

# SOUL

## BAR & BISTRO

### sourdough & ciabatta

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- 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

### starters

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- fried green tomatoes, creole ketchup —\$18
- mozzarella fior di latte, tomatoes, basil, number 29 —\$19
- beef tartare, pretzel sticks, black garlic, cured yolk —\$19
- smoked chicken liver pâté, date vinegar, grilled bread —\$19
- scampi cocktail, ancho poblano, avocado —\$27

### raw bar & oysters

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- kingfish crudo, ice plant, wasabi & coconut, fennel —\$19
- tuna carpaccio, avocado, black vinegar, furikake —\$19
- te matuku bay, waiheke island —\$5.50 each
- mahurangi bay, mahurangi —\$4.50 each
- organic clevedon oyster, clevedon coast —\$5.50 each
- all freshly shucked with fresh horseradish & mignonette
- oyster shooter - with or without vodka —\$6 each
- hot  
3 —\$17 6 —\$34
- beer battered with blue cheese sauce
- kilpatrick, grilled with bacon and shallots

### salads

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- green goddess, peas, edamame, avocado, broccolini, crispy quinoa furikake —\$17
- waikanae crab, cosberg lettuce, miso, chilli, sesame —\$36
- rice bowl, sorrel pesto, carrot, daikon, macadamia, golden raisins —\$16
- caesar salad, cos, crispy pancetta, soft boiled egg, parmesan —\$18



add a skewer —\$9

- sweet & sour pork
- chimichurri chicken
- hapuku with korean chilli & sesame
- barbequed glazed beef

### fish

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- 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

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- pork belly, creamed corn, green tomato soffrito, corn crackling —\$37
- bostock's chicken breast, organic sprout tabbouleh, calabrian chilli butter —\$37
- hawke's bay lamb rack, pea croquettes, mint salsa verde, labneh —\$46
- slow cooked wakanui scotch 350 grams, asparagus, shrimp butter —\$58
- savannah beef fillet, rösti, black peppered sauce —\$38

### soul classics

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- 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

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- fusilli, basil pesto, spring blossoms, pinoli pine nuts —\$25
- scampi cavatelli, tomato bisque, chilli oil —\$37
- paccheri, cloudy bay clams, calabrian chilli, aqua pazza —\$32
- macaroni cheese, ham off the bone, parmesan crust —\$18

### sides & such

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- broccolini, nancy's mustard crumbs —\$9
- asparagus, miso bagna cauda —\$14
- cauliflower colombo & coconut —\$10
- heirloom tomato salad, cucumbers, feta —\$9
- red jacket potatoes, white bbq sauce —\$9
- rocket & parmesan salad —\$11
- skinny fries —\$9

executive chef: gavin doyle