

SOUL

BAR & BISTRO

option a
lunch 2 course menu
\$66.50 per person

ciabatta with salted butter

sharing style entrée

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

to finish
espresso coffee & tea selection
soul trinket

SOUL

BAR & BISTRO

option b
lunch 2 course menu
\$66.50 per person

ciabatta with salted butter

entrée
choice of

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

main
choice of

grilled snapper, fried beans, heirloom tomatoes, rouille, broth
sticky pork belly, celeriac tagliatelle, mustard seeds
organic chicken breast, cos lettuce, seaweed and sesame crumb,
macadamia aioli

served with

skinny fries
broccolini, nancy's mustard crumbs

to finish

espresso coffee & tea selection
soul trinket

SOUL

BAR & BISTRO

option c
lunch 2 course menu
\$66.50 per person

ciabatta with salted butter

entrées
choice of

trevally crudo, verjuice, compressed celery, pepitas
salt and pepper squid, lemon, almond skordalia, chilli oil
caesar salad, cos, crispy pancetta, soft boiled egg, parmesan
clevedon mozzarella & heirloom tomato panzanella

mains
choice of

organic chicken breast, cos lettuce, seaweed and sesame crumb,
macadamia aioli
blackened hapuku, cucumber & almond gazpacho
savannah beef fillet, rösti, black peppered sauce

served with

skinny fries
broccolini, nancy's mustard crumbs

to finish

espresso coffee & tea selection
soul trinket