

SOUL

BAR & BISTRO

sourdough & ciabatta

lewis road creamery butter or pomegranate & evo
—\$5

mozzarella toast, calabrian chilli & roasted garlic
(2pcs) —\$10

smoked trevally toast, lemon parsley mayonnaise
(2 pcs) —\$8

crayfish toast, black garlic aioli, saffron
(2pcs) —\$16

raw & other starters

trevally sashimi, verjuice,
compressed celery, pepitas —\$17

kingfish crudo, pink lady, radish sprouts,
calabrian chilli —\$16

smoked chicken liver pâté, date vinegar,
grilled bread —\$19

robiolino cheese, long toast, nz hazelnuts, number 29
half —\$20 full —\$28

nz scampi, cashew & lime butter,
ancho poblano, savoy —\$27

oysters

freshly shucked
with fresh horseradish & mignonette

te matuku bay, waiheke island
—\$5.50 each

mahurangi bay, mahurangi
—\$4.50 each

organic clevedon oyster, clevedon coast
—\$5.50 each

oyster shooter - with or without vodka
—\$6 each

hot

3 —\$17 6 —\$34

rockefeller, grilled with spinach & gruyere crumbs

beer battered with blue cheese sauce

kilpatrick, grilled with bacon and shallots

fried oyster burger, brioche bun, coleslaw,
spicy mayonnaise
—\$23

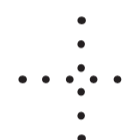
salads

beetroot & quinoa salad, radishes,
beetroot jellies, cashew butter
—\$16

farro, snap pea, basil, mint, pistachio,
house made crème fraîche
—\$17

caesar salad, cos, crispy pancetta,
soft boiled egg, parmesan
—\$18

baby kale, golden sultanas,
sprouted & fried lentils, almonds, paprika aioli
—\$16



add a skewer
—\$9

za'atar spiced lamb leg
prawn & shrimp butter
hapuku with korean chilli & sesame
chicken with sumac

fish

grilled snapper, citrus salad, fennel,
pear, celery, crispy rice
—\$37

roasted hapuku, crayfish raviolo,
truffle dressing, beach spinach —\$40

fried beer battered tarakihi,
persian style russian potato
salad with dill
—\$28

grilled tarakihi, mint, pea salsa verde,
pea feathers, almonds
—\$32

whole flounder, capers, lemon,
parsley, macona almonds
—\$33

meat & poultry

tomahawk pork chop, fried lentils,
chopped salad, golden sultanas, paprika aioli
—\$33

organic chicken breast, cos, furikake,
macadamia aioli
—\$32

hawkes bay lamb rack,
fig anchoïade, eggplant
—\$42

bone in savannah scotch fillet, 500gms,
wasabi butter, green beans
—\$56

savannah beef fillet, rösti,
black pepper sauce
—\$38

soul classics

salt & pepper squid, lemon,
almond skordalia, chilli oil
—\$19.50

west coast whitebait fritters, lemon butter
—\$28.50

jude's seafood chowder circa 1989
—\$16.50

pasta

fusilli, basil pesto, spring blossoms, pinoli pine nuts
—\$25

oxtail agnolotti, pistachio, currants, rosemary, brown butter
—\$27

paccheri, cloudy bay clams, calabrian chilli, aqua pazza
—\$32

macaroni cheese, ham off the bone,
parmesan crust
—\$16

sides & such

broccolini, nancy's mustard crumbs —\$9

asparagus, miso bagna cauda —\$14

cauliflower colombo & coconut —\$10

agria potato & smoked butter mash —\$8

red jacket potatoes, white bbq sauce —\$9

wild waiheke herb salad, number 29 —\$11

skinny fries —\$9

executive chef: gavin doyle