

SOUL

BAR & BISTRO

sourdough & ciabatta

with whitestone salted butter or
pomegranate & evo
—\$5

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

smoked ora king salmon toast, breeze spices,
tzatziki (2pcs) —\$10

raw & other starters

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

kingfish ceviche, leche de tigre, kumara —\$19

wagyu carpaccio, pickled & fried potatoes,
hazelnut, black garlic —\$18

cleveland mozzarella &
heirloom tomato panzanella —\$20

scampi cocktail, avocado, lime,
ancho poblano pepper —\$28

red onion tart, cow feta, hazelnut butter —\$18

oysters

freshly shucked
raw with fresh horseradish & mignonette

te matuku bay, waiheke island
—\$5.50 each

te kouma, coromandel
—\$5.50 each

wild bluff, foveaux strait
—\$6.50 each

oyster shooter - with or without vodka
—\$6

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

green goddess, quinoa,
tender stem broccoli, green beans
—\$17

crayfish, baby gem cos, zucchini,
preserved lemon
—\$35

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

brassicas bowl, habanero mustard, chestnuts
—\$16



add a skewer
—\$9

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

fish

grilled snapper, fried beans,
heirloom tomatoes, rouille, broth
—\$37

blackened hapuku, cucumber
& almond gazpacho
—\$38

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

john dory, balsamic lentils,
cauliflower puree
—\$38

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

meat & poultry

sticky pork belly, celeriac tagliatelle,
mustard seeds
—\$35

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

mushroom tortelli, balsamic, hazelnuts
—\$27

bill's bolognese, cavatelli, monte vecchio
—\$30

cloudy bay clams, linguine, fennel soffrito,
chilli, italian parsley
—\$33

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

sides & such

broccolini, nancy's mustard crumbs —\$9

sweet & sour brussel sprouts, pumpkin seeds —\$9

butternut & ricotta cannelloni —\$9

agria potato & smoked butter mash —\$8

ratatouille —\$9

rocket & parmesan —\$11

skinny fries —\$8

executive chef: gavin doyle