

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 poblano pepper sauce, lime, avocado
wagyu carpaccio, pickled & fried potatoes, hazelnut, black garlic
salt and pepper squid, lemon, almond skordalia, chilli oil

main
choice of

organic chicken breast, cos lettuce, seaweed and sesame crumb,
macadamia aioli
grilled snapper, fried beans, heirloom tomatoes, rouille, broth
savannah beef fillet, rösti, black peppered sauce
hawkes bay lamb rack, fig anchoïade, eggplant

served with

skinny fries
broccolini, nancy's mustard crumbs
garden salad

dessert
choice of

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

SOUL
BAR & BISTRO

option e
\$87 per person

ciabatta with salted butter

entree

sharing style entrees

trevally crudo, verjuice, compressed celery, pepitas
green goddess salad, quinoa, tender stem broccoli, green beans
salt and pepper squid, lemon, almond skordalia, chilli oil
wagyu carpaccio, pickled and fried potatoes, hazelnut and black
garlic

**main
choice of**

grilled snapper, fried beans, heirloom tomatoes, rouille, broth
savannah beef fillet, rösti, black peppered sauce
bill's bolognese, cavatelli, monte vecchio

served with

skinny fries
broccolini, nancy's mustard crumbs

**dessert
choice of**

santiago quince tart, orange sorbet, sherbet
new zealand 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 ceviche, leche de tigre, kumara
salt and pepper squid, lemon, almond skordalia, chilli oil
mushroom tortelli, balsamic, hazelnuts
jude's seafood chowder circa 1989

main
choice of

blackened hapuku, cucumber & almond gazpacho
hawkes bay lamb rack, fig anchoiade, eggplant
sticky pork belly, celeriac tagliatelle, mustard seeds

served with

skinny fries
broccolini, nancy's mustard crumbs

dessert
choice of

dark chocolate pudding, raspberries, yoghurt sorbet
new season feijoa, apple & blackberries, feijoa sorbet, pavlova shards

espresso coffee & tea selection

SOUL
BAR & BISTRO

option g
\$87 per person

ciabatta with salted butter

entree
choice of

trevally crudo, verjuice, compressed celery, pepitas
salt and pepper squid, lemon, almond skordalia, chilli oil
wagyu carpaccio, pickled and fried potatoes, hazelnut and black garlic
mushroom tortelli, balsamic, hazelnuts

main
choice of

grilled snapper, fried beans, heirloom tomatoes, rouille, broth
savannah beef fillet, rösti, black peppered sauce
organic chicken breast, cos lettuce, seaweed and sesame crumb,
macadamia aioli

served with

skinny fries
broccolini, nancy's mustard crumbs

dessert
choice of

miso caramel parfait, passion fruit, white chocolate crumb
new zealand ginger crème brûlée, pear sorbet, ginger bread, walnuts

espresso coffee & tea selection