

Soul

BREAD	Ciabatta	
	with unsalted butter	\$4.00
	with Soul's bessara or extra virgin olive oil and pomegranate syrup	\$5.00
COLD	Mahurangi oysters	\$19.50/
	with verjuice jelly and shallot vinegar (6/12)	\$37.00
	Marinated Kalamata olives	
	smoky baba ganoush, Lebanese cucumbers and vine tomatoes with warm jou jou bread	\$16.50
	Pink peppercorn cured salmon	
	with toasted walnut, apple and endive salad	\$16.50
	Marinated kingfish	
	with ponzu, salmon caviar and shitake mushrooms	\$17.00
	Caesar salad	\$19.50
	Duck liver pâté	
	with grilled pineapple and toasted walnut bread	\$17.00
Buffalo mozzarella and marinated tomatoes		
with fresh basil and olive jelly	\$22.50	
with Parma ham	\$26.50	
Scampi cocktail		
with vine-ripened tomatoes, mustard and tarragon dressing	\$28.50	
HOT	Salt and pepper squid	
	almond skordalia with smoked chilli oil	\$18.50
	Mahurangi oysters	\$19.50/
	fried in panko crumbs with wasabi mayonnaise (6/12)	\$37.00
	Pan fried scallops	
	smoked confit bacon, shallot soubise and squid ink toast	\$26.00
Grilled quail saltimbocca		
with perla potato salad	\$26.00	
Soul's chowder		
with hapuku, mussels, shrimps and saffron	\$17.50	
South Island whitebait fritters		
with lemon butter sauce	\$29.50	
PASTA	Macaroni	
	mature cheddar cheese sauce, ham and truffle	\$21.00
	Waikanae crab and tiger prawn linguine	\$26.50/
	roast vine tomatoes, chilli and oregano	\$39.50
	Risotto Milanese	
with saffron, chorizo and semi dried vine tomatoes	\$19.50	
Crisp duck leg		
with spatzle noodles, chorizo and silverbeet	\$34.50	
'Over the Moon' goats' curd gnocchi	\$19.50/	
watercress puree and black olive tapenade	\$26.50	

FISH	Pan fried john dory on whipped cauliflower with blood orange grenobloise and crispy sourdough croutons	\$36.50
	Grilled Akaroa salmon on preserved lemon risotto with salsa verde	\$33.50
	Grilled hapuku fillet on "petits pois a la francaise" with smoky pancetta	\$38.50
	Pan fried snapper sautéed chorizo and squid with saffron potatoes and smoked paprika oil	\$36.50
	Char-grilled big eye tuna aubergine caponata salad and fried caper dressing	\$36.00
	Mixed Seafood Platter (for two) served with mixed salad and Jersey Benne potatoes <i>Changes daily - see your waiter</i>	
MEAT & POULTRY	Roasted corn fed chicken breast with white bean and truffle puree and rocket pistou	\$30.50
	Slow cooked pork belly with braised shoulder croquette and pimento mustard mash	\$34.50
	Hawkes Bay lamb rack with cheesy potato terrine, braised cos and broad beans	\$39.50
	Duck breast with maple and sweet potato, grilled haloumi and orange salad	\$32.50
	Wakanui beef fillet short rib and porcini pie, celeriac puree and roasted garlic	\$42.50
VEGETABLES & SIDE SALADS	Creamed feta spinach with fried almonds	\$7.50
	Goats' cheese mash	\$6.00
	Gingered baby carrots and broccoli	\$7.00
	Roasted portobello mushrooms with smoked chilli and rosemary	\$7.00
	Jersey Benne potatoes with dill and green olive tapenade	\$7.00
	Steamed green beans with crispy chorizo and fried garlic	\$7.00
	Cauliflower fritters	\$7.00
	French fries	\$6.00
	Mixed green salad (small/medium)	\$7.50/ \$14.00
Rocket and Parmesan	\$10.50	

Vegetarian menu available on request.

One account per table. 20% surcharge will be added to your bill on public holidays.

Soul Bar and Bistro does not accept responsibility for lost items.