

SOUL

BAR & BISTRO

vegetarian

avocado crostini, ancho poblano pepper sauce, lime —\$8 (v)

brassicas bowl, habanero mustard, chestnuts —\$16 (v)

chilled cucumber & almond gazpacho —\$18 (v)

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

cleveland mozzarella & heirloom tomato panzanella —\$20

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

green goddess salad, quinoa, tender stem broccoli, green beans —\$17 (v)

celeriac tagliatelle, apple, hazelnut, mustard seeds —\$23 (v)

macaroni cheese, parmesan crust —\$16

mushroom tortelli, balsamic, hazelnuts —\$27

linguine, chilli, aubergine & capsicum soffritto —\$28

cavatelli, ratatouille, nasturtium —\$26 (v)

butternut & ricotta cannelloni —\$27

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

rocket and parmesan —\$11

skinny fries —\$8 (v)

ratatouille —\$9 (v)

agria potato & smoked butter mash —\$8

(v) = vegan

executive chef: gavin doyle