

SOUL

BAR & BISTRO

dessert

lavender crème brûlée, honey friands, blackberry sorbet	\$16.50
poached rhubarb, rhubarb custard, buttermilk panna cotta, white chocolate ice-cream	\$16.50
dark chocolate pudding, raspberries, yoghurt sorbet	\$16.50
vanilla bean custard tart, black sesame tuile, rose water cream, blood orange, strawberry sorbet	\$16.50
white chocolate millefeuille, coconut mousse, mango crème anglaise, fresh mango, coconut ice-cream	\$16.50
house made ice-cream and sorbet selection	\$12.50
soul trinkets	\$16

cheese

individually or two varieties — \$35.00
or three varieties — \$50.00

kingsmeade tinui blue, sheep milk, creamy, masterton, nz	\$17.50
pico camembert, earthy and rich, soft and luscious, goat milk, aquitaine, france	\$18.50
drunken nanny savvy washed rind, goat milk, washed in sauvignon blanc, martinborough, nz	\$18.50
brie de meaux aoc rouzaire, cow milk, white bloomy rind, ile de france, france	\$17.50
mahoe very old edam, firm texture, creamy caramel flavours, cow milk, kerikeri,	\$17.50
wangapeka matariki, amazing flavours of salami, semi-hard, aged 5 months, cow milk, nelson, nz	\$18.50
cwmglyn - (pronounced coom-glin) farm house cheddar, un-pasteurised cow milk, 3 month old, eketahuna, nz	\$18

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dessert cocktails

pineapple legacy — plantation pineapple rum, grilled pineapple, coconut rum, citrus and egg white foam	\$15
ginger kiss — amaro montenegro, vanilla syrup, agave nectar, fresh cream	\$15
berry temptation — chambord, cherry heering, crème de cacao, fresh cream	\$15
espresso martini — absolut vanilia, butterscotch, simple syrup, espresso	\$18

dessert wine

fromm late harvest gewurztraminer 2014	glass—\$14	bottle—\$69
greywacke botrytis pinot gris 2013	glass—\$14	bottle—\$69
yalumba botrytis viognier 2014	glass—\$13	bottle—\$64
wooning tree “tickled pink” late harvest 2015	glass—\$16	bottle—\$79
clearview sea red n/v	glass—\$13	bottle (500ml)—\$84
lustau pedro ximenez sherry	glass—\$16	bottle—\$79

cheese wine

greenhough ‘apple valley’ riesling nelson 2014	glass—\$11	bottle—\$54
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cognac, armagnac & liqueur

distillerie de provence douce cognac (half cognac, half pear)	\$15
martell vsop medallion	\$22
martell xo	\$43
hennessy vsop	\$20
delamain pale and dry xo	\$24
delord armagnac xo	\$19
domfrontais calvados	\$17
grappa	\$14
amaro nonino	\$16
amaro montenegro	\$10
fernet branca	\$12

port

warre's kings tawny	glass—\$12	bottle—\$115
warre's warriors finest reserve	glass—\$15	bottle—\$130
krohn 10 year old tawny	glass—\$18	bottle—\$160
warre's otima 20 year old tawny	glass—\$26	bottle (500ml)—\$175

special coffee — 30mls

affogato — espresso shot with vanilla ice cream	\$8
affogato — with liqueur	\$14
fudge — frangelico and drambuie, coffee and cream	\$13
irish heaven — drambuie and jameson, coffee and cream	\$13
s.b.b — kahlua, baileys, coffee and cream	\$13
chocolate fantasy — crème de menthe, baileys and hot chocolate	\$13