

SOUL

BAR & BISTRO

sourdough & ciabatta

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

butternut toast, feta & rosemary
(2pcs) —\$7

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

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

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

luberón 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, chickweed —\$40
add fresh truffle —\$12

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

tomahawk pork chop, fried lentils,
chopped salad, golden sultanas, paprika aioli
—\$36

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

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

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