

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 skewers with korean chilli
kingfish crudo, pink lady apple, radish sprouts, calabrian 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
luberón spiced lamb leg skewer
beef with peppered sauce

vegetable

little spinach and feta pies
butternut toast, feta & rosemary
wild mushroom arancini, chervil and creme fraiche
quince and blue cheese tart
mushroom tortelli, balsamic, hazelnuts
brassicas skewers with habanero mustard
farro salad, snap pea, basil, mint, pistachio, house-made crème fraiche

bowl food

add 2 bowl dishes for \$15

harissa marinated lamb, preserved lemon fried potatoes, labneh
mushroom tortelli, balsamic, hazelnuts
blackened hapuku, with sweet & sour sprouts, almond skordalia
farro salad, 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