

SOUL

BAR & BISTRO

canape menu

7 items - \$35.00pp / 9 items - \$42.00pp / 12 items - \$55.00pp

seafood

tuna carpaccio spoons, avocado, black vinegar, furikake
freshly shucked oysters, mignonette dressing
salt and pepper squid, almond skordalia, chilli oil
mini whitebait fritter, lemon chive butter sauce
tempura prawns, soy and mirin dipping sauce
beer battered seasonal oysters with blue cheese sauce
blackend hapuku sliders, rocket, harissa mayonnaise
mini oyster burger, coleslaw, spicy mayonnaise
smoked trevally toast, lemon parsley mayonnaise
hapuku skewer with korean chilli
kingsfish crudo spoons, wasabi & coconut, ice plant, fennel

meat and poultry

beef tartare crostini
turkey croquettes, creole ketchup
smoked chicken liver pâté toasts, date vinegar
chicken skewer with chimichurri
beef with peppered sauce
crumbed pork belly, green tomato soffrito

vegetable

little spinach and feta pies
mozzarella toast, calabrian chilli & roasted garlic
fusilli, basil pesto, summer blossoms, pinoli pine nuts
wild mushroom arancini, tarragon and creme fraiche
quince and blue cheese tart

bowl food

add 2 bowl dishes for \$15

harissa marinated lamb, preserved lemon fried potatoes, labneh
fusilli, basil pesto, summer blossoms, pinoli pine nuts
grilled tarakihī, mint, pea salsa verde, pea feathers, almonds
scampi cavatelli, tomato bisque, chilli oi
green goddess, peas, edamame, avocado, broccolini, crispy quinoa furikake
macaroni cheese, ham off the bone, parmesan crust