

# SOUL

## BAR & BISTRO

### vegetarian

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

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

mushroom tortelli, balsamic, hazelnuts —\$27

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

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

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