

SOUL
BAR & BISTRO

option d
\$99 per person

smoked trevally toast, parsley lemon mayonnaise

entree
choice of

west coast whitebait fritters, lemon butter
nz scampi, cashew & lime butter, ancho poblano, savoy
smoked chicken liver pâté, date vinegar, grilled bread
salt and pepper squid, lemon, almond skordalia, chilli oil

main
choice of

organic chicken breast, cos lettuce, seaweed and
sesame crumb, macadamia aioli
roasted hapuku, crayfish raviolo, truffle dressing, beach spinach
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, strawberries, yoghurt sorbet
ginger crème brûlée, pear sorbet, ginger bread, walnuts
cheese plate: choice brie or blue, falswasser crackers & dried fruit

espresso coffee & tea selection

SOUL
BAR & BISTRO

option e
\$87 per person

ciabatta with salted butter

entree
sharing style entrees

trevally sashimi, verjuice, compressed celery, pepitas
farro, snap pea, basil, mint, pistachio, house-made crème fraiche
salt and pepper squid, lemon, almond skordalia, chilli oil
smoked chicken liver pâté, date vinegar, grilled bread

main
choice of

grilled snapper, citrus salad, fennel, pear, celery, crispy rice
savannah beef fillet, rösti, black peppered sauce
oxtail agnolotti, pistachio, currants, rosemary, brown butter

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, pink lady, radish sprouts, calabrian chilli
salt and pepper squid, lemon, almond skordalia, chilli oil
fusilli, basil pesto, spring blossoms, pinoli pine nuts
jude's seafood chowder circa 1989

**main
choice of**

grilled tarakihi, mint, pea salsa verde, pea feathers, almonds
hawkes bay lamb rack, fig anchoïade, eggplant
tomahawk pork chop, chopped salad, fried lentils, golden sultanas,
paprika aioli

served with
skinny fries
broccolini, nancy's mustard crumbs

**dessert
choice of**

dark chocolate pudding, strawberries, yoghurt sorbet
apple & kiwifruit, apple sorbet, sablé crumb, pavlova shards

espresso coffee & tea selection

SOUL
BAR & BISTRO

option g
\$87 per person

ciabatta with salted butter

**entree
choice of**

travally sashimi, verjuice, compressed celery, pepitas
salt and pepper squid, lemon, almond skordalia, chilli oil
smoked chicken liver pâté, date vinegar, grilled bread
fusilli, basil pesto, spring blossoms, pinoli pine nuts

**main
choice of**

grilled snapper, citrus salad, fennel, pear, celery, crispy rice
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
ginger crème brûlée, pear sorbet, ginger bread, walnuts

espresso coffee & tea selection