

# SOUL

## BAR & BISTRO

### vegetarian

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

citrus salad, fennel, pear, celery, crispy rice —\$18 (v)

baby kale, golden sultanas, sprouted & fried lentils, almonds —\$16 (v)

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

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

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

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

macaroni cheese, parmesan crust —\$16

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

cauliflower colombo, currants, pistachio, coconut —\$20 (v)

cavatelli, pea, mint, almonds, mozzarella —\$28

paccheri, asparagus, chervil, miso bagna cauda —\$28 (v)

broccolini, nancy's mustard crumbs —\$9 (v)

wild waiheke herb salad, number 29 —\$11

skinny fries —\$9 (v)

red jacket potatoes, mint, beurre noisette —\$9

agria potato & smoked butter mash —\$8

(v) = vegan

executive chef: gavin doyle