\$11.00
Poverty Bay Riverpoint Rosé 2009	\$9.50
Clearview Black Reef Blush Rosé 2009	\$8.50
Breaksea Sound Pinot Noir 2008	\$10.00
Martinborough Te Tera Pinot Noir 2008	\$12.00
Wooing Tree Pinot Noir 2007	\$15.00
Cloudy Bay Pinot Noir 2007	\$17.00
Stoneleigh Merlot 2006	\$10.00
Esk Valley Merlot Cabernet Malbec 2007	\$10.50
Te Mata Awatea Cabernet Merlot 2007	\$14.00
Vidal Syrah 2007	\$10.50
Hesketh Shiraz 2005	\$11.50
Serafino Cabernet 2007	\$11.50

MINERAL WATER

San Pellegrino sparkling 1 litre	\$9.00
Te Waihou sparkling 1 litre	\$9.00
Te Waihou sparkling 500 ml	\$5.00
Te Waihou still 1 litre	\$9.00
Te Waihou still 500 ml	\$5.00

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FOOD AVAILABLE FROM 4PM EACH DAY

Ciabatta with unsalted butter or with Soul's bessara or extra virgin olive oil and pomegranate syrup	\$4.00 \$5.00
Marinated Kalamata olives , smoky baba ganoush, Lebanese cucumbers and vine tomatoes with warm jou jou bread	\$16.50
Sourdough Crostinis (3 per serve) with whipped Puhoi feta and avocado with Parma ham, mozzarella and marinated tomato with smoked tuna, tomato pesto and rocket	\$10.00
Cauliflower fritters	\$7.00
Gougons of beer battered snapper , harissa mayonnaise and lemon	\$18.50
Salt and pepper squid , almond skordalia with smoked chilli oil	\$18.50
Mahurangi oysters , raw with verjuice jelly or fried with wasabi mayonnaise (6/12)	\$19.50/ \$37.00
Duck liver paté with grilled pineapple and toasted walnut bread	\$17.00
Pan fried scallops , smoked confit bacon, shallot soubise and squid ink toast	\$26.00
Grilled quail saltimbocca with perla potato salad	\$26.00
Marinated kingfish with ponzu, salmon caviar and shitake mushrooms	\$17.00
Caesar salad	\$19.50
Macaroni and mature cheddar cheese sauce, ham and truffle	\$21.00
French fries	\$6.00

One account per table.

20% surcharge will be added to your bill on public holidays.

Soul Bar & Bistro is not responsible for lost items.

09/02/10

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SOUL SIGNATURE SELECTION

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 \$16.00

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

Yuzupolitan :: Japanese yuzu juice shaken with Cointreau, Absolut vodka and cranberry juice \$16.00

Passion :: Fresh mint, bruised and shaken with passionfruit vodka, Grand Marnier, passionfruit syrup and lemon juice, topped with sparkling water \$16.00

Twisted Cosmo :: Japanese yuzu juice shaken with Cointreau, Absolut Mandarin and cranberry juice \$16.00

Smoky :: Havana Club Reserva rum shaken with sugar syrup and lemon juice, then strained into a smoky single malt whiskey washed glass \$16.00

Pinot :: Passionfruit vodka, cranberry juice, pinot noir, bilberry liqueur and chai served over ice \$14.00

Cinnamon Girl :: Havana Club Especial rum shaken with falernum, lime juice, old fashioned bitters, cinnamon syrup and topped with ginger beer \$16.00

Sin :: Black Doris plums, strawberry coulis, passionfruit syrup and lime juice blended with Absolut Raspberri vodka \$16.00

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BEER ON DRAUGHT

Becks	\$7.50
Steinlager	\$7.00
Mac's Gold	\$6.50
Steinlager Edge	\$5.50
Speights Gold Medal Ale	\$6.00

BEER IN BOTTLES

Becks	\$7.50
Stella Artois	\$7.50
Steinlager	\$7.00
Steinlager Light	\$5.50
Steinlager Pure	\$7.50
Mac's Great White	\$6.50
Mac's Gold	\$6.50
Mac's Light	\$5.50
Mac's Hop Rocker	\$6.50
Mac's Spring Tide	\$6.50
Mac's Black	\$6.50
Speight's Old Dark	\$6.00
Speight's Distinction	\$6.00
Lion Red	\$6.00
Corona	\$8.00
Hoegaarden	\$10.00
Lefe Blonde	\$11.50
Kirin	\$9.00
Guinness	\$11.00
Mac's Cider	\$6.50

JUICE

Orange	\$5.00
Pineapple	\$5.00
Cranberry	\$5.00
Grapefruit	\$5.00
Ruby Red Grapefruit	\$5.00
Apple	\$5.00
Tomato	\$5.00
Heron's Flight Grape 330 ml	\$8.00
Bundaberg ginger beer	\$5.00
Mac's Sparkling Apple	\$5.00

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MULE

Moscow :: Absolut vodka shaken with muddled limes, served long and topped with ginger beer \$16.00

Mexican :: Olmeca tequila shaken with muddled limes, served long and topped with ginger beer \$16.00

Strawberry :: Vodka and strawberry liqueur shaken with lime juice and strawberry coulis, served long and topped with ginger beer \$16.00

SOUR

Amaretto :: Di Saronno amaretto, lemon juice, a dash of sugar, shaken with egg white \$17.00

Vanilla :: Absolut Vanilla, vanilla liqueur, lemon and lime juice, sugar, shaken with egg white \$16.00

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

MARGARITA

Classic :: Olmeca tequila, Cointreau, lime juice and a dash of orange juice \$16.00

Fruit :: Olmeca tequila, fruit liqueur and lime juice blended with your choice of strawberry, mango or peach \$16.00

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MARTINI

Executive :: Vodka and French vermouth topped with Champagne \$29.00

Strawberry and Sweet Basil :: Fresh basil and strawberries muddled then shaken with vodka and strawberry liqueur \$16.00

Grilled Pineapple & Cracked Black Pepper :: Grilled pineapple muddled with peppercorn infused vodka, brown sugar, pineapple juice and freshly pressed lemon juice \$16.00

Pomegranate :: Vodka, bilberry liqueur, pomegranate molasses and syrup, with yuzu and pomegranate juice \$16.00

Chocotini :: Vodka shaken with white crème de cacao and finished with a splash of dark crème de cacao liqueur \$16.00

Espresso :: Butterscotch schnapps and vodka shaken with a double shot of espresso coffee \$16.00

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

Appletini :: Vodka shaken with sour apple liqueur, apple syrup and juice \$16.00

French :: Vodka shaken with Chambord and pineapple juice \$16.00

CLASSIC MARTINI

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

Dry
Dirty
Perfect

Soul

CLASSIC COCKTAILS

Sidcar :: 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 :: Limes, sugar and mint muddled and shaken with Havana Club Blanco rum then topped with sparkling water \$16.00

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

Blood and Sand :: Glenfiddich 15 year old whiskey shaken with Martini Rosso, Cherry Marnier and freshly pressed orange juice \$18.00

Caipirinha :: Fresh limes muddled with brown sugar, then shaken with Cachaca \$16.00

Caipiroska :: Fresh limes muddled with white sugar then shaken with vodka \$16.00

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CHAMPAGNE COCKTAILS

Choose from **Moët & Chandon** \$32.00
Daniel Le Brun N/V \$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 :: 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

Classic :: Havana Club Blanco rum, lime juice and a splash of sugar \$16.00

Fruit :: Havana Club Blanco rum, lime juice and fruit liqueur blended with your choice of strawberry, mango, peach or banana \$16.00

French :: Havana Club Blanco rum, lime juice and sugar shaken with a splash of crème de cassis \$16.00

Hemingway :: Havana Club Blanco rum, maraschino liqueur shaken with lime and ruby red grapefruit juice \$16.00