

SOUL

BAR & BISTRO

bar

sourdough & ciabatta with whitestone salted butter or pomegranate & evo —\$5
butternut toast, feta & rosemary (2pcs) —\$7
smoked trevally toast, parsley lemon mayonnaise (2 pcs) —\$8
crayfish toast, black garlic aioli, saffron (2pcs) —\$16

oysters

freshly shucked with fresh horseradish & mignonette
wild bluff, foveaux strait —\$6.50 each
te matuku bay, waiheke island —\$5.50 each
te kouma, coromandel —\$5.50 each
beer battered oysters with blue cheese sauce 3 —\$17 6 —\$34
karaage chicken, chilli vinegar —\$16
fried beer battered snapper goujons —\$16
salt & pepper squid, lemon, almond skordalia, chilli oil —\$19.50
fried oyster burger, brioche bun, coleslaw, spicy mayonnaise —\$23
macaroni cheese, ham off the bone, parmesan crust —\$16
fried beer battered tarakihi, persian style russian potato salad with dill —\$28
skinny fries —\$8

skewer \$9

luberon spice lamb leg
prawn & shrimp butter
hapuku with korean chilli & sesame
chicken with sumac

cheese \$17.50

blue rhapsody, cow, pohangina valley, nz
brie de meaux, cow, france
mahoe very old edam, cow, kerikeri, nz

executive chef: gavin doyle