

SOUL
BAR & BISTRO

option d
\$99 per person

smoked trevally toast, parsley lemon mayonnaise

**entree
choice of**

west coast whitebait fritters, lemon butter
scampi cocktail, ancho pablano, avocado
beef tartare, pretzel sticks, black garlic, cured yolk
salt and pepper squid, lemon, almond skordalia, chilli oil

**main
choice of**

roasted hapuku, crayfish raviolo, truffle dressing, beach spinach
savannah beef fillet, rösti, black peppered sauce
hawke's bay lamb rack, pea croquettes, mint salsa verde, labneh
bostocks chicken breast, organic sprouts tabbouleh
calabrian chilli butter

served with

skinny fries
broccolini, nancy's mustard crumbs
garden salad

**dessert
choice of**

cheese plate: choice brie or blue, falswasser crackers & dried fruit
dark chocolate pudding, strawberries, yoghurt sorbet
ginger crème brûlée, pear sorbet, ginger bread, walnuts

espresso coffee & tea selection

SOUL
BAR & BISTRO

option e
\$87 per person

ciabatta with salted butter

entree
sharing style entrees

tuna carpaccio, avocado, black vinegar, furikake
salt and pepper squid, lemon, almond skordalia, chilli oil
beef tartare, pretzel sticks, black garlic, cured yolk
green goddess, peas, edamame, avocado, broccolini,
with crispy quinoa, furikake

main
choice of

grilled tarakihi, mint, pea salsa verde, pea feathers, almonds
savannah beef fillet, rösti, black peppered sauce
scampi cavatelli, tomato bisque, chilli oil

served with
skinny fries
broccolini, nancy's mustard crumbs

dessert
choice of

honeycomb, toasted rice ice cream, malted caramel chocolate
sauce
ginger crème brûlée, pear sorbet, ginger bread, walnuts
espresso coffee & tea selection

SOUL
BAR & BISTRO

option f
\$87 per person

ciabatta with salted butter

**entree
choice of**

kingfish crudo, wasabi & coconut, ice plant, fennel
salt and pepper squid, lemon, almond skordalia, chilli oil
fusilli, basil pesto, spring blossoms, pinoli pine nuts
caesar salad, cos, crispy pancetta, soft boiled egg, parmesan

**main
choice of**

grilled tarakihi, mint, pea salsa verde, pea feathers, almonds
hawke's bay lamb rack, pea croquettes, mint salsa verde, labneh
pork belly, creamed corn, green tomato soffrito, corn crackling

served with

skinny fries
broccolini, nancy's mustard crumbs

**dessert
choice of**

dark chocolate pudding, raspberry, yoghurt sorbet
fresh strawberries, chess pie, rhubarb lattice, yogurt sorbet

espresso coffee & tea selection

SOUL
BAR & BISTRO

option g
\$87 per person

ciabatta with salted butter

**entree
choice of**

tuna carpaccio, avocado, black vinegar, furikake
salt and pepper squid, lemon, almond skordalia, chilli oil
beef tartare, pretzel sticks, black garlic, cured yolk
mozzarella fior di latte, tomatoes, basil, number 29

**main
choice of**

roasted hapuku, crayfish raviolo, truffle dressing, beach spinach
savannah beef fillet, rösti, black peppered sauce
bostocks chicken breast, organic sprouts tabbouleh calabrian chilli
butter

served with
skinny fries
broccolini, nancy's mustard crumbs

**dessert
choice of**

raspberry & chocolate lamington, coconut parfait
ginger crème brûlée, pear sorbet, ginger bread, walnuts

espresso coffee & tea selection