

# SOUL

BAR & BISTRO

## canape menu

7 items - \$35.00pp / 9 items - \$42.00pp / 12 items - \$55.00pp

### seafood

trevally crudo, verjuice, compressed celery, pepitas  
freshly shucked oysters, mignonette dressing  
salt and pepper squid, almond skordalia, chilli oil  
mini whitebait fritter, lemon chive butter sauce  
tempura prawns, soy and mirin dipping sauce  
beer battered seasonal oysters with blue cheese sauce  
blackend hapuku sliders, rocket, harissa mayonnaise  
mini oyster burger, coleslaw, spicy mayonnaise  
smoked trevally toast, lemon parsley mayonnaise  
prawn skewer with shrimp butter  
hapuku skewer with korean chilli  
kingfish crudo, pink lady apple, radish sprouts, chilli

### meat and poultry

beef tartare crostini  
crispy confit duck rolls with tamarind and mint dipping sauce  
smoked chicken liver pâté toasts, date vinegar  
chicken skewer with sumac  
za'atar spiced lamb leg skewer  
beef with peppered sauce

### vegetable

little spinach and feta pies  
mozzarella toast, calabrian chilli & roasted garlic  
wild mushroom arancini, chervil and creme fraiche  
quince and blue cheese tart  
fusilli, basil pesto, spring blossoms, pinoli pine nuts

### bowl food

#### add 2 bowl dishes for \$15

harissa marinated lamb, preserved lemon fried potatoes, labneh  
fusilli, basil pesto, spring blossoms, pinoli pine nuts  
grilled tarakihi, mint, pea salsa verde, pea feathers, almonds  
farro, snap pea, basil, mint, pistachio, house-made crème fraiche  
quinoa and beetroot salad, beetroot jellies, radishes cashew butter  
oxtail agnolotti, pistachio, currants, rosemary, brown butter  
macaroni cheese, ham off the bone, parmesan crust